

Sweet Basil*Ocimum basilicum*

from wikipedia.com: Basil is most commonly recommended to be used fresh; in cooked recipes, it is generally added at the last moment, as cooking quickly destroys the flavor. The fresh herb can be kept for a short time in plastic bags in the refrigerator, or for a longer period in the freezer, after being blanched quickly in boiling water.

**Italian Oregano***Origanum X majoricum*

from www.floridata.com: Hardy marjoram, a.k.a. Italian oregano, is a hybrid resulting from crossing oregano and sweet marjoram. It combines the pungency of Greek oregano with the sweetness of marjoram.

**Pole Beans***Phaseolus sp.*

Aransas planting 02/10 & 09/01; from www.wikipedia.com: a heliotropic plant, meaning that the leaves tilt throughout the day to face the sun.; used in "three sisters" companion planting with corn and squash, the corn acts as a trellis for the beans, beans provide nitrogen for the corn and the squash is groundcover and protection.

**Black Pearl Pepper***Capsicum annuum 'Black Pearl'*

Aransas planting 03/01 & 08/10; <http://www.usna.usda.gov>: Developed at the National Arboretum in 2006, the plant grows taller and wider developing into a black pyramid shape without pinching, pruning, or grooming. 'Black Pearl' is exceptionally heat tolerant and requires minimal water and fertilizer.

**Swiss Chard***Beta vulgaris ssp. Cicla*

Aransas planting 01/15 & 9/1; "Swiss" was used to distinguish chard from French spinach varieties. Chard is very popular among Mediterranean cooks. One of the healthiest leaves available, young leaves are used in salads, older ones are cooked. Closely related to the beet & in same family as spinach. Harvesting is continuous with 3 or more crops.

**Upright Rosemary***Rosmarinus officinalis*

from mountainvalleygrowers.com: A favorite Rosemary variety because of its carefree growth, great flavor and dark blue flower. Leaves can be used fresh or dried. If used fresh be sure to chop them very fine or use whole stems and remove from food before serving.

**Eggplant***Solanum melongena*

Aransas planting 02/20 & 7/10; from www.wikipedia.com: fruit is classified as a berry and contains numerous small, soft seeds. Often stewed, as in the French ratatouille or deep fried as in the Italian parmigiana or Turkish and Greek musakka/moussaka. Good sanitation and crop rotation practices are extremely important for controlling fungal disease.

**Squash***Cucurbita sp.*

LARVAL FOOD for cabbage & turnip moths; Aransas planting 02/10 & 09/01; Squash predate human arrival in the New World. Huge variety from acorn squash to zucchini. Summer squash is harvested when the fruit is immature while winter squash will be one of the last harvested.

**Kohlrabe***Brassica oleracea 'Gongylodes'*

Aransas planting 02/01 & 10/01; from www.wikipedia.com: can be eaten raw & cooked. Origin is the same as that of cabbage, broccoli, cauliflower, kale, collard greens, & Brussels sprouts: they are all bred from wild cabbage. Taste/texture is similar to those of a broccoli stem, but milder and sweeter. The young stem can be as crisp and juicy as an apple.

**Tomato***Solanum lycopersicum*

Aransas planting 02/10, 08/01; from www.wikipedia.com: Determinate, or bush, types bear a full crop all at once and top off at a specific height; they are often good choices for container growing. Indeterminate varieties develop into vines that never top off and continue producing until killed by frost. Most heirlooms are indeterminate.

