

Name: Aloe Vera

Scientific name: *Aloe barbadensis*

Family Liliaceae

Medicinal aloe is a clump forming succulent whose fleshy gray-green leaves are arranged in a vase shaped rosette atop a very short stem. The leaves are up to 18 in (45.7 cm) long and 2 in (5.1 cm) wide at the base, slightly grooved on top, and terminating in a sharp point. The leaves have small grayish teeth on the margins. The main rosette gets up to about 2 ft (0.6 m) high, and the plant continually produces little offset rosettes. In winter and spring, medicinal aloe bears small tubular yellow flowers on branched stalks up to 3 ft (0.9 cm) tall.



Medicinal aloe is believed to have originated in northern Africa, the Canary Islands and the Cape Verde Islands. It has escaped cultivation and established in the Florida Keys, throughout the Caribbean, and in tropical areas worldwide. It is grown commercially, especially in the Netherlands Antilles, for the sap which is used medicinally.

Medicinal aloe is easy to grow in sandy or gravelly, well-drained soil.

Light: Full sun to partial shade.

Moisture: Drought tolerant.

Hardiness: USDA Zones 8 - 11.

Propagation: Propagate medicinal aloe by separating the offset "pups."

Medicinal aloe is a very popular potted plant, and will thrive for years with little attention. It is used in subtropical cactus and rock gardens and makes an excellent ground cover under palms or large agaves or cacti. This aloe is very salt tolerant and an excellent choice for seaside gardens.

The clear gel-like sap that oozes from cut aloe leaves has been shown to help burns and wounds heal faster and to reduce the risk of infection. Aloe gel is a soothing and effective first aid remedy for minor burns and scrapes and for sunburn. It is available commercially in a wide variety of preparations including first aid creams, shampoos, and soaps. The dried sap is known as "bitter aloes" (as is that of a related species, *Aloe ferox*). Whichever the source species bitter aloes is a very potent laxative.

There are about 300 species of *Aloe*, mostly from Africa. The aloes are sometimes confused with the agaves, but the latter (in the family Agavaceae) have fibrous leaves whereas the leaves of aloes are juicy and not at all fibrous.

http://www.floridata.com/ref/A/aloe_ver.cfm

Name: Bay Laurel – Sweet Bay

Scientific Name: *Laurus nobilis*

Bay Laurel is most known for its dark green, glossy leaves, and spicy, pungent flavor. Plant your Bay Laurel, in an attractive tub or container plant for the patio. This herb performs best in fertile soil kept moderately moist. Use your Bay Laurel as a seasoning, garnish and for pickling mixtures. Its leaves have the strongest flavor when slowly dried.



To harvest leaves from your Sweet Bay plant cut the older leaves from the stem with a pair of scissors, or if you're careful you can simply pull the leaves off of the stem by hand. The large, older Bay leaves are preferred for cooking because they will contain more of the plant's essential oil and impart more flavors to your favorite recipes'

Fresh Bay leaves will be stronger than the dried herb and if you keep a live Bay plant around there's really no need to preserve the leaves or purchase the spice from your grocer. Bay Laurel leaves are commonly used to season and add flavor to soups, stews, pot roasts, and other slow cooking kitchen recipes. Remove the leaves before serving because the leaves are tough and may have sharp edges.

Sweet Bay can withstand the heat of summer and will grow best when allowed to spend as much time outdoors as possible. Delay bringing your Bay Laurel inside until late fall but don't subject the plants to any freezing weather conditions. Once the plants are moved indoors stop applying fertilizer and cut back on the amount of water that you provide over the winter, but don't let the container completely dry out. Place the Bay Laurel in a relatively cool, well lit area, or use a grow light bulb to supplement the amount of light that the herb plant receives.

In early spring gradually allow the Bay Laurel plants to acclimate to the outdoors in the same manner that you would harden off vegetable transplants. The hardening off process can be completed in a shorter timeframe than for vegetable seedlings, but the Bay plants will need sufficient time to adjust to the harsher outdoor growing conditions before they resume their life outdoors.

Source: <http://www.greenwoodnursery.com/page.cfm/13460>

<http://www.veggiegardeningtips.com/bay-laurel-plants/>

Name: Calendula “Bon Bon mix”

Pot marigolds in the 'Bon Bon Mix' are dwarf, and have fully double flowers. These bushy annuals grow fast and deliver bright sunny color all season.

Pot marigold is a bushy annual that originates from Europe and the Mediterranean region. Very easy-to-grow, it's best in climates where summers are temperate and cool, though plants can be surprisingly drought tolerant once established. It is a favored cool season bedding plant.

During the growing season, 'Bon Bon Mix' bears double daisies that come in shades of cream, bronze, yellow and orange. These appear amid many soft medium green leaves and are highly attractive to bees and butterflies. The petals of pot marigold flowers are edible and add a spicy flavor to salads.



This annual is long-blooming and highly rewarding. It prefers full sun to partial shade and moist, well-drained, fertile soil. Regular deadheading will encourage continuous flowering as will regular food and water. Enjoy Pot marigolds in mixed borders, containers, herb gardens or vegetable gardens. In subtropical climates raise 'Bon Bon Mix' during the cooler dry season months.

Grown since Elizabethan times, Pot Marigolds' early season pompom flowers bloom in orange, yellow, apricot, cream and white. Double-flowering, red and black-eyed varieties are also available. The petals are edible and can be used fresh and dried to flavor cakes, puddings, soups, salads and rice dishes. Unlike the common garden Marigold (*Tagetes*), Pot Marigolds need cool weather during spring and early summer to grow and bloom well. In mild winter areas, they withstand light frosts, so plant in fall for winter and early spring bloom. Sow seed from late winter to early spring for spring bloom, and mid- to late-summer for fall bloom. When transplanting, be careful not to damage the long, thin taproots.

Source : <http://www.learn2grow.com/plants/calendula-officinalis-bon-bon-mix-bon-bon-series/>
http://www.sunnygardens.com/garden_plants/calendula/calendula_1943.php

Name: Calendula "déjà vu"

Large blossoms in a mix of pink, orange, yellow, cream; some with contrasting lower petals and darker tips. Dead head to extend booming period. Tolerates part shade. Height to 21.

Calendula officinalis is an appealing herb with edible flowers and makes a great companion plant in the ornamental vegetable garden. In addition to the added color provided by the edible flowers, calendula also serves a useful function in attracting beneficial insects into the garden.



Calendula plants grow quickly and are tolerant of cool temperatures with blossoming continuing well into the fall season. The medium green leaves are highlighted by edible flowers, traditionally yellow or orange in color with dark reddish brown centers. Newer shades include peach, cream, apricot, and bicolor petals.

Calendula has been used traditionally as both a culinary and medicinal herb. The petals are edible and can be used fresh in salads or dried and used to color cheese or as a replacement for saffron. Calendula has been traditionally used as an edible flower in pot stews, rice and salads. It is also used medicinally in skin cream preparations and other herbal remedies

Calendula plants prefer full sun, although in areas with hot summers they will appreciate light afternoon shade. Pot marigolds will tolerate somewhat poor soil but should not be left in standing water so make sure the dirt is well-draining.

Calendula combine well with other butterfly-attracting or fragrant plants such as lavender, butterfly bush, monarda, echinacea, or moonflower vines

Source : <http://myfolia.com/plants/837-calendula-calendula-officinalis/varieties/131571-flashback>
<http://www.veggiegardeningtips.com/calendula/>

Name: Calendula "Flashback"

Calendula officinalis (A) This dramatic 1 1/2-2 foot tall calendula will add flash and style to your garden. The fully double blooms have red to maroon petal backs and pastel faces of orange, apricot, or vanilla that blend to yellow at the petal bases. Often used in herbal remedies for skin ailments.

One of the best finds of the season. The back of the petals are so rusty red that they reflect through to the face and the final appearance is decidedly pink, very double and an astonishing cut flower. Flashback Mix has a high percentage of double flowers, born on branching stalks. Plants reach 1-2' in height. Stems are a good length for cut flowers.



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Source : <http://www.abundantlifeseeds.com/product/48/2>
<http://www.highmowingseeds.com/organic-seeds-flashback-mix-calendula.html>

Name: Onion Chives

Scientific Name: *Allium.schoenoprasum*

Chives are perennials easily distinguished by their growth in dense clumps, lack of well-formed bulbs, and ornamental quality violet flowers. The tubular leaves are 6 to 10 inches long. No other onion has such a wide geographical distribution as the chive and few species are more variable.

The slender, tubular, hollow green leaves are used for garnish and seasoning for salads, soups and stews, being cut as needed. They are also used as ornamentals, either in the garden or in household pots, because of their attractive rose to violet flowers atop the uniform green clumps. Dried chives are increasing in popularity. The flower stems are not palatable.



Chives are completely hardy to cold, withstand drought and grow well in a wide variety of soils. Seeding or dividing is usually done in the spring or summer. The numbers of plants within a clump will double 5 to 10 times each year if sufficient space, water, light and nutrients are provided. Growth is most rapid in spring and summer. Natural dormancy occurs in the fall with regrowth beginning during the winter. Frequent watering and nitrogen application during the spring and summer are recommended.

Chives are small, dainty, onion-like plants that grow in clumps reaching about 10 inches in height. They are a hardy-perennial with decorative, light purple flowers. Chives demand little care other than dividing when they become overcrowded. They are easily propagated by division or from seed and make attractive border plants.

Snip leaves at any stage, four to six inches is optimal. When leaves turn yellow, pick them out and harvest more vigorously to keep this at bay. Flowers are edible and delicious in salads as an attractive, edible garnish. Chives are used to impart a delicious, subtle, onion-like flavor to foods.

Source: <http://herbgardens.about.com/od/culinary/p/Chives.htm>

<http://gardenspirit.net/chives.pdf>

Name: Chives - Garlic

Scientific Name: *Allium tuberosum*

Garlic chives is an allium grown for its leaves, and not its little bulb. The tough, fibrous bulb is elongate and originates from a stout rhizome (underground stem). The gray-green leaves are flat and grasslike, to 15 in (38 cm) long, and about 0.3 in (0.8 cm) wide. The plant grows in a clump and the leaves bend down under their own weight. The showy inflorescence stands above the leaf clump on 1-2 ft (0.3-0.6 m) stalks and consists of a rounded umbel, 2 in (5 cm) across, with many small creamy white, star-shaped, fragrant flowers. Each perianth segment (petal and sepal) has a brown stripe. The unique flavor of garlic chives is both sweet and garlicky.



Garlic chives spread by rhizomes and by self-seeding, and makes an excellent ground cover or edging plant. Garlic chives are equally at home in the herb garden, the vegetable garden, a flower bed, or as an edging along a mixed border or along a path. It takes the heat better than true chives

The flowers smell like violets and are well suited for use in both fresh and dried arrangements. In Japan and China, the flowers are dried and ground to make a flavoring spice

The flavor, at once sweet and garlic-like, is useful in salads, stir fries and soups. It goes well in egg dishes and with fish. I use garlic chives raw in salads and as a substitute for chives. The flavor is best in winter, especially after a few frosts. Younger leaves are more tender than older ones. In China, garlic chives usually is cooked as a vegetable potherb rather than used as a flavoring in other dishes. The Chinese often blanch alternate crops of garlic chives. Blanching causes the garlic chives to yellow and gives them a softer texture. Typically, the garlic chives are cut back, then shaded for 3-4 weeks before harvesting the pale yellow leaves. A simple way to do this is to cover with a layer of straw.

Needs rich, well-drained soil. Air dry to preserve chives for cooking; attributed to lowering blood pressure and helping anemia; self sowing habit can make it invasive; flowers 18-24 inches tall

Excellent for gourmet cooking, salads, soups, dips, spaghetti sauces, and vinegars. Can be used fresh or dried. Easy to grow and to transplant. Suitable for containers. Also called Chinese Leek.

Sunlight: Partial Shade/Full Sun

Source: <http://aggie-horticulture.tamu.edu/herbaceous/alliumtuber.html>

http://www.floridata.com/ref/A/alli_tub.cfm

Common Name: Cilantro – Slow bolt

Botanical name: *Coriandrum sativum*

Zones: 3-9

Spacing: 6-12" inches apart. 12" inches between rows

Sun/Shade: Full Sun

Days to Maturity: 4-5 weeks

Plant height: 18-24" inches

Annual/Perennial: Annual

Comments: Slow bolting good for many dishes



An easy to grow and great flavor cilantro!

Known as slow bolt cilantro (bolting means that the plant starts to produce seed, rather than growing more leaves), this pungent member of the carrot family is a favored ingredient for Asian and Latin American cuisine, including salsa and other Mexican dishes. The spice, coriander, is the plant's mature, dried seed—a staple of Indian cooking.

This cool weather loving herb is a lacy looking annual whose leaves are used in Mexican and Asian cooking. The seeds are the spice known as coriander. Flat, dark green leaves form a rosette from which clusters of white flowers appear in the spring. It easily reseeds itself. Cilantro is best planted in the fall in Texas as it will quickly bolt in hot weather. The leaves change shape and flavor as the flower stalks begin to form. Cilantro will grow best in full sun. Seeds are easily collected by removing the seed heads when they begin to turn brown and placing in a paper bag until they are completely dry.

Source of data: <http://www.ufseeds.com/Coriander-Slow-Bolt.item>
<http://www.prismnet.com/~wilson/fiestaflavors.htm#cilantro>

Name: Dill

Scientific Name: *Anethum graveolens*

Dill is an erect, freely branching annual herb with finely dissected, lacy blue-green foliage. “Dill weed” refers to the foliage, and the seeds are usually just called ‘dill.” The leaves are about 1 ft long and divided pinnately three or four times into threadlike segments each about 1 inch long. The dill plant grows about 3-5 ft tall and sometimes gets top heavy and falls over. The flowers are yellow and borne in large, rounded, compound umbels (umbrella-like clusters in which all the flower stems originate from the same point) ON STIFF, HOLLOW STEMS. The whole inflorescence can be 10 inches across and several of them on a feathery blue-green framework can be showy indeed. The fruit is a flattened pod about an eighth of an inch long. All parts of the dill plant are strongly aromatic.



Dill is fast growing and of very easy cultivation. Dill does best in full sun; it becomes leggy and prone to topple over in partial shade. Dill does best in well drained soil with typical garden watering. It may bolt quickly to flower during a prolonged dry spell. Dill is an annual that can be grown all summer in USDA zones 3-7, in spring and fall in zone 8, and in the winter in zones 9-11. In hot weather dill flowers and goes to seed quickly. Dill usually self sows, and it's best to pick a spot in the garden where you would like to have it year after year. Dill, with its lacy blue-green foliage and showy umbrellas of yellow flowers, is an attractive addition to the flower border as well as the herb garden. Don't omit dill from the butterfly garden as it is a premiere larval food source for many species.

Harvest dill foliage as needed. Dill weed usually is used fresh, but can be frozen; dried dill weed is a poor substitute for the fresh. The seeds are harvested just as they begin to turn brown, usually 2-3 weeks after the flowers have finished. Cut seed heads off and dry in a paper bag until the seeds can be shaken from the seed heads. Store in an airtight jar.

Dill is, of course, the principal flavoring in dill pickles, but it also is used to add zest to potato salads, egg salads and sauerkraut, and to flavor vinegars and sauces for fish. Dill goes well with cabbage and other boiled vegetables. Often the seeds are used for these purposes, but the leaves serve equally well.

Source: Southern Herb Growing by Madalene Hill & Gwen Barclay with Jean Hardy

http://www.ibiblio.org/pfaf/cgi-bin/arr_html?Chamaemelum+nobile

http://www.desert-tropicals.com/Plants/Asteraceae/Chamaemelum_nobile.html

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Common Name: Fennel – sweet
Florence fennel, Common Fennel

Botanical name: *Foeniculum vulgare azoricum*

Zones: 3-9

Spacing: 10 to 12 inches

Sun/Shade: Full

Days to Maturity: 60 to 70 days

Plant height: 4 feet

Annual/Perennial: Perennial

Fennel is easy to grow. They prefer full sun and a well drained soil. They will do best in rich soils. Water them during dry periods, once or twice per week. Add a general purpose fertilizer once or twice a season.

Leaves are best when harvested before flowering.

Harvest flower heads after seeds have formed and the flower head has died. Extract seeds and dry them in a cool, dry location.

Harvest bulbs when they reach tennis ball size or bigger. Pull every other one out as needed to allow those remaining to grow even bigger.

Do not pull these plants up in advance of the first frost. They are very hardy and should continue to thrive and grow, even after a number of hard frosts.

Common fennel is grown primarily for its seed and leaves. It grows to 4 feet tall or more and has thin, thread-like leaflets atop tall, round, hollow stems. Common fennel flowers in late summer, small golden-yellow blossoms in umbrella-like clusters. Fennel's small brown seeds follow flowering. To make bulb fennel tastier, mulch around the base of the plant to blanch the bulb and make it tender.



Source of data: <http://www.prismnet.com/~wilsone/chillycharacters.htm>

<http://www.gardenersnet.com/herbs/fennel.htm>

http://www.harvestwizard.com/2009/04/how_to_grow_common_or_sweet_fe.html

Name: Fennel- Bronze

Scientific Name: *Foeniculum vulgare azoricum*

Zones: 5 - 9

Spacing: 10 to 12 inches

Sun/Shade: Full

Days to Maturity: 70

Plant height: 4 feet

Annual/Perennial: Perennial

Absolutely stunning perennial herb. Flowers mid- summer with umbels of small sulphur yellow flowers, attractive airy, feathery, fern-like foliage is bronze to smoky purple in color, sprigs add wonderful flavor to salad fish dishes and sauces, attracts butterflies, bees and many beneficial insects, main food source for Swallowtail butterflies and caterpillars



Foeniculum, or fennel as it is commonly called, is a graceful Mediterranean herb with a delicious sweet licorice scent. Found in many herb gardens, it was once used to ward off evil spirits. In modern times, herbalists still use it for medicinal purposes..

This is a lovely plant for the herbaceous border whether you want to use it as a culinary herb (with the typical fennel/aniseed scent) or as a dye plant or just for its ferny, airy tall bronze foliage. A hardy perennial, it grows happily in most soils, but tends to die out after a few years. However, its dainty yellow flowers shed seed that readily germinate for future years.

Bronze fennel is an herb, so you can use the leaves, stems, flowers, and seeds in all sorts of culinary delights. But don't overlook this plant if you don't plan to use it in the kitchen you'll love it in the garden as an ornamental addition. Bronze fennel is at home mixed into beds of perennials and annuals so don't relegate it to the herb garden. In fact, fennel should be planted away from dill, with which it sometimes cross-pollinates unfavorably.

Source: http://gstuff.co.nz/shop/garden/index.php?main_page=product_info&cPath=4&products_id=531&zenid=c705b7c18e7191b71dc6ef2d4e3da82a

http://www.homestageprofessional.com/peek_preview_sun.htm

Name: Garlic - Society

Scientific name: *Tulbaghia violacea*

Society garlic is a clump-forming herbaceous perennial with narrow, grayish green leaves and large clusters of lavender or lilac flowers. The plant looks like an especially showy garlic or garlic chives plant. Society garlic has just 4-9 grass like leaves, each about a foot long and a half-inch wide. The leaves grow straight up out of a swollen underground rhizome that looks like a corm or bulb. A single 2 ft (0.6 m) scape (flowering stalk) grows up from the center of the rosette of leaves. Atop the scape sits a large umbel (flower cluster in which all the pedicels (flower stems) originate from the same point) of sweet-scented lilac-pink flowers. The flowers are tubular, expanding to six pointed stars at their ends. They are a little less than an inch long and wide, and there are 8-20 of the dainty little flowers in each umbel. The blossoms are produced sporadically from early summer until late autumn. The leaves and rhizomes of society garlic smell like garlic, but the flowers are sweet, smelling like hyacinths, and some people say they are too sweet!



Society garlic is a popular container plant. Most gardeners leave it out on the patio or porch all summer, bringing it indoors for the winter. Outdoors, grow in a sunny border. This is a perennial that will spread slowly by its rhizomes, but will not become aggressive. Society garlic can be used in the front of a herbaceous border, and South African gardeners often use it as a bedding plant along with annual flowers. Society garlic is used in rock gardens, too. Flowers are most fragrant at night. The bulbs and leaves are edible and can be used like garlic and garlic chives. It is reported that society garlic, planted in a row or border, will deter moles.

The name, "society garlic" comes from the assumption that, although it tastes like garlic, you don't get bad breath from eating it. Hmmmmm. There are a couple dozen species of *Tulbaghia* in South Africa. Some authorities split the huge Amaryllidaceae family into several smaller families, and include *Tulbaghia*, along with the onions and garlics (genus *Allium*), in the family Alliace

Source: http://www.floridata.com/ref/t/tulb_vio.cfm

Common Name: lambs Ear

Stachys byzantina, Lamb's Ears, is usually sold where herbs are sold, is used widely in informal gardens, but is not native to North America. It originates in Iran, Turkey and the Caucasus and grows in USDA Hardiness Zones 4 to 10. It probably needs more shade in the higher zones

Lamb's Ears is a low growing spreader with very fuzzy, pale, silvery gray-green foliage. They are grown primarily for the color and texture of their foliage, although the species does have flower spikes early in the season. Lamb's Ears are often recommended for children's gardens because of their soft feel.

With fuzzy, silvery green, soft as suede leaves, Lamb's Ears are favored for their foliage, rather than their flowers. They flower on tall spikes in shades of pinkish purple or white, in the late spring or early summer. Some gardeners' find the flower spikes charming and others cut them off to encourage the foliage, as with Hosta. Bees are not so fussy and love the slightly fragrant flowers.



Don't try to use Lamb's Ears as a specimen plant. They look best either as a rambling ground cover or as soft edging. As an edger, they will need to be kept within bounds. Besides spreading by roots, Lamb's Ears can self-seed profusely. The silvery foliage makes a nice complement to purple flowering plants.

Stachys byzantina plants are widely used in borders. They spread readily, making them effective groundcovers, if you don't mind them taking over. As drought-tolerant plants, they are candidates for rock gardens. Their silvery color is fun to play with when experimenting with color theory in your landscape design. *Stachys byzantina* plants are also deer-resistant

Avoid watering *Stachys byzantina* overhead, as the leaves will rot if they get too wet. For the same reason, avoid crowding to promote sufficient air circulation

Source of data: <http://www.wildflower.org/expert/show.php?id=5673&frontpage=true>

<http://gardening.about.com/od/plantprofile1/p/LambsEars.htm>

Name: Lemon Balm

Scientific Name: *Melissa officinalis*

Also listed as: Balm mint; Bee balm;
Blue balm; Garden balm; Honey
plant; Sweet balm.

Lemon Balm is a perennial herb that is grown mostly for culinary purposes. It is a member of the mint family, and as with the mints, it grows quickly and spreads easily (but usually not rampantly like the mints) with minimal care. It reseeds freely, and under reasonable conditions forms a nice clump of dark green, toothed leaves. It is



native to the Mediterranean region, but is grown widely in herb gardens across America. Lemon Balm is perfectly safe for ingestion, and is used to enhance tea and other iced drinks, soups, stews, salads, sauces, and vegetables. .

Lemon Balm has a light, lemony scent with maybe a hint of mint. Add fresh Lemon Balm leaves to green salads, fruit salads, chicken salads, poultry stuffings, and fish marinades. The leaves also make a tasty addition to asparagus, broccoli, corn, beans, olives, and shellfish.

Lemon Balm prefers rich, moist soil in either full sun or partial shade, but will still perform in less than perfect conditions. Lemon Balm is an excellent first plant for the beginning herb grower because of this, and will forgive lapses in watering and fertilizing. Flowers are fairly inconspicuous and are white or off-white, with the same taste and properties as the leaves. Lemon Balm is hardy to at least zone 5, but will appreciate a nice blanket of mulch in fall in all but the warmest areas.

Lemon Balm can be used fresh, dried, or ground. Harvest before it flowers for optimum taste. Dry it quickly because it loses much of its taste in long drying processes. Be sure when you harvest that it is on a dry, non-humid day for optimal drying conditions. Use both dried leaves and stems for Teas.

Source: <http://www.umm.edu/altmed/articles/lemon-balm-000261.htm>

<http://www.ces.ncsu.edu/depts/hort/hil/hil-126.html>

Name: Mexican Mint Marigold

Scientific Name: *Tagetes lucida*

Mexican Mint Marigold is a native to Central America and has small golden yellow marigold-like flowers. This Marigold will bloom from late summer to early winter providing show stopping color for fall. This is a great plant to put next to other fall bloomers such as *Salvia leucantha*. The foliage has a refreshing smell that is anise-like, reminds me of black jelly beans! *Tagetes lucida* has excellent drought and heat tolerance as well as tolerance to poor soils, but must be planted in a spot with good drainage. Mexican Mint Marigold can get 12-24" tall and should be spaced at least 18" apart. *Tagetes lucida* is part of the [Plants For Texas® Program](#), meaning it was Texas Grown, Tested in Texas to perform outstanding for Texas Gardens.



Hardiness: USDA Zones 8-10

Plant Use: Tender Perennial

Exposure: Full Sun

Water Requirements: Medium to Low

Sweet licorice flavor brightens salads and main dishes. Pretty, golden yellow flowers bloom all summer. Thrives in warmer climates where French tarragon will not grow. Medicinal: Stimulant and diuretic. Improves digestion.

"Mexican mint marigold has a lot to offer. It thrives in the hot, humid South, where many herbs languish; its small, bright flowers blossom in fall when other herbs have played out for the season; its licorice-anise flavor is a successful stand-in for French tarragon; and it looks good in the garden.

In the humid South, where French tarragon is difficult to grow, mint marigold is a fine culinary substitute. The flavor is almost indistinguishable from that of tarragon, but because mint marigold breaks down more quickly when heated, it's best if added at the end of cooking. In salads, vinegars, oils, or quick-cooking recipes, substitute it for tarragon in equal proportions. - Crafts - "Mint marigolds dried leaves add fragrance to potpourris and sachets. Harvest the long stems just before frost when they are tipped with yellow-gold flowers.

Source: <http://www.magnoliagardensnursery.com/productdescrip/Tagetes.html&h=3>

<http://www.johnnyseeds.com/p-8181-mexican-mint-marigold.aspx>

Name: Mint – Chocolate

Mentha x piperita

This mint (often called chocolate mint) is a rhizomatous, upright perennial which is most commonly grown as a culinary herb and/or ground cover. It typically grows to 2' tall and spreads by rhizomes to form an attractive ground cover. Features small, rounded to lance-shaped glossy dark green leaves tinged with burgundy. Terminal spikes of small lavender flowers in summer. Leaves have a chocolate-mint fragrance and taste and may be used in desserts or as a garnish. The x piperita hybrids are crosses between *Mentha aquatica* (watermint) and *Mentha spicata* (spearmint).



Mint (*Mentha*) grows quickly and can be invasive in ideal conditions. As a result growing mint is perfect for the beginning gardener. One of the most popular herbs, it is known by its square stems and aromatic leaves. Plants are hardy perennials often attaining 3 feet in height.

Although they may be grown from seed, it is a good idea to buy small plants of your choice to be sure of getting the variety you want. Space plants 1-2 feet apart in all directions and mulch to retain moisture and keep leaves clean. Mint is easy to propagate from cuttings. Older mint plantings can be divided up every 4-5 years.

Tip: Keep mint from overtaking your herb garden by planting in a bottomless pail, or other container sunk into the soil at least 10 inches.

Mint leaves can be harvested regularly and enjoyed throughout the summer. It is best when picked early in the morning just before the dew evaporates. To dry mint, cut the stalks just above the first set of leaves, as soon as the flower buds appear. Hang upside down in a dark, well ventilated room for two weeks or more.

Never grow different mints in the same bed, as they will grow together and lose their distinctive flavors. Keep them separated, or grow different varieties in pots on your patio.

Please note: the plant stop growing after flowers appearance, so if you want it to continue its growth till autumn, you need to remove flowers.

Source: <http://www.planetnatural.com/site/xdpy/kb/growing-mint.html>

http://www.mobot.org/gardeninghelp/plantfinder/Plant.asp?code=A246#lbl_culture

Name: Mint – Hillary’s Sweet Lemon

Mentha dulcia citreus

A fresh new twist to the available palette of mint flavors. Developed from apple and lime mint, it has the sweet, fruity, spearmint-like aroma of apple mint lined with a citrus edge from its lime parent. Has tremendous culinary potential according to Jim Westerfield, who tested this mint extensively in the kitchen of his award-winning bed-and-breakfast inn. An aggressive female mint with lavender flower spikes. Named after Hillary Clinton, First Lady of the United States and herb enthusiast.



A new and distinct hybrid of mint plant (*Dulcia Citreus*), the plant forms an attractive mound of leaves, and the stems of the plant tend to develop side-branching, with the tips of the stems providing multitudinous flowering of spaced clusters of lavender color blossoms, which gradually bloom outwardly towards the tip of each stem during their growing season; the leaves exhibit a dark green color, are heart shaped, and are typical labiatae, in opposing position

Mint (*Mentha*) grows quickly and can be invasive in ideal conditions. As a result growing mint is perfect for the beginning gardener. One of the most popular herbs, it is known by its square stems and aromatic leaves. Plants are hardy perennials often attaining 3 feet in height.

Although they may be grown from seed, it is a good idea to buy small plants of your choice to be sure of getting the variety you want. Space plants 1-2 feet apart in all directions and mulch to retain moisture and keep leaves clean. Mint is easy to propagate from cuttings. Older mint plantings can be divided up every 4-5 years.

Tip: Keep mint from overtaking your herb garden by planting in a bottomless pail, or other container sunk into the soil at least 10 inches.

Mint leaves can be harvested regularly and enjoyed throughout the summer. It is best when picked early in the morning just before the dew evaporates. To dry mint, cut the stalks just above the first set of leaves, as soon as the flower buds appear. Hang upside down in a dark, well ventilated room for two weeks or more.

Never grow different mints in the same bed, as they will grow together and lose their distinctive flavors. Keep them separated, or grow different varieties in pots on your patio.

Please note: the plant stop growing after flowers appearance, so if you want it to continue its growth till autumn, you need to remove flowers.

Source: <http://www.vegetablegardener.com/item/4002/culinary-mint-medley>

<http://www.freepatentsonline.com/PP09197.html>

Name: Mint "Kentucky Colonel"

Menthe spicata

Mints of many different kinds are grown including spearmint, peppermint and orange mint. All these mints are hardy perennials and are among the easiest and most popular garden mints. They may be started from seed but cuttings are recommended. Mints prefer sun but will withstand shade. They are true perennials but mint beds should be renewed every 3 to 4 years. Mints are harvested for their stems and leaves and the more frequent the harvest the better the plant grows. Remove stalks before they go to seed.



Kentucky Colonel: This spearmint has captured our hearts with a large leaf on a robust plant that is the basis for that little ole southern drink, the Mint Julep. Kentucky Colonel Spearmint can be used in any recipe calling for spearmint, including mint sauce and mint jelly.

Like all mints, Kentucky Colonel Mint, should be confined to a pot. Mints grow better in pots that have a wide surface area rather than a lot of depth. If grown in a pot it will need to be divided every 1-2 years.

Harvesting & Storage: All of the plants in the *Mentha* family are best used fresh, but they can be stored dried or frozen.

All members of the *Mentha* family are very hardy and can be harvested as soon as new growth appears in the spring. Young new growth is the most fragrant and flavorful, but leaves of any age are edible.

Hang small bunches of Kentucky Colonel Mint upside down in a dry, dark, warm area to dry. Leaves can be dried on paper or on screens. Store dried leaves in an air tight container.

Source: <http://aggie-horticulture.tamu.edu/plantanswers/vegetables/herbs.html>
<http://www.mountainvalleygrowers.com/mencordifolia.htm>

Extension programs service people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin.
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Name: Mint - Peppermint

Menthe x piperita

Mints of many different kinds are grown including spearmint, peppermint and orange mint. All these mints are hardy perennials and are among the easiest and most popular garden mints. They may be started from seed but cuttings are recommended. Mints prefer sun but will withstand shade. They are true perennials but mint beds should be renewed every 3 to 4 years. Mints are harvested for their stems and leaves and the more frequent the harvest the better the plant grows. Remove stalks before they go to seed.

Fragrant perennial plant with stems up to four feet tall and square. Leaves are opposite, toothed and hairy on the underside. The pinkish flowers are in whorled clusters in the axils of the upper leaves. Flowers rarely produce viable seeds. Propagation is by underground stolons making the plant very spreading in nature. *M. piperita* is a hybrid of two other mints, possibly spearmint (*M. spicata*) and water mint (*M. aquatica*).



Vigorous, easy-to-grow peppermint has no rivals in the kitchen for sweets and drinks. Can be used fresh or dried. The taste is slightly hot and stimulating at first, then relaxes while keeping the mind awake in the present moment. Peppermint calms the musculature in the digestive tract making it a prime natural remedy for nausea and indigestion.

Harvesting & Storage: All of the plants in the *Mentha* family are best used fresh, but they can be stored dried or frozen.

All members of the *Mentha* family are very hardy and can be harvested as soon as new growth appears in the spring. Young new growth is the most fragrant and flavorful, but leaves of any age are edible.

Source: http://www.bastyr.edu/academic/botmed/mentha_piperita.asp
http://www.peacetreefarm.com/index.cfm?fuseaction=plants.plantDetail&plant_id=60

Name: Oregano – Amethyst Falls

Scientific Name: *Origanum rotundifolium*

Plant in a full sun location in very well-drained sandy or loam soil; placement in a raised bed or on the southwest side of a berm is recommended in wetter climates. Leave the stems and faded flowers on the plant over the winter to improve cold hardiness. Trim off in spring when new growth emerges from the crown of the plant.

This very long blooming selection has wonderfully aromatic, spicy foliage as well as great flowers. Huge sprays of vivid amethyst blooms hang at the tips of light green cones that resemble Hops. Drought tolerant. Patent pending.



Scented Foliage, Long Blooming 4 weeks or more, Deer Resistant, Avoid Wetness, OK in containers.

Esteemed plantsman and Bluebird Nursery owner Harlan Hamernik selected this *Origanum* for its exceptional floral detail. Aromatic, glaucous green-gray leaves compile a shapely drought resistant bed that unleashes large pendant sprays distinguished by extravagant quantities of layered chartreuse bracts and small, protruding vivid amethyst flowers.

Delivering an unparalleled, several month showing, the rotund conelike blooms can be left to promote winter hardiness, and staged in a container or easy-to-see spot with a sunny southwestern exposure and quick draining soil. Blooms August – October.

Size: 15" high x 18" wide; hardy to zone 5.

Source: <http://www.diggingdog.com/pages2/plantpages.php/P-1464>

Name: Oregano – Hot & Spicy

Scientific Name: *Origanum vulgare* 'Hot & Spicy'

The 'Oregano-Hot and Spicy' Herb Plant has oils that were used by ancient Greeks and Egyptians as a body scent after baths, and as a disinfectant and food preservative. Leaves can be used fresh or dried, with most chefs preferring the less bitter flavor of the dried herb. A perennial, Hot and Spicy Oregano grows to 24 inches tall and is a great specimen in the garden or landscape beds. Oreganos grow best in hot, sunny locations but they dislike a lot of moisture. Amend your soil with plenty of organic matter to ensure ample drainage. Frequent harvests will promote bushiness and regeneration throughout the growing season



Hot and Spicy Oregano is true to its name; its especially pungent, which makes it a good choice for spicy Mexican dishes. Also commonly used in Italian and Greek dishes.

Hot & Spicy Oregano has a nice round, mounding habit. Plant in full sun or part shade in well-drained soil. Pinch out flowers to promote more tender foliage. Best when used fresh, although Oregano dries well and retains much of its flavor.

Many people skip the drying process altogether and simply chop the leaves finely, and either – add a small amount of water and freeze in ice cube trays for later use, or add the chopped leaves to softened butter. The oregano butter, when stored in an airtight container in the refrigerator, will last for several weeks.

To harvest: bunch stems together and hang in a cool and airy place to dry. Once dry, strip the leaves from the stem and store in an airtight container. For fresh use, snip leaves or small sections of the plant after it has reached six inches in height. Keeping oregano clipped in this way will help the plant to bush out and encourage more foliage growth.

Source: <http://www.gardenharvestsupply.com/productcart/pc/Oregano-Hot-and-Spicy-Herb-Plant-p803.htm>

http://pantrygardenherbs.com/?page_id=5134

Name: Oregano - Italian

Scientific Name: *Origanum vulgare*

Growth habit: Upright plant to 32" inches in height

Space plants on 8" centers. Italian Oregano prefers a sunny location with soil that is kept on the dry side. It is a great xeriscape plant.

Uses: Aromatic, Cosmetic, Craft, Culinary, Medicinal and Ornamental

Harvest Italian Oregano clumps when the plants have matured. Hang the clumps to dry in a warm dark area. Once dried rub the clumps between your hands to crumble the leaves. Discard the stems. Store dried leaves in an air tight container.



Full sun, well drained soil. Oregano will do well in partial shade.

Cut aerial parts to encourage a bushy habit. Oregano dries very well and remains flavorful. Excellent potted herb for a windowsill garden.

Oregano is a satisfying herb for any gardener. It is easy to grow and care for, as long as it does not remain wet for too long. Oregano grows very well in partial sun, making it a good choice for an indoor windowsill garden.

Oregano is also a well loved cooking herb. It is used in Italian cooking and known by most children as the pizza herb. Use it in any tomato based dish with great success.

To dry, strip oregano leaves from the stem and lay on paper towel, out of direct sunlight. Store in an airtight container and enjoy throughout the winter season.

Source: <http://www.denverplants.com/herbs/html/marjoram.htm>

<http://herbgardens.about.com/od/culinary/p/Oregano.htm>

Common Name: Mexican Oregano

Botanical name: Labiatae Poliomintha longiflora

Plant Type: Perennial
Light Requirement: Sunny/Part shady
Water Requirement: Low
Heat/Drought Tolerance: Medium
Height: 3 ft
Width/Spacing: 3 ft. wide
Flower Color: Purple, pink
Blooming Period: Summer to fall
Plant Form or Habit: Shrub
Foliage Color and Texture: Evergreen
Butterfly or bird attracter: Hummingbirds, bees, butterflies
Deer Resistant: Usually
Plant Use: Borders, accent shrub



Mexican oregano actually comes in two varieties, one of which is in the mint family and one is in the verbena family. The variety (*labiatae poliomintha longiflora*), the mint variety, is native to Texas and is often grown as an accent shrub mostly because deer will not eat it. It has beautiful pink flowers and has a bit milder flavor than the Greek variety. It typically is used as a last minute addition to Mexican dishes. This variety also attracts a lot of bees and hummingbirds. The other variety of Mexican oregano (*verbenaceae lippia graveolens*) is the more typical variety from the verbena family used in Mexican cooking. It is also a bit milder than the Greek variety. Due to its ease of cultivation in Texas and New Mexico, this variety often ends up in the store-bought versions of dried oregano. If you want dried Greek oregano make sure it says that on the container. Otherwise you are probably getting the less flavorful Mexican variety.

Prune top ½ after bloom, and to 3” height after first frost browns leaves. Aromatic foliage: brown, withering flower stays on plant; will sprawl if not pruned, edible leaves.

Source of data: http://www.ci.austin.tx.us/growgreen/plantguide/viewdetails.cfm?plant_id=156

<http://www.busygourmand.com/category/herbs/>

Name: Oregano - Sicilian

Scientific Name: *Origanum x majorana*

Sicilian Oregano can also be grown in the ground or in planters. This herb is *Origanum x majorana*. It enjoys full sun, or at least 6 hours of sun. Although this herb does bloom with white flowers in the summer, it is best to remove flowers so that all plant energy goes into new foliage production. This particular herb grows to a height of about 24 inches, although other varieties of oregano grow taller and shorter. Sicilian Oregano does not like to dry out between watering, so while it gets established, it should be watered 2-3 times per week as needed. This herb can be dried or used fresh. Try it in Chicken Parmesan and Pizza, and it can taste good for many other dishes.



Oregano is a perennial in Central Texas. You can grow it from seed, but the plants are so easy to find in the spring, it's best to plant them right after purchase. If you do plant seed, start a few weeks before the spring planting season in a sterile potting mix. Just cover the seed with a thin layer of potting mix because they like a little bit of light to help them germinate. Before setting out, pinch a leaf off of each plant and only plant the most aromatic plants of the bunch.

Greek, Italian and Sicilian oregano are the types used for cooking. There is a lot of other varieties, but they only make durable and attractive landscaping or container plants. Some varieties make good groundcovers and others are shrubs. They all make attractive landscape plants and interesting flowers. Also, the bees and beneficial insects go crazy over them.

To dry oregano, snip off the leaves or sprigs and store loosely in a small paper bag. It dries in just a few days, so you can put in an airtight jar for long term storage. Sprinkle on Italian dishes such as spaghetti or lasagna. Oregano makes a spicy and aromatic herb tea. Steep the leaves in hot water for a few minutes, strain, and enjoy.

Oregano is a good companion plant for all plants and helps repel bugs if planted around tomatoes and roses.

Source: <http://california-plants.com/2009/04/16/sicilian-oregano/>

<http://www.examiner.com/gardening-in-austin/growing-oregano-central-texas>

Name: Oregano – Sweet Marjoram

Scientific Name: *Origanum majorana*

Sweet marjoram is a bushy half-hardy perennial sub-shrub that is often grown as an annual. *Origanum majorana* is 1-2 ft (0.3-0.6 m) tall with descending, multi-branched stems that spill over to create a mound. Since the stems take root where they touch the soil, the mound gradually increases in diameter. If grown in a hanging basket, the stems form a cascade of attractive gray-green foliage. Sweet marjoram's oval leaves are soft and fuzzy, but you need a hand lens to see the short fine hairs. They are opposite each other on a square stem which is typical of plants in the mint family. The leaves get up to an 1 in (2.5 cm) long and have a wonderful, very distinctive, perfumy fragrance when bruised. The flowers are tiny, less than 1/8 in (0.3 cm) long and arranged in burlike heads 1/2 in (1.3 cm) long



Most herbs are better preserved by freezing than drying, but sweet marjoram retains its fragrance after drying better than any other herb. Sweet marjoram is an important flavoring in German sausages, and it is used extensively in French, Italian and Portuguese cuisine.

The fresh perfume of sweet marjoram is delightful in potpourri and scented pillows. The French put it in linen drawers. It is used in commercial perfumes

Source: http://www.floridata.com/ref/o/orig_maj.cfm

Name: Parsley, Curley

Scientific Name: *Petroselinum crispum*

Petroselinum crispum. Biennial. Plant produces flavorful bright green leaves. This is a double curled variety that is disease and cold resistant. Excellent in salads, sauces, soups, and stews. Can be dried or used fresh. Plant Height: 18" tall. Sunlight: Partial Shade/Full Sun

Soil Facts: Requires a well prepared soil. Use general purpose fertilizer when preparing soil. Moist soil preferred.

Parsley has a relatively higher vitamin C content than an orange. It is high in vitamin A, several B vitamins, calcium and iron. The high chlorophyll content of parsley makes it a natural breath freshener. (That's why it's always served with fish.) The Greeks used parsley in

funerals and for wreaths long before it was used as a food. The Romans used parsley at orgies to disguise the smell of alcohol on their breath. Corpses were once sprinkled with parsley to deodorize them. Today parsley oil, extracted from the leaves and stems, is used in commercial shampoos, soaps, perfumes and skin lotions.

Parsley has been used as a medicinal herb since the Middle Ages, but there is little evidence to support its effectiveness other than its value as a natural vitamin supplement

Parsley and other members of the *Umbelliferae*, are the only plants eaten by the caterpillars of the black swallowtail butterfly.

When parsley blooms, it dies. To keep parsley growing longer, pinch off the bloom stalk as it emerges from the crown of the plant. It can survive a hot summer, especially if it has some shelter from the afternoon sun and a good mulch.



Source: <http://aggie-horticulture.tamu.edu/herbaceous/petroselinumcrisp.html>

http://www.floridata.com/ref/P/petr_cri.cfm

Southern Herb Growing by Madalene Hill & Gwen Barclay with Jean Hardy

Name: Parsley, Italian

Scientific Name: *Petroselinum neapolitanum*

A biennial grown as an annual, this variety of parsley is taller and more vigorous than its curly-leaf cousin. Flat-leaf parsley has glossy, dark-green leaves, which many people prefer for cooking because of the sweeter, more robust flavor.

A dark green strain; broad leaves. A good plant for windowsills. Very adaptable. More vitamin C per volume than oranges. Gentle flavor blends well with foods.

Parsley has been used as a medicinal herb since the Middle Ages, but there is little evidence to support its effectiveness other than its value as a natural vitamin supplement. Parsley and other members of the *Umbelliferae*, are the only plants eaten by the caterpillars of the black swallowtail butterfly.



When parsley blooms, it dies. To keep parsley growing longer, pinch off the bloom stalk as it emerges from the crown of the plant. It can survive a hot summer, especially if it has some shelter from the afternoon sun and good mulch.

Cooking with parsley. Many cookbooks say “parsley optional” or “garnish with parsley”, but do use parsley copiously. Chop it very fine. To do so, rinse it ahead of time, giving it time to dry before chopping.

Snip parsley into white sauce, scrambled eggs, baked corn or potatoes. Use lots of it in poultry dressing. Add it to biscuit mix and top a chicken pie with this mixture.

Dried Italian parsley Dry your parsley. Because you harvest parsley throughout the season, you’re very likely to have a lot of it. Dried Italian parsley can be kept up to six months in an airtight container in your pantry. The flavor of dried parsley is very bright and fresh; use it for your soups and stews, on salads and for teas.

Source: http://www.floridata.com/ref/P/petr_cri.cfm

Southern Herb Growing by Madalene Hill & Gwen Barclay with Jean Hardy

Common Name: Pony's Foot – Silver Falls
Dichondra

Scientific name: *Dichondra argentea* 'Silver Falls'



These prostrate, creeping perennials in about 10 species hail from East Asia. They are grown for their growth habit and their abundant small leaves. Some are used as lawn substitutes, while some are considered weeds.

Noteworthy characteristics: Creeping growth habit. Plants may be mown.

Care: Provide full sun or partial shade and well-drained, slightly acidic soil.



Winter hardy to USDA Zone 10. In most of the U. S. including St. Louis, it is grown as an annual. It is easily grown in dry to medium moisture, well-drained soils in full sun. Tolerates some light shade. Also tolerates heat and drought. Grows well in sandy loams with good drainage. Soil drainage is particularly important if plants are grown as a ground cover.

Dichondra argentea, commonly called silver ponysfoot or silver nickel vine, is a creeping/trailing evergreen perennial that is native to desert regions in western Texas, New Mexico, southeastern Arizona and northern Mexico. 'Silver Falls' is a cultivar that is grown in St. Louis as an ornamental annual foliage plant. It is best grown in baskets/containers or as a seasonal ground cover. From a hanging basket, it will cascade downwards to 3-6' long in one season. As a ground cover, plants only rise to 2-4" tall, but spread rapidly by stems rooting at the nodes to 3-4' wide in one season. Branching silver stems are clad with soft, rounded, fan-shaped, silver leaves (to 1" across). Foliage is often described as having a metallic appearance. Tiny greenish-yellow to white spring flowers are not showy.

Source of data: <http://www.finegardening.com/plantguide/genus/dichondra.aspx>

<http://www.mobot.org/gardeninghelp/plantfinder/plant.asp?code=C899>

Common Name: Rosemary – Hill Hardy

Scientific Name: *Rosmarinus officinalis*

Hardy Hill Rosemary is a wonderful, cold tolerant Rosemary that loves sun and needs little watering. Upright and robust, this aromatic herb has a pleasing flavor and fragrance for cooking and soaps. Similar to other varieties of Rosemary, 'Hardy Hill' is drought tolerant and cold hardy. Also known as 'Madelene Hill' Rosemary, named for the Texan herbalist, 'Hardy Hill' 's erect growth habit makes it great for topiary gardening.



A must have culinary herb for the garden that tastes great in sauces, on potatoes and with roasted meats, 'Hardy Hill' retains its strong pine flavor when cut or dried.

'Hardy Hill' needs lots of light and little water. It grows upright and makes a great protective herb due to its resistance to wind and shrubby habit.

Rosemary is a perennial evergreen shrub whose ash-colored scaly bark and green needlelike leaves give it an overall grayish green appearance. Leaves resemble needles, are from one-third to one and one-half inches long, opposite, narrow, thick, and leathery, with dark green upper surfaces and powdery white and hairy underneath, and a prominent vein running down the middle of each leaf. Flowers, growing in clusters of two or three along branches, are pale blue, half an inch long; the upper lip appears notched with two lobes and a lower lip with three lobes. Fruits are very small, spherical nutlets with smooth surfaces.

Rosemary does well in full sun in well-drained soil with a pH of 6.0 to 7.5. Warm, dry summer climates are ideal; rosemary does not do well where winters are cold and wet unless it grows in a protected site. Good drainage is essential, as roots easily develop root rot.

Source of data: http://www.thegrowers-exchange.com/Rosemary_Hardy_Hill_p/her-ros04.htm

<http://aggie-horticulture.tamu.edu/greenhouse/hortgardens/virtualtour/Cashion.pdf>

Common Name: Prostrate Rosemary

Scientific Name: *Rosmarinus prostratus*

Plant Type: Evergreen perennial shrub

Light Requirement: Full Sun/light shade

Water Requirement: Low

Heat/Drought: High

Height: 1 to 2 feet in height

Width/Spacing: 2 to 5 foot

Flower Color: Mostly pale blue, some pink or white

Blooming Period: Early spring

Plant Form or Habit: spreading

Foliage Color and Texture: long narrow leaves, dark green on top

Butterfly or bird attracter:

Deer Resistant: Yes

Plant Use: Rock gardens, ground cover



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Rosemary does well in full sun in well-drained soil with a pH of 6.0 to 7.5. Warm, dry summer climates are ideal; rosemary does not do well where winters are cold and wet unless it grows in a protected site. Good drainage is essential, as roots easily develop root rot.

Prostrate Rosemary is grown more for ornamental purposes, as a ground cover, or to hang decoratively over the edge of retaining walls. It is excellent in rockeries and also in tubs where it will spill toward the ground in a most attractive way.

Source of data: http://www.magnoliagardensnursery.com/productdescrip/Rosmarinus_Pros.html

<http://aggie-horticulture.tamu.edu/greenhouse/hortgardens/virtualtour/Cashion.pdf>

Common Name: Rosemary – Shimmering Stars

Scientific Name: *Rosmarinus officinalis* 'Shimmering Stars'

Rosmarinus officinalis 'Shimmering Stars' Exotic med shrub that has blue flowers which occur Aug-Oct It has grey/green foliage and prefers a part-full sun position in a well drained soil Height:15", 30"-36" apart.

This is a great variety for growing over a wall, in a rock garden or even in a hanging basket. The flowers are very unusual with a tiny stripe on the petal.

Rosemary is a perennial evergreen shrub whose ash-colored scaly bark and green needlelike leaves give it an overall grayish green appearance. Leaves resemble needles, are from one-third to one and one-half inches long, opposite, narrow, thick, and leathery, with dark green upper surfaces and powdery white and hairy underneath, and a prominent vein running down the middle of each leaf. Flowers, growing in clusters of two or three along branches, are pale blue, half an inch long; the upper lip appears notched with two lobes and a lower lip with three lobes. Fruits are very small, spherical nutlets with smooth surfaces. Plants can grow upright or prostrate, five to six feet outdoors and two to five feet indoors. Fragrance is pungent and piny.

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Source of data: http://www.disdelightfulplants.com.au/buy-Rosmarinus_officinalis_'Shimmering_Stars'-3538.html

<http://aggie-horticulture.tamu.edu/greenhouse/hortgardens/virtualtour/Cashion.pdf>



Common Name: Upright Rosemary – Tuscan Blue

Scientific Name: *Rosmarinus Officinalis*

Hardy evergreen shrub, most common types with upright growth. Narrow green leaves harvested for fresh or dried flavorings for meats and fish, salads, baked goods, and tea. Produced as both a cut herb and potted plant; also used in landscapes. Some weed problems but no major insect or disease problems. Root rot in poorly drained soils

Rosemary is a perennial evergreen shrub whose ash-colored scaly bark and green needlelike leaves give it an overall grayish green appearance. Leaves resemble needles, are from one-third to one and one-half inches long, opposite, narrow, thick, and leathery, with dark green upper surfaces and powdery white and hairy underneath, and a prominent vein running down the middle of each leaf. Flowers, growing in clusters of two or three along branches, are pale blue, half an inch long; the upper lip appears notched with two lobes and a lower lip with three lobes. Fruits are very small, spherical nutlets with smooth surfaces. Plants can grow upright or prostrate, five to six feet outdoors and two to five feet indoors. Fragrance is pungent and piny.



Rosemary does well in full sun in well-drained soil with a pH of 6.0 to 7.5. Warm, dry summer climates are ideal; rosemary does not do well where winters are cold and wet unless it grows in a protected site. Good drainage is essential, as roots easily develop root rot.

Rosemary is a valuable Old World aromatic shrub from Europe through Asia Minor. It is native to much of the Mediterranean region and most specifically in the south of France. It was classified by Linnaeus into the mint family and he named its genus from the Latin for sea-dew because it is commonly found on the chalk hills along the seacoast. There are only two species grown, and this one was the primary plant used in the herbal pharmacopeia. It remains today a valuable culinary herb and dryland garden plant. This is a very large upright cultivar that dwarfs the original species and makes a fine xeriscape shrub.

Source of data: http://www.magnoliagardensnursery.com/productdescrip/Rosmarinus_Tuscan.html

<http://aggie-horticulture.tamu.edu/greenhouse/hortgardens/virtualtour/Cashion.pdf>

<http://www.monrovia.com/plant-catalog/plants/2068/tuscan-blue-rosemary.php>

Name: Sage - Pineapple

Scientific Sage: *Salvia elegans*

Pineapple Sage is one of the last hummingbird plants to bloom in autumn. It is a major attractant for late migrant Ruby-throated Hummingbirds--and for other uncommon vagrant hummers that wander in from the western U.S. and Mexico.

The bruised foliage of pineapple sage really does smell like fresh pineapple! This is a semi-woody, mostly herbaceous, sub-shrub, 3-5 ft (1-1.5 m) in height with an open-branched, airy habit, and a spread of 2-3 ft (0.6-0.9 m).



Like most mints, pineapple sage has square stems and opposite leaves. The branches originate on opposite sides of the main stem, too. The leaves are softly fuzzy, light green and 2-4 in (5-10 cm) long with serrated margins. The flowers are ruby red, 1-2 in (2.5-5 cm) long, and like other salvias, tubular with two lips: the upper lip hood like and the lower lip spreading. The flowers are arranged in four-flowered whorls on 8 in (20 cm) terminal spikes. Flowering occurs through late summer and autumn. .

Light: Grow pineapple sage in full sun.

Moisture: Regular watering for best growth and flowering. Pineapple sage will wilt and eventually lose leaves during droughts, but when watering resumes it usually comes back.

Hardiness: Pineapple sage is a semi-woody sub-shrub in USDA zones 9-11, and an herbaceous perennial, dying to the ground in winter but re-sprouting in spring, in zones 8-9. Gardeners in colder areas grow pineapple sage as an annual, or bring it indoors in the winter.

There are more than 700 species of *Salvia*, and many gardeners have become *Salvia* collectors. The "salvias" are also referred to as "sages", most are tough and easy to grow and many attract butterflies and hummingbirds.

The fresh leaves of pineapple sage are used in fruit salads and drinks. Crush a few fragrant leaves into hot or iced tea for a flavorful treat. The delicious flowers add color and flavor to salads and desserts.

Source: http://www.floridata.com/ref/S/salv_ele.cfm

<http://www.rubythroat.org/SagePineappleMain.html>

Name: Salad Burnet

Scientific Name: *Poterium sanguisorba*

A hardy perennial; height 12-18". Medium green serrated leaves in opposite, rounded leaflets along a slender stem. Flowers have pink tufts of stigmas and dangling stamens and no conspicuous petals. An attractive plant in the garden, the leaves add a cucumber-like flavor to salads.



Salad burnet thrives in limy soil, but will grow in just about any type of soil. Seeds should be sown in spring or autumn, and if the herb is allowed to ripen, it will self seed. Once seedlings emerge, thin the plants to twelve inches. Frequently cutting back flowering stems and removing old leaves will help increase the growth of young leaves which can be harvested anytime during the growing season. To preserve salad burnet, simply dry the leaves and store them in an air tight container. This is a pretty plant which can be used along garden borders.

Leaves are nutty, and cucumber-like in taste, which add an extra element to a hum-drum salad. It can be used in garnishes, herb butters, and soft cheeses. Sprinkle finely chopped leaves on vegetable dishes to add a little 'zing' to a traditional entrée. Casseroles, and creamy soups benefit from this herb; simply add it at the very beginning of cooking to allow the leaves to permeate the meal. Salad burnet is frequently combined with other herbs, especially tarragon and rosemary. It can be used to flavor vinegar, salad dressings, and to give a cooling quality to summer drinks.

When growing Salad Burnet for culinary use, harvest fresh leaves at their peak on a fine, sunny day after the dew has evaporated. Cut in small amounts with sharp scissors and use immediately. Only cut what can be dealt with at one time. The young leaves have a cucumber-like flavor and can be added to salads, soups, sauces and cheese fondues. The British enjoy them floating in wine punch and summertime beverages. As the plants mature, frequently give them a light trim to encourage growth and help them keep their desired shape. Other than a doing a substantial cutting back in autumn, most herb gardeners leave Salad Burnet to grow untamed. These plants self-seed easily.

<http://www.herbsociety.org/beginherb/begherbs8.php>

http://aggie-horticulture.tamu.edu/ornamentals/cornell_herbaceous/plant_pages/Sanguisorbaminor.html

Southern Herb Growing by Madalene Hill & Gwen Barclay with Jean Hardy

Name: Savory - Winter

Scientific Name: *Satureja montana*

The flavor of savory is a basic one for combining with other herbs, particularly for poultry, and it is indispensable for vegetable cookery, having a special affinity for beans of every sort.

A winter-hardy, totally reliable evergreen subshrub. It is a spreading, low-growing perennial with stiff, narrow to roundish leaves. Bees love this herb when it is in flower; the blooms are small, white to lilac whorls borne in profusion on the plant. Because savory is easily pruned, it makes a good border plant.



Winter savory is a low-growing, woody-stemmed, somewhat-shrubby, spreading perennial which is frequently grown in herb gardens for its stiff, linear to lance-shaped, pungent, glossy, dark green leaves (to 1" long) which can be used fresh or dried as a seasoning in food. Tiny white-to-lilac flowers (typical mint family) appear in terminal spikes in mid to late summer. Plants typically grow 6-15" tall.

Grow in average, dry to medium moisture, well-drained soil in full sun to part shade. Best in full sun. Trim back plants in early spring.

Savory includes summer savory and winter savory. Summer savory is an annual which may grow to 1 feet in height. It has erect branching stems and gray-green leaves. The winter savory is a shrub-like perennial which grows to be about 1 foot tall. Both plants should be placed in sunny, dry areas. Both herbs are grown for their leaves which should be gathered before blooming begins. This savory should be replaced with new plants every 2-3 years. It can be pruned to form an aromatic hedge. Cut as needed prior to flowering for culinary or medicinal use. Hang in bundles upside down in an airy place.

Aromatic, culinary, and medicinal. Dried leaves scent potpourris. Winter savory has a stronger flavor than summer savory. Fresh or dried leaves are used to flavor vinegars, herb butters, bean dishes, creamy soups, and tea. Winter savory can be grown in containers. It is said to have some medicinal qualities.

Source: <http://aggie-horticulture.tamu.edu/plantanswers/vegetables/herbs.html>

http://www.mobot.org/gardeninghelp/plantfinder/Plant.asp?code=M240#lbl_culturedy

Common Name: Sorrel - French

(*Rumex scutatus*)

French Sorrel is a perennial with shield-shaped leaf blades on long sturdy petioles that grow in a rosette from a large taproot, which reaches 1-1/2' — 2' in length. Seed stalks arise that greatly resemble the related wild dock species. In the garden, it is grown for the leaves, which have an acidic, “lemony” flavor.



Classic use is in a French sorrel soup. It is also eaten raw in salads or cooked like spinach. Also like spinach, the leaves contain oxalic acid, which can aggravate gout, kidney stones, and arthritis. Leaves should be used sparingly if oxalic acid in the diet is a problem for individuals. Use sorrel to spice up other dishes rather than as the main item

Tangy lemon flavor for soups and salads. A member of the Buckwheat family and native to Europe, this variety perennial grows to 18 inches and has medium-green, thick, large spinach-like leaves that easily snap off their succulent stems. Our strain is a highly refined selection, bred for low oxalic acid and an intoxicatingly sharp flavor.

Source of data: <http://www.landscape-america.com/herbs/sorrel.html>

http://www.territorialseed.com/product/955/european_greens?r=JWDAVEG

Name: Thyme – English – Garden - German

Scientific Name: *Thymus vulgaris*

Thyme deserves a place in all gardens. Its foliage is attractive, the long-lasting flowers are very pretty and it is a compact easy-care plant. Bees and butterflies love the herb, as do other beneficial insects, making it a great asset to an organic vegetable, herb or berry garden.

Common Thymes bloom in spring and attract early butterflies and many different kinds of beneficial flies and wasps. They are also a favorite of honey bees. They should be planted in full sun for best flavor. The ground should be well drained and fairly fertile. After they have bloomed, pull them up in a ponytail and crop them past the spent blooms (about a third of the way into the leaves).



The leaves can be used fresh any time; but for drying, it is best to cut fresh growth after the bloom cycle. When three or four inch pieces of new growth can be harvested, cut these in the early morning, after the dew has dried, and make small bundles. Hang these out of direct light and check often for dryness. How long this will take depends on the moisture in the air. It is very important to make sure the Thyme is completely dry before storing, because improperly dried herbs can mildew and rot. If the herb is crispy when crushed between the fingers, then it is dry. When using dried herbs, always remove the herbs from the jar away from the steam of what you are cooking to avoid introducing moisture into the jar.

Thyme is a small, sub-erect, many-branched, aromatic perennial shrub that grows up to a foot high and two feet wide. Leaves are arranged oppositely in pairs, are oblong-lanceolate, stalkless or nearly stalkless, a quarter to half an inch long, with edges rolled under and pale, hairy undersides. Numerous flowers appear from spring through fall but mostly in June and July. They are tubular, lilac to pink, under quarter inch long, and arranged in small terminal clusters. Fruit contain four tiny seedlike nutlets.

Leaves and sprigs are used as seasoning in clam chowder, stuffing, with meats, flavored vinegars, pickles, and mustard. Thyme is used to flavor liqueurs and is one of the flavorings in Benedictine liqueur. The flowers are edible. The oil is used in flavoring toothpastes, mouth washes, and cough medicines. Thymol's antiseptic and stimulating properties are useful in colognes, after-shave lotions, soaps, and detergents.

Thyme requires relatively little care, doing best in direct sun with little water. Since leaves are the desired product, soils rich in nitrogen are most desirable. Protect plants from deep frost with a mulch. Divide, take cuttings of new green growth, or layer green or woody branches of established plants from midspring through early summer. Replace or propagate culinary varieties every two or three years as they become woody, straggly, and produce few tender leaves.

Source: <http://www.mountainvalleygrowers.com/thyvulgarisenglish.htm>

Name: Thyme - French

Scientific name: *Thymus Vulgaris* (Summer Thyme)

Narrow leaves, distinctly greyer and sweeter than English. Preferred by the French. Needs some winter protection. Aromatic low growing bush or creeping herbs, ideal for rockeries, borders, or along pathways. Pretty pink or purple blossoms are a favorite of honeybees. Culinary and medicinal value.



French thyme (*Thymus vulgaris*) is the one that most people know. The plant grows into an upright bush 12 in. to 18 in. high, and has small, diamond-shaped leaves with margins that curl back onto themselves. Have you ever stroked a plant of French thyme and then smelled your hands and thought of Vicks VapoRub? That's because thymol, the dominant essence in French thyme, is the ingredient that gives the Vicks ointment its characteristic pungent odor. Don't let that dissuade you from using French thyme in the kitchen, though. Its strong flavor complements fish, meat, cheeses, and many vegetables

Thyme does best in neutral to alkaline soils, so add lime if yours is acidic. Thyme grown for the kitchen usually is replaced every few years as it gets woody and scraggly. Thyme thrives in full sun, and will tolerate partial shade. Thyme requires regular watering.

Many chefs believe French Thyme has the best flavor for cooking. One mature plant will provide two to three harvests with each bearing one-half cup of fresh leaves during the season. Harvest just before the blooms open. Preserve by drying, freezing, or place in vinegar, oil, or honey.

Source: <http://www.whiteflowerfarm.com/4676-product.html>

<http://www.abundantlifeseeds.com/product/113/3>

Name: Thyme – Lemon Variegated

Scientific Name: *Thymus citriodorus*

This plant is an elegant addition to an herb or ornamental garden. It has lemon-scented green leaves edged in silver and produces lilac flowers in early summer.

There are several cultivars of lemon thyme, including 'Argenteus' with silver-edged leaves, 'Aureus' with gold flecks in the leaves, and 'Archer's Gold', with yellow-edged leaves



Lemon Thyme looks like English Thyme and grows like English Thyme but that is where the similarity stops. Lemon Thyme definitely smells like lemon and tastes like lemon. It can be used in any recipe calling for lemon juice, lemon zest or lemon flavoring. It grows like a weed so there is always more lemon waiting in the garden. Lemon Thyme added to marinade is great with fish or chicken.

Noteworthy characteristics: Thymes produce carpets of blossoms in shades of pink, purple, or white. They are native to dry grasslands of Eurasia, and most thrive in any dry, well-drained spot. Patios, walks, rock gardens, stone walls, and pond borders all benefit from the creeping, mounding, and cascading habit of thyme. Prostrate species spill gracefully over stone walls and can be grown between pavers where occasional foot traffic releases their distinct aroma. Some thymes are used for cooking and making tea, and all species ornament herb gardens or formal areas. Thymes are well-loved by bees and butterflies.
Care: Grow in well-drained and average, neutral to alkaline soil in full sun. Shear in early spring and lightly trim back after flowering.

Propagation: Divide or mound-layer in spring or fall, take softwood cuttings in early summer and semi-ripe cuttings in mid- to late summer. Sow seed in spring; thymes are slow to germinate and hybridize regularly.

Source: <http://www.finegardening.com/plantguide/thymus-x-citriodorus-argenteus-silver-thyme.aspx>

Name: Thyme – Silver

Scientific Name: *Thymus vulgaris argenteus*

Easily grown in average, dry to medium, well-drained soil in full sun. Loose, sandy or rocky soils with excellent drainage are best. Drought tolerant. Dislikes wet soils where it tends to rot. Cut back plants to limit woody growth and/or stimulate new growth. Harvest leaves throughout the summer as needed. Plants tend to become overly woody and loose after several years at which point replacement should be considered.

This garden (or common) thyme cultivar features lemon-scented leaves which are variegated green and silver (argenteus from Latin meaning silver). A generally upright, woody-based perennial which is primarily grown as a culinary herb in herb gardens. Numerous, somewhat woody stems grow upward to form a foliage mound 6-12" tall. Stems are clothed with tiny, linear to elliptic, pointed, leaves which are revolute (leaf margins are rolled under). Leaves are highly aromatic (reaching their peak just before plants flower) and are frequently used fresh or dried as a seasoning in a variety of culinary applications including soups, stews, sauces, meat and fish dishes. Whorls of tiny, tubular, lilac flowers appear on the stem ends in early summer. Flowers are attractive to bees. Plants are evergreen in mild winters.



No serious problems. Some susceptibility to root rot, particularly if soil is too moist.

Best in herb gardens or vegetable gardens. Foliage has excellent ornamental value, however, and plants can also be effectively grown in rock gardens or border fronts.

Divide or mound-layer in spring or fall, take softwood cuttings in early summer and semi-ripe cuttings in mid- to late summer.

Grow in well-drained and average, neutral to alkaline soil in full sun. Shear in early spring and lightly trim back after flowering.

Source: http://www.mobot.org/gardeninghelp/plantfinder/plant.asp?code=M600#lbl_culture

<http://www.finegardening.com/plantguide/thymus-x-citriflorus-argenteus-silver-thyme.aspx>

Name: Almond Verbena

Scientific Name: *Aloysia virgata*

Long white spires of this intensely fragrant everbloomer will delight your senses. One of the sweetest flowers you'll come across, this member of the Verbenaceae family is also known as the Incense Bush.

It thrives in full sun but can adapt to partial shade. In the US, it grows from Missouri south and does particularly well in California and Texas.



Large deciduous woody shrub or perennial for full sun to light shade. Spikes of white blooms all summer. Strongly resembles Buddleia. Mostly evergreen, with fine-textured gray-green foliage. Height 10' – 15'. Spread 8' – 10'.

Few if any disease and insect pest problems. Easy to grow in well-drained beds in most soils. It has low water and fertilization requirements. Prune between bloom cycles for dense growth. Hardiness zone 8 – 11. Prune away dead wood early spring at bud swell. Summer color, very pleasant and strong fragrance.

Freeze damage in colder areas. Not as easy to find as it should be. The main drawbacks to sweet almond verbena are its rarity in nurseries and cold hardiness. In cold winter locales, it may die to the ground and sprout again in spring.

Native of Argentina, it has an upright habit with slightly weeping, sometimes ungainly branches. In mild winter areas, the mature plants reach 15 feet in height and 6 feet in width. At the branch tips are highly fragrant, delicate white flower spikes which sway gracefully at the slightest breeze, sending their aroma wafting over great distances. The buddleia-like flowers are produced in cycles from early spring through summer to fall. They are enchanting on a warm summer's evening. The flowers are also a magnet to butterflies, bees, wasps and other nectar feeding pollinators.

Source: http://www.dirtdoctor.com/Almond-Verbena-A-Honey-Bee-Magnet_vq2949.htm

<http://www.logees.com/prodinfo.asp?number=H8096-4>

Name: Lemon Verbena

Scientific Name: *Aloysia triphylla*

Lemon verbena is an herbaceous perennial that is also grown as an annual in cooler climates. The plant is native to South America and is the strongest of the lemon herbs. Lemon verbena can reach up to 6 feet in height, and produces small spikes of flowers in summer. These flowers, however, are often overlooked in favor of the highly valued leaves. Lemon verbena's leaves smell strongly of lemon and are used to flavor teas, desserts, salads and sweet beverages, such as lemonade. The plant is winter hardy in zones 8 through 10. Grow it indoors during the winter in all other zones.



Choose a location that receives full sun or full sun with partial afternoon shade in hot climates. Grow lemon verbena in containers if temperatures drop below freezing in your area and bring it indoors during the winter. Use a well-drained potting mix for indoor or container-grown plants.

Water lemon verbena once every two weeks, allowing the soil to dry out in between watering. The plant is tolerant of dry conditions and should never be over-watered or root rot could occur. Do not provide supplemental watering on weeks that receive more than 1 inch of natural rainfall to prevent over watering.

Feed lemon verbena plants once every six weeks using an all-purpose garden fertilizer. Follow the instructions provided by the manufacturer for the correct application rate. Water the soil before and after fertilizing to thoroughly distribute the nutrients and prevent the plant's roots from being injured by the high concentration of nitrogen.

Prune lemon verbena plants as necessary to control straggly growth. Use clean pruning shears to snip off any leaves or branches that begin to grow out of bounds. Overgrowth is less of a problem when the leaves are regularly harvested. Lemon verbena is easily trained as topiary or into a formal shape if you have the skills.

Harvest lemon verbena leaves anytime during the growing season, although they will have the strongest scent and flavor if harvested just before the plant blooms. Hold large leaves at the base where they meet the stem with one hand, and then gently strip each side of the leaf from the vein with your other hand. Pinch off smaller leaves with your fingers.

Source: <http://www.gardenguides.com/82343-growing-lemon-verbena.html>

Common Name: Yarrow Proa (White)

Scientific name: *Acchilea millifoliuim*

The 100 or so species of yarrows are herbaceous perennials, most with fragrant lacy foliage and small daisy-like flower heads borne in rounded corymbs. Common yarrow has leaves that are grayish green, aromatic, and very finely dissected, like soft dainty ferns. The plant forms dense spreading mats of lacy leaves from rhizomes that creep beneath the ground surface. In summer yarrow sends up erect, grayish, usually unbranched stems, 1-3 ft (0.3-0.9 m) tall. The fifty or more small, about 0.25 in (0.6 cm) across with whitish flower heads are borne in flat to domed clusters, 2-3 in (5-7.6 cm) in diameter.



Even the horticultural selections of yarrow are vigorous and strong growers, adaptable to a wide variety of soils and growing conditions, and likely to spread. Yarrow does best on poor soils and longevity and flowering are likely to suffer if fertilizer is used. Divide every couple years to maintain vigor and to keep the plants in bounds. Common yarrow may require staking.

Light: Full sun.

Moisture: Grow yarrow in well drained soil but water regularly. The species and many of the cultivars are resistant to drought once established.

Propagation: Propagate yarrow by division in early spring or autumn. Seeds can be planted, but even those available from the seed companies are likely to yield plants with great variability in flower color and other characteristics.

Usage

Yarrows are well suited to the wildflower garden where they can be allowed to spread a little, as they surely will. In fact, they are often used along highways in wildflower plantings. Spaced at 2 ft (0.6 m) intervals, a stand of yarrow should produce an unbroken mat within one year. The soft, lacy foliage makes an interesting and beautiful groundcover. The flower heads are used in arrangements, fresh and dried. If picked at their peak and dried quickly, they will retain their color.

Source of data: http://www.floridata.com/ref/a/achi_mil.cfm

<http://www.herbal-howto-guide.com/yarrow-achillea-millefolium.html>

Common Name: Arugula Astro

Strap leaf variety for bunching and salad mix.

Adds a robust, peppery flavor to salads. Delicious when mixed with other greens and cooked like spinach. Grow for a spring and fall crop. Quick and easy to grow, plants can be cut back and harvested several times.

Arugula is a cool season green that is able to survive a light freeze. It can be spring or fall planted.

To prevent weeds, retain moisture, and to keep soil temperatures down, mulch can be applied around the plants. Arugula plants should receive enough water to keep them vigorously growing without water logging the soil. Generally arugula is pest free. However, flea beetles can damage arugula by eating holes in the young leaves. Flea beetles can be controlled with chemicals containing the organic compound pyrethrin (be sure to follow product labels). Cabbage worms can also be a pest of arugula. If the population of small green caterpillars is too numerous to hand pick, an insecticide with Bt (*Bacillus thuringiensis*) can be used like Dipel and Thuricide.

Harvesting

As soon as the leaves are large enough to use, arugula can be harvested by cutting individual leaves as they mature or entire plants. If the leaves are cut 1 inch above the ground, the plant will send up new leaves. When grown in warm weather, arugula leaves turn bitter and go to seed.



Source of data: <http://store.valueweb.com/servlet/humeseeds/Detail?no=114>

<http://www.jeffersonfarm.org/Vegetable%20Guides/Arugula%20Guide%20Sheet.pdf>

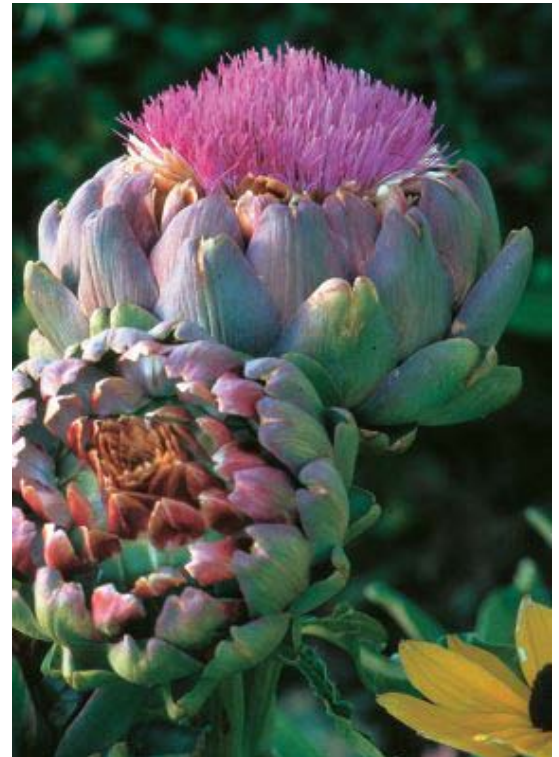
Common Name: Artichoke – Green Globe

The original improved artichoke, Green Globe flowers in early summer. The flower buds are deep green with a light purple tinge. A good harvest of 3-4 heads can be expected throughout the summer. They are 3-5 inches in diameter and have wonderfully thick, flavorful hearts. Proven to be the hardiest and remain productive for at least 5 years. Hardy in zone 7 and above.

The **Globe Artichoke** (*Cynara cardunculus*) is a perennial plant with a thistle-like head that has fleshy scale like leaves, surrounding the heart.

It is this head, that has a distinct flavor, which is edible. The base of each leaf can be eaten, but the heart has the most flavor. The flower bearing stems will grow to about 5 feet and should be sheltered from winds.

An artichoke plant, which can spread into a silvery green fountain up to 6 feet across, makes a bold, handsome addition to any garden. Best of all, perhaps, this gem of a vegetable can be grown much more easily and in a wider range of climates than you might expect.



Source of data: http://www.territorialseed.com/product/green_globe_artichoke_seed/artichoke_cardoon

<http://www.vegetablegardener.com/item/4796/how-to-grow-artichokes>

Name: Asparagus UC72

Asparagus thrives in full sun and prefers a light, well-drained soil. It will not tolerate competition; so prepare the planting area carefully and keep it mulched after planting. Asparagus is a heavy feeder that prefers a fairly neutral pH of 6.5-7.5. Generous applications of compost will provide the necessary nutrients as well as help to balance our acidic East Texas soils.

As a general rule, asparagus is established by planting one-year-old crowns. Choose your site carefully, preferably on the northern side of the garden to avoid shading out other plants. Loosen the soil 16" deep and amend it well with compost and rotted manure. Fall preparation for spring planting is best, but spring preparation will work unless the pH of your soil is very low. Plant the crowns about 6" deep and 1 1/2' apart, cover with soil, and mulch well. Keep the bed moist, but not wet. Raised beds are preferable to ensure that weeds and grass cannot encroach.



Asparagus is a perennial plant that can grow to a height of five feet or more and can produce spears for twelve to fifteen years. You should plant it in an area where it will not shade other vegetables in your garden. It is grown for its edible spears, but the asparagus foliage is also a pleasing addition to a garden. This is a vegetable that requires patience, as the asparagus spears should not be harvested until the third year after being planted.

Keep in mind that asparagus produces early, but still needs to be fed, watered and kept well mulched throughout the growing season. Treat it kindly and it will reward you with many years of delicious meals. Recommended varieties for our area are UC72, UC 157, and Jersey Giant.

Source: <http://aggie-horticulture.tamu.edu/county/smith/tips/veggie/asparagus.html>

Common Name: Broccoli - Premium Crop

'Premium Crop' is a large variety with heads which form early. This vegetable is a hardy biennial grown as an annual. A member of the cole family, it grows to about 2 feet tall and resembles cauliflower.

Broccoli has four stages of growth: rapid growth of leaves, formation of the edible head, formation of embryotic flowers (a resting period), and development of flower stalks and seed. Broccoli is a cool season plant that will bolt when temperatures get too high: plant from late summer through winter in mild climates, or in cold areas, set plants out 2 weeks before last frost. Frost will not hurt young plants, but hard freezes can be damaging. A dozen broccoli plants is considered enough to feed a family of four. Plant broccoli in a sunny, well worked area and space plants 2 feet apart with 3 feet between rows. Water deeply and fertilize twice before heads develop. Harvest usually takes place about 50 to 100 days after setting plants out, while heads are still tight. Rotate area that broccoli is planted in each year



Premium Crop Broccoli holds mild flavor when hot, dry weather causes others to taste "strong" or bitter. Tall, upright plant produces bright blue-green domes that are 12 in. across, with small beads. Holds tight buds longer than most. Produces many side shoots after main harvest. Its holding qualities make it great for freezing.

A nutritional powerhouse! Broccoli belongs in everyone's garden! Besides being delicious and easy to grow, broccoli is a wonderful addition to a healthy diet – chock full of vitamins C and A, as well as compounds that help reduce the risk of cancer.

Broccoli tastes delicious steamed, fresh, pickled or added to your favorite summer salad.

Head diameter: 6 to 10 inches

Matures: 65-75 days

Source of data: <http://www.localharvest.org/premium-crop-broccoli-plants-C8330>

http://www.backyardgardener.com/plantname/pd_5eab.html

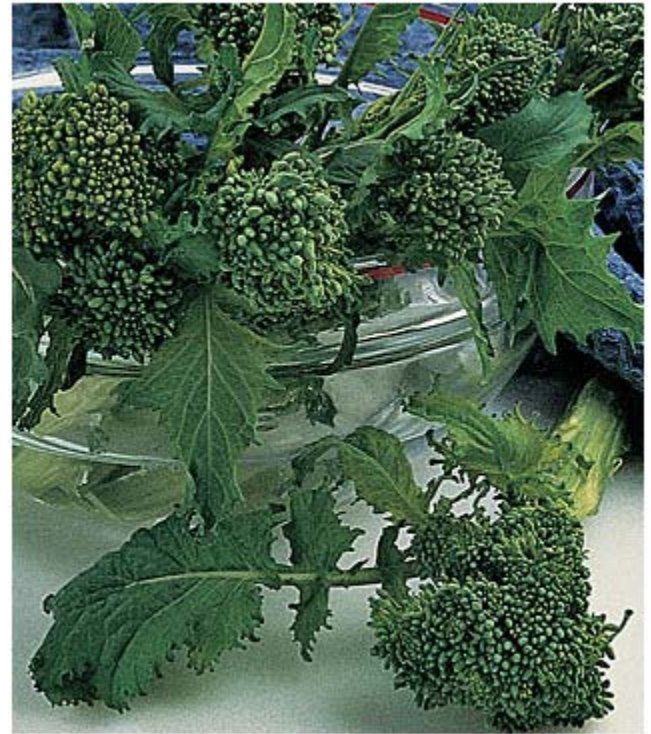
Name: Broccoli Raab

Broccoli and raab are closely related, although you would not confuse the two if you saw them together.

Raab is a leafy vegetable similar to kale with thin shoots topped by loose, small broccoli-like bud cluster. Raab is a popular vegetable all around the world.

Also a relative of the turnip and cabbage, Raab has many names as well. Besides being called broccoli raab, it is known as rapini, rabe, and broccoletto.

The plant is a fast grower and will be ready for harvest in 45 days. These nutritious vegetables contain calcium, potassium, iron, and vitamins K, C, and A. Raab is notably rich with antioxidants that have shown to be helpful in fighting cancer. Studies done at Johns Hopkins Medical Center show that broccoli sprouts have at least 30 times the concentration of the anticancer substances found in mature broccoli.



Raab requires full sun for best production performance but will tolerate partial shade. Set plants one inch deeper than they were grown inside the pots. Space the plants in beds 16" in a staggered pattern. Spacing between rows should be a foot apart. Three rows can fit into a bed 36 inches wide

The plants require moderate yet even watering. Raab is a heavy user of nitrogen. Fertilize every few weeks with an organic fertilizer like fish emulsion at only half strength. Broccoli raab like all its cabbage family cousins needs significant amounts of boron, which tends to be deficient in soils with a low percentage of organic matter. Rotted manures or compost are excellent soil conditioners.

As raab matures, shoots begin sprouting from the plant's crown. When the shoots have grown about a foot high, harvest the buds along with the several leaves growing just under the bud. Unlike broccoli stems, raab's stems are usually discarded. Raab's flavor is sharper than broccoli, but its taste can be toned a bit by blanching in one change of water. Raab tastes superb combined with other vegetables. A quick and easy way to serve broccoli raab is to sauté with olive oil, garlic, and red pepper flakes.

Source: <http://www.vegetable-gardening-online.com/broccoli-raab.html>

Name: Brussels Sprouts

Brussels sprouts are hardy, cool season, slow growing vegetables that are a part of the cabbage family. Despite their reputation for being despised by children, many people consider Brussels sprouts to be a delicacy. When cooked properly, they are a tender, delicious vegetable. Brussels sprouts are high in protein and contain significant amounts of vitamin A and C along with other vitamins and minerals. Growing Brussels sprouts can be a bit tricky compared to other garden vegetables due to their temperature and soil requirements. The edible part of the plant, the small cabbage-like head, grows in the axis (of middle) of the plant.



Brussels sprouts do best in cooler temperatures and do not tolerate heat well. The quality and taste can be affected when grown in hot, dry conditions. Brussels sprouts also need uninterrupted growth for a high quality crop. Because of their long growing season and cool climate requirements, they can be difficult to grow in hot southern states. Planting in the summer for a cooler fall harvest will give the most successful results in most parts of the county.

The soil should be well drained, moist, and high in both organic matter and nitrogen. The soil should be in the pH range of 6.2 to 6.5. Brussels sprouts need a constant supply of nitrogen; they can receive this either from periodic application of compost, manure, or a nitrogen fertilizer side dressing. A side dressing is simply an application of nitrogen fertilizer around the base of the plant (about 3 inches out). Use about one tablespoon of dry fertilizer per plant.

Fertilize the soil with a general fertilizer (5-10-10) prior to planting at a rate of about 5 pounds per 100 square feet. A side dressing of nitrogen can be applied at planting and three week intervals.

Place your transplants 24 to 36 inches apart with 30 inches between each row. Water the plants well after transplanting. Using a starter solution will help to establish the plants more quickly. You can purchase a starter solution or make your own by using a 5-10-10 fertilizer and mixing it with 12 quarts of water and letting it sit for a few hours before using. Add about a cup of solution around the roots prior to covering

When harvesting, pick the sprouts that are lowest on the plant first. You can determine harvest time by visual inspection, but be sure to harvest once the lower leaves begin to turn yellow. Once the lower leaves start to yellow, the sprouts will quickly over mature and lose their tender texture and delicious flavor.

Source: <http://www.gardeningchannel.com/growing-brussels-sprouts/>

Name: Chinese Cabbage – Joi Choi

Also known as bok choy or Chinese white cabbage. Pak choi is grown for its stalks which are used in oriental cooking. It is also delicious raw. Each plant bears 10-14 erect stalks, 8-10" long. Grows best in cool weather. Can be grown as a spring or fall crop

Plant produces high yields of flavorful pak choi type chinese cabbage. Plants have shiny dark green leaves with tender white stalks. Slow to bolt variety. Perfect for fall/winter crops.

Bok choy, or *Brassica rapa chinensis*, is a leaf vegetable that originates from China. The common turnip is in the same species, and bok choy is also closely related to cabbage. The joi choi variety of bok choy is notable for the uniformity and speed of its growth. It grows to about 1.5 feet in height and has a greater temperature range than other varieties of bok joi.



Prepare fertile, well-drained soil. Keep soil moist. Fertilize as needed. Optimal growing temperatures are in the 60s°F. Exposure to frost or prolonged temperatures below 50°F may result in bolting. Mulch fall crops to help avoid premature bolting.

These vegetables grow best with uniform soil moisture. Water the garden in the morning so that the foliage is dry before dark. Water sufficiently to moisten the soil to a depth of at least 6 inches. Avoid light sprinklings, which encourage shallow rooting. The critical periods for moisture are stand establishment and crop maturation. Mulching can help conserve water and reduce weeds. Use very shallow cultivation to help keep these crops free of weeds.

‘Joi-choi’ is vigorous, uniform and slow-bolting. The plants are upright with dark green leaves, ivory stems and fine, spoon-shaped stalks. ‘Joi Choi’ is very tolerant of cold weather

Source: <http://www.burpee.com/vegetables/cabbages/chinese-cabbage-pak-choi-joi-choi-prod000625.html?catId=2020&trail=>

<http://www.reimerseeds.com/joi-choi-chinese-cabbage.aspx>

http://www.mcttelecom.com/~planter/garden/growing_oriental_greens.html

Name: Chinese Cabbage - Minuet

Small, 9" × 7" heads with dark green outer leaves and an attractive yellow interior. Wonderful, perfumed, light, sweet taste. Space 12" apart for high yields of upright, well-packed heads. Resistant to bottom rot, black speck, downy mildew, and some viruses.

Chinese cabbages (also called Chinese celery) generally have elongated heads with broad, white-stalked, overlapping, savoyed (crinkled) leaves with a mild to slightly piquant flavor and a wonderful crunch. Not to be confused with Chinese mustards, which have a much bolder flavor. Best used raw in salads, excellent in stir-fries. Unlike most cabbages, they are tolerant of hot weather and can be grown throughout the season.



The crop is most at home in the gradually decreasing day length and temperatures of late summer. For spring and early summer planted crops, bolt-resistant variety selection is critical! Even the most bolt-resistant varieties may prematurely bolt to seed if young plants are exposed to frost or over a week of sub 50°F (10°C) nights. Wait until about the last frost date or after to direct seed or transplant out, or protect the plants with fabric row cover. DISEASE: Practice preventive crop rotation and sanitation. INSECT PESTS: Control flea beetles on the seedlings with rotenone or pyrethrin, or cover with floating row cover from day of planting. Cabbage root maggot: exclude flies with row cover. STORAGE: Heads will store 1-2 months in a near-freezing, humid cooler, or in a root cellar if trimmed and wrapped in newspaper.

Source: http://www.northerngardening.com/NGB_articles/cabbage_kale.htm

<http://myfolia.com/plants/1173-chinese-cabbage-brassica-rapa-chinensis-group/varieties/131324-minuet>

Name: Cauliflower - cheddar

An orange cauliflower! First discovered in the Bradford Marsh in Canada in 1970, Cheddar was smaller and less tasty than white cauliflower, but the color was alluring. Over the years, using conventional breeding techniques, it was crossed with a white variety to create a delicious, high vitamin content cauliflower. Excellent flavor and color whether eaten raw or cooked. The orange color will brighten any relish tray for sure.

68 days from setting out transplants in the garden. No, it doesn't contain cheese -- but it DOES have 25 times the beta carotene of regular white Cauliflower, for extra nutrition in every bite! This amazing new Cauliflower is the most attractive and good-for-you variety yet, and you'll want a big planting in the garden this season!



The domed heads measure about 4 to 7 inches wide and are very heavy, arising on vigorous plants. For best orange color, keep the heads untied during growth. Cheddar is just as easy to grow as other Cauliflower, and you'll be delighted with the dense texture and rich flavor!

Only carrots have more beta carotene than this spectacular hybrid, so if you're looking to increase your vitamin A intake, here's a delicious way to do it! And even if you're not, who can resist the allure of these attention-getting florets? They keep their orange color even after cooking, so imagine what fun you can have "designing" them into delectable dishes or just cutting them raw for snack trays and salads!

Cauliflower is a cool-season crop suitable for spring and fall cultivation. If you live in a warm climate, fall crops will probably be more successful, since the cooling temperatures enhance the flavor of the fruit.. Set the seedlings 18 inches apart in the garden.

Source: <http://www.parkseed.com/gardening/PD/5085>

<http://www.westcoastseeds.com/product/Vegetable-Seeds/Cauliflower/>

Common Name: Cauliflower - Purple

Scientists have developed amazing variants of vegetable where the traditional white florets have been changed to a garish orange, purple and green.

The "rainbow cauliflowers" are said to taste the same as the normal varieties, but add a splash of colour to the dinner table.

Purple cauliflower's color is caused by the presence of the antioxidant group anthocyanin, which can also be found in red cabbage and red wine.

Displaying vibrant violet hues, purple cauliflower may be different in color than its white counterpart, however, on the outside, that is the only difference. The plant is made up of tightly packed clusters of florets, known as the "curd", that form from a single stalk, which produces green leaves that hug the base of the curd. The entire plant (floret, stalk and leaves) is edible. Its flavor is milder, sweeter, nuttier and free of the bitterness sometimes found in white cauliflower.



Cauliflower was brought to England by Flemish weavers in the mid-1600s and later became the rage of the French court, where Louis XV's mistress, Comtesse du Barry had a consomme of veal, oxtails and cauliflower named for her. In the modern era, cauliflower fell into a period of obscurity, languishing upon crudite trays and within obvious soups and gratins. Its renaissance can be attributed to the discovery of colorful varieties, such as the purple Graffiti and purple Cape.

A cool-season biennial crucifer (*Brassica oleracea* var. *botrytis*), cauliflower belongs to the plant order Capparales. Purple cauliflower is a heritage variety that comes from either Italy or South Africa. Its true wild origin is not quite known, though its color is naturally occurring and is not due to scientific manipulation

Source of data: http://www.specialtyproduce.com/produce/Purple_Cauliflower_1122.php

Common Name: Cauliflower – Romanesco “Veronica”

Have you tried Romanesco Cauliflower yet? Veronica has very symmetrical, absolutely lovely lime-green heads topped by tightly beaded, pointed domes. Excellent raw or cooked, it boasts a milder, sweeter flavor than white Cauliflower, to say nothing of its appetizing visual appeal!

Native to the Mediterranean coast of Italy between Naples and Rome, Romanesco is often called "Italian Cauliflower," and it is a member of the Cauliflower family. Veronica is one of its most spectacular members, with lime-green heads, perfect spiraling, and a crisp, rich flavor that works well fresh or cooked.

Veronica grows vigorously, demonstrating excellent heat tolerance. Best as a fall crop, it should be picked young, when the heads are small, for the ultimate in tender flavor. Excellent for pickling as antipasto, too!



'Romanesco' is increasing in popularity. Eat raw and with dips to retain its crunchy sweet taste, and containing more beneficial health properties than a white cauliflower. Can also be steamed as a cooked vegetable. Veronica produces individual florets with lovely spirals giving a magical appearance from late summer to early frosts. Protect heads against frost with fleece to extend season.

Transplant when seedlings have 5-6 leaves, spacing by 45-60cm (18-24in) apart each way. Water ground regularly, especially in dry periods. Hoe between plants occasionally, and give a liquid feed as heads begin to develop.

Source of data: <http://parkseed.com/cauliflower-veronica/p/5069/>

<http://www.backyardgardener.com/seeds/product08/752.html>

Common Name: Collards – Champion

Improved Vates type collards, selected to stand longer attaining a two week advantage over other varieties. Rich dark blue-green with large cabbage-like leaves. Plants are non-heading, productive, and hardy. Waxy leaf surface provides natural protection from cabbage worms! Try collards braised with a touch of olive oil and garlic or steamed with butter. Especially good with ham or pork chops.

If you don't live in the South, you might not see collards very often; they are a leafy, cool-weather vegetable very popular for cooked greens. However, collards grow well throughout the country. A relative of cabbage, broccoli, Brussels sprouts, kohlrabi, and kale, this upright, dark green, waxy plant is a little like a cabbage that doesn't make a head. It is one of the most cold-hardy of all vegetables, able to withstand temperatures in the upper teens. In Zone 8 and southward, collards often provide a harvest through the entire winter. You can plant them in spring and fall, although fall-planted collards are favored because the leaves are sweeter when kissed by frost.



Collard greens, or collards, are a member of the cabbage family. Few vegetables surpass collards in nutritional power. One cup of cooked collard greens contains 83 percent of your daily requirement for vitamin A, only 14.9 calories and no fat. A long time traditional staple of southern cuisine, collards can be used in cooking just as you'd use cabbage. Collard greens however, have much higher fiber content and so they require quite a bit more cooking time. Many grocery markets will regularly stock collard greens in the produce section, but in some areas of the country, collard greens are not widely available. However, if your climate is cool enough—collards are a cool season crop—and you've got some garden space to spare, you can grow your own.

Harvest the collard greens continuously by cutting the outer leave when they are about 12 inches tall, leaving the inner three layers of leaves to continue growing. Or harvest the entire plant at the end of the growing season; in this case the tough outer leaves will not be good for eating, so discard them.

Source of data: <http://myfolia.com/plants/48-kale-brassica-oleracea-acephala-group/varieties/16815-champion>

http://www.ehow.com/how_4488829_grow-collard-greens.html

Common Name: Swiss Chard – Bright Lights

These brilliantly-colored stems are so beautiful that you may forget to harvest the succulent, sweet leaves! Electric yellows, pinks, crimsons, oranges, purples, whites, and greens -- some even striped! -- festoon the 20-inch stems. Many keep their color even after cooking, and all are delightfully festive!

Great in containers and showy enough for the flower garden, Bright Lights received an AAS award and is already a classic asked for by name in nurseries and garden centers

Some of the hues are unlike any that you'll find elsewhere in the world of vegetable plants. Sometimes arrayed in flashy and bright colors, this chard can also exhibit the subtle shades of various pastel colors, either way it's a real attention catcher.



The colors extend from brilliant reds, to orange, yellows, pink, cream, gold, purple, and even some plants that are arrayed in white with red stripes and streaks running the full length of the plant's stalks. The glossy dark green, savoyed leaves offer a nice contrast to compliment the brightly colored stems and leaf veins. In addition, Bright Lights Swiss Chard can take on a glossy sheen that makes it appear as if the plant has been coated with a few layers of rich wax or sprayed with lacquer.

It's easy to Grow Swiss Chard and the plant is adaptable enough to grow with minimal care from spring through fall, and in mild climates will even survive the winter to produce additional harvests of tasty leaves the following spring.

Bright Lights Chard is not only showy in the garden, but can also create interest and add the same range of colors to your meals, especially when used without cooking them.

Cooking will tend to wash out some of the color so lightly steaming will preserve more of the color than boiling this leafy green vegetable.

Source of data: <http://parkseed.com/p/5308/>

<http://www.veggiegardeningtips.com/bright-lights-swiss-chard/>

Name: Swiss Chard - Golden

55-60 days. Large, robust, yellow-green leaves with bright golden yellow stems and veins. Very ornamental with superb flavor in both leaf and stem. From 1830s France. Rare.

Add a flash of gold to your salads. This specialty heirloom strain starts out as emerald green baby leaves with yellow stems and veins. The yellow intensifies to a rich golden color at maturity. Mild and sweet. Grows to 20-24 inches tall.

These hardy biennials' luminescent, bright golden petioles bolt upward into the crinkly slightly-savored emerald green leaves making for a bold appearance. Golden chard has a chewy texture and it retains a fair amount of juiciness. Its flavor is reflective of its genus - *Beta vulgaris* - slightly beet-like, earthy and mild.



Leaves are best eaten young and raw. Save the stems for braising, stewing and soups.

Golden chard is French in origin and it is one of the rarest chards on the market today. It is often grown as an ornamental green in edible gardens. Chard does not store well so should either be eaten within a few hours of picking or stored in the salad box of the fridge for a maximum of 3 days.

After picking the leaves simply wash and add to salads or wash and then quickly heat in a pan using only the water that clings to the leaves after washing. This will avoid overcooked soggy chard leaves.

Swiss chard has an excellent source of vitamin A on account of its concentrated beta-carotene content. Once inside the body, beta-carotene can be converted into vitamin A, so when you eat Swiss chard, it's like getting both these beneficial nutrients at once. One cup of Swiss chard contains just 35 calories, but provides 109.9% of the daily value for vitamin A.

Source: http://www.specialtyproduce.com/produce/Swiss_Chard_Golden_4252.php

<http://sustainableseedco.com/golden-stem-swiss-chard-seeds.html>

Name: Swiss Chard - Red

Chard is a member of the beet family and has a crunchy stalks and spinach-like leaves. It is commonly known as Swiss Chard, even though it isn't Swiss. It's actually native to the Mediterranean area, but is now cultivated worldwide.

It's thought to have been given the "Swiss" part of its name because the Swiss botanist, Koch, gave it its scientific name in the 1800s.

The leaves have a slightly bitter, earthy flavor and are excellent eaten either raw or cooked. The ancient Greeks and Romans prized chard for its medicinal properties.



It's an excellent source of iron, vitamin C and magnesium (essential for the absorption of calcium). So it's well worth trying to persuade kids to eat it - even if you have to disguise it! Swiss Chard, though a member of the beet family, doesn't develop the large root that beets do. Instead, Chard is grown for its leaves and thick, edible stalks, which are treated as Greens or Pot Herbs and cooked. The plant will grow anywhere from 20 to 28 inches tall

Chard is a green leafed vegetable that makes a good alternative to spinach. Growing Chard can be easier than growing spinach as it is better able to withstand higher temperatures and water shortages. Chard doesn't like a soil that is too acidic; an acidic soil will stunt growth. Chard grows well in a soil of around 6.5 - 6.8. The soil should be able well drained but be able to hold moisture well so a soil with a good amount of organic matter is ideal.

Chard does not store well so should either be eaten within a few hours of picking or stored in the salad box of the fridge for a maximum of 3 days.

After picking the leaves simply wash and add to salads or wash and then quickly heat in a pan using only the water that clings to the leaves after washing. This will avoid overcooked soggy chard leaves.

Source: <http://www.vegbox-recipes.co.uk/ingredients/swiss-chard.php>

<http://www.gardeningpatch.com/vegetable/growing-swiss-chard.aspx>

Common Name: Endive - Bianca Ricci

For salad mix.

The leaves are extra-cut and fringed, a unique light green color with pink petiole. Relatively tolerant to heat and cold for growing year-round.

Endive likes cool weather and lots of moisture, in rich, well drained soil. Provide an even amount of moisture and fertilizer. Liquid fertilizer works well.

Weed the patch regularly, as weeds will compete for moisture and nutrients.

Harvesting: Endive grows slower than most lettuces. You can harvest leaves as soon as it is big enough to use.



Insects and Pests: Bunnies like all kinds of lettuce. Got bunnies!? Then, a rabbit fence is in your future.

A variety of insects can pose a real problem. Lettuce is delicate and can absorb many insecticides. If you want or need to use insecticides, look for brands that are less harmful to you and the environment. We like to avoid insecticides on leafy vegetables wherever possible. we suggest organic sprays, and a willingness to give up some of the harvest to insects, versus using pesticides. After all, one of the reasons most of us have gardens is to avoid the pesticides. Slugs are a real problem for all types of lettuces.

As part of the chicory family, endives and escaroles are grown much the same. Cool temperatures are best, and they are often a 'two-season' crop for spring and fall. Plant after frost, when the soil is beginning to warm (about 55-75 F), 1/8 inch deep and loosely covered. Endives are the 'frisee' or curly types with thin, deeply segmented leaves, often used fresh in salads. Many will 'self-blanch' as they have dense growth, or you can cover or tie up three days before harvest to blanch to enhance their flavor

Source of data:

http://www.johnnyseeds.com/catalog/product.aspx?category=1&subcategory=376&source=googlee_endive_seeds&ct=hg&gclid=CObj7cCCi5sCFYVM5Qo dtBoPqA&item=2183

Common Name: Kale – Red Russian

A cold hardy delicate, flavorful variety of kale. Its leaves are frilly and oak leaved in shape and red veined, greenish purple in color. Ideal for fall crops. Enjoy its greens fresh in salads or steamed and stir fried alone or with other vegetables

Stems are purple; leaves are deep gray-green, purple-veined, flat, noncurled, and tooth-edged. The plants mature medium-tall and leaves are tender compared to other kales. For salads and light cooking. NOTE: To extend storage time, dunk leaves in cold water.

Kale is most tender and flavorful in cooler months and has much better flavor after a frost. Look for firm, fresh leaves; pass on those that are flaccid or yellowy. Whether you steam, braise, or blanch and then sauté kale, know that it needs thorough cooking: Unlike delicate greens that are ready to eat when heat sets in, kale will be unpleasantly chewy if only barely cooked. Red Russian and Black kale (also called Lacinato or Tuscan kale) are tenderer and need less cooking time, while the frillier blue-green varieties are harder and take longer. Even when fully cooked, kale will be chewy, but pleasantly so. Its flavor and texture benefit from sautéing a few aromatics in the pan first.



Color deepens in the cold. 24-30" plant height. Blue green oak leaf type brassica with purple veining. Very ornamental and very edible. Open pollinated heirloom from Russia. Cold hardy to -10C with very little protection. Plants will survive for years if you don't let them set seed. Will self sow and provide an abundance of greens. Leaves are sweet and tender. Use flowering shoots like rapini; turns green when cooked. Good substitute for Purple Sprouting Broccoli.

Source of data : http://www.plantexplorers.com/twiningvine/product_info.php/products_id/650

<http://www.burpee.com/vegetables/kale/kale-red-russian-prod000724.html>

Common Name: Kale - Redbor

Finely curled, deep red leaves are sweet and tender. It looks so uniform and erect that it's perfect for garden design, and it's also so delicious you've got to grow a few in the vegetable garden, too!

Redbor's finely-curled, deep red leaves are sweet and tender. This plant grows well in spring as well as in fall. In the annual flower bed it's the ideal companion to Snapdragons, Pansies, and more! Kale is a cool-weather crop, and the drop in temperature triggers Redbor's young green leaves to turn red, so plant in earliest spring and fall for best results.



'Redbor' is generally ready for harvest 50 days after planting. This Kale is magenta in color. Leaves are finely curled. Plants grow from 18 to 24 inches tall. Collards have large, smooth leaves, where kale has smaller, ruffled leaves. Both are cool weather crops, planted in early spring or late summer. In milder areas such as the South, they are planted in the fall. Both are biennials, grown as annuals and like a soil pH between 6.5 and 7.5. Most commonly grown from transplants, it is possible to grow from seed where cool season is long. Work 1 pound of complete fertilizer in to the soil at a rate of 1 pound/100 square feet. Set transplants out so that they are 12 inches apart. If transplants are leggy, plant them up to their first leaves. Rows should be 2 feet apart. Harvest by taking the outside leaves first, leaving the inside ones to grow, or as many farmers do, cut off the entire top at once.

Kale is a member of the brassica/cabbage family, and cultivation is similar. Best grown as a fall crop, time your kale to harvest around first frost. In fact, a light frost will improve the flavor.

For transplants, time from planting to harvest is about 55 days. Both Collards and Kale taste best when "kissed" by a frost just prior to harvesting.

We should all grow this plant. It's delicious - shallow-fried, it makes the best Chinese seaweed - and looks fantastic right the way through the year. Try it raw, finely chopped in an autumn salad with slithers of raw pumpkin, marinated in lemon juice and dressed with Parmesan

Source of data: http://www.gourmetseed.com/category/gourmet_seed/vegetable_seed/kale/?gclid=CKKko6aGi5sCFRd75Qod9SHnoA

http://www.backyardgardener.com/plantname/pd_1840.html

http://www.sarahraven.com/product_categories/13-seeds-vegetables-salad-herb-seeds-vegetable-seeds/products/114-kale-red-bor

Common Name: Kale - Toscano

This is an old Heirloom variety Kale. It originates from Italy where it is a favorite among gardeners. It has a strong rich flavor. It also makes a great compost ingredient.

It has very large, erect, blue/black, green leaves that have a crinkled bubbly look making it a favorite in the ornamental garden as well. Slightly curled appearance in their leaves. The leaves can grow up to 40cm in length. It is a fast growing hardy green which will benefit strongly from soil enrichment using compost and grown in full sun. It tolerates frost. It can be planted all year round, though does best in cooler seasons. They are not as afflicted with pests as are other cole crops like cabbage. Ensure adequate water is applied during the growing season. Can apply a liquid fertilizer every two weeks.



Baby greens can be harvested for salads at 30 days, but for a real treat wait until after frost, when the flavor becomes quite sweet and more complex (Kale is a good source of Vitamins A and C, too). Plants fully mature 50 days from transplant. The harvest continues even after snowfall as the plants are very cold-tolerant. Also known as Black Palm, for its dark leaves and resemblance to that plant as the stems become taller.

Preparation: First off, you must be sure to remove the tough stem. To do so, run your knife down either side of the center stem, pull to remove, and discard. Then, coarsely chop the leaves into ribbons or pieces. Secondly, be sure to cook your kale until tender, but not overcooked. This can take a little bit of getting used to, because kale takes a lot longer to cook than most greens. When it's tender and turns a bright green, it's usually done.

Storage: *Do not store greens in paper bags.* Store unwashed with a dampened paper towel in a perforated plastic bag and refrigerate. By changing the towel occasionally and keeping it damp, you'll be able to store the greens for up to a week. Freezing: Greens freeze well. Wash, then blanch for 3 minutes, drain and plunge into ice water. Chill for two minutes; drain. Pack in freezer containers or bags. Use within 6 months

Source of data: <http://www.goldenearthworm.com/crops/2009/6/9/kale-toscano.html>

<http://www.rangeviewseeds.com.au/product.php?productid=16379>

Common Name: Kohlrabi - Winner

Kohlrabi looks something like a cross between a cabbage and a turnip, and tastes similar to a broccoli stem. This garden vegetable is known for its root, but the leaves are also edible. While it is somewhat similar to a turnip, it will grow during hot dry summer weather, when turnips struggle.

The cool spring or fall season provides the optimum growing conditions for kohlrabi. Like other members of the cabbage family, kohlrabi can't tolerate hot weather but it survives light frosts. The vegetables require approximately two months to reach maturity, so it grows well even in areas with short spring or fall seasons. Kohlrabi supplies several edible parts, including the bulb-like swollen stem section at the bottom and tender green leaves that have a flavor and texture similar to kale.



Plant kohlrabi transplants in rows, setting the plants at the same depth they were in their nursery pots. Space the plants 6 inches apart in rows set 12 to 18 inches apart.

Water kohlrabi once weekly, giving each plant between 1 and 2 inches of water. Soil that feels moist at a 6-inch depth provides adequate moisture for healthy kohlrabi growth.

Fertilize kohlrabi three weeks after planting, when the lower stems begin to swell. Apply 1 cup of ammonium nitrate fertilizer to each 10-foot row. Sprinkle the fertilizer in the space between rows so it doesn't come in contact with the kohlrabi stems or leaves, as nitrogen fertilizer causes plant burning if applied directly.

Weed the bed weekly by hand, pulling the weeds or cultivating between the plants with a hoe. Kohlrabi doesn't tolerate competition from weeds.

Cut the kohlrabi at soil level once the swollen stem bulb reaches a 2-to-3 inch diameter. Larger

Source of data: <http://www.johnnyseeds.com/p-6249-winner-f1.aspx>

http://www.ehow.com/how_8188021_grow-pick-kohlrabi.html

Common Name: Salad Bowl Lettuce – Black Seeded Simpson

Loose leaf. large, light-green Leaves are upright, crisp, tender and sweet. Leaves are also broad, crumpled, and frilled. Well able to tolerate summer heat, drought. An exceptionally good keeper. Large, upright plants. Loose leaf type. Very early and adaptable. Withstands some frost. Slow bolting. Inner leaves blanch almost white. Very popular long favored variety, fixture in North American gardens for over a hundred years.



You can begin to harvest leaf lettuce as soon as the leaves are a reasonable size to eat. Most varieties grow to maturity in 45 to 50 days. Like most garden vegetables, lettuce likes to feel needed, and regular harvest will encourage the plant to produce more leaves. Harvest outer leaves first, leaving the center head intact so the plant keeps growing. Harvest lettuce in the morning and chill in the refrigerator until you are ready.

Leaf lettuce has the most varieties and is the easiest to grow. It produces loose bunches of leaves instead of a solid head. Leaf lettuce comes in many colors and textures and should be included in everyone's garden. It is quick growing and can be grown in warmer weather than the other types. When harvesting, cut the leaves off an inch or two above the ground, and the plants will send out new leaves for a second crop.

Source of data: <http://gurneys.com/product.asp?splid=SPLID02&pn=14633>

<http://www.ecogreenhouse.com/gardening-tips/greenhouse-gardening-salad.php>

Common Name: Butter Crunch, Lettuce

One of the classic butterheads, Buttercrunch combines good garden performance with tender-crisp flavor. The leaves are very dark green and thicker than most, with a crisp texture and juicy bite. They are loosely-held on big heads that grow more vigorously than many others, ready in just 65 days. So high-performing and satisfying that it won an AAS award, Buttercrunch is the highest-quality eating butterhead-type we know.

Grow in single rows, plants spaced 18 inches apart, or in containers

Compact butterhead-type is productive, heat tolerant and slow to bolt. Buttercrunch Head lettuce has mildly flavored leaves. 65 DAYS
Butter Crunch



Buttercrunch lettuce is easy to grow and has a delicious buttery flavor. There is nothing quite like a fresh salad cut straight from your own garden. Lettuce is a cool weather plant. Cut the leaves instead of pulling the plant to get a more continued harvest. Cutting the leaves about 2 inches from the ground allows them to continue growing and gives you a nice lettuce to enjoy.

Buttercrunch is similar to Bibb types, but with thick, juicy green leaves and a small tight head. You'll appreciate Buttercrunch maintaining its sweetness during hot spells without turning bitter. Hold into the fall without bolting.

Source of data: <http://www.parkseed.com/gardening/PD/5142?cid=ppp000910>

<http://www.territorialseed.com/product/905/204>

Extension programs service people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin.
The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating
A member of The Texas A&M University System and its statewide Agriculture Program.

Common Name: Salad Bowl Lettuce - Red

Red Salad Bowl Lettuce is a bronze burgundy version of the Green Salad Bowl variety. Slow to bolt and tolerant to heat. This leaf Lettuce is delicious and does not get bitter as it matures. It is also a steady grower even in warmer climates. Delicious and particularly popular for its baby leaves in 28 days.

Top quality! Salad Bowl Lettuce is close-set, deep-lobed, brilliant green leaves--easy to harvest. Noted for lasting sweetness and tenderness. Stays crisp and tasty even after the weather becomes hot.

Grows several types of lettuce for a mix of colors and textures. Leaf lettuce has loose rosettes, produces over a longer season and is more heat tolerant. Head lettuce forms round heads and tends to be crispier in texture.

Full sun to partial shade. Rich, moist, well-draining, loose soil with a pH of 6.2 to 6.8. Add plenty of compost prior to planting lettuce. Transplant outside after risk of frost. Spacing: 6" apart with 12" rows. Matures in 45 days.



Give supplemental feedings of compost tea every few weeks until harvest. Gather outer leaves with all except iceberg types, as soon as they are big enough for the salad bowl. The harvest is over when a central stem starts to form. This is the signal that the plant is getting ready to bolt, and then the leaves will be bitter

Source of data: http://www.edenbrothers.com/store/lettuce_seeds_salad_bowl_red.html

<http://www.2bseeds.com/lettuceredsaladbowl.shtml>

Common Name: Salad Bowl Lettuce – Winter Density

This compact, semi-cos lettuce is an old English favorite & a reliable winter salad staple. Its unusually dark-green leaves are so tightly-folded even the outer ones form part of the head. Hardy & very frost tolerant, this early-to-crop lettuce can be grown throughout winter.

Lettuce Winter Density is best described as having the best qualities of both a butterhead and romaine. It is an extremely early Semi- Cos lettuce that produces good yields of 20 to 25cm (8 to 10in) dark green, slightly savored leaves with a sweet succulent flavor.

This dwarf, compact variety with dark hearts, rather like a large Little Gem, is famously slow to bolt in summer and yet quite frost resistant, it is one of the hardiest varieties available.

It is very popular for autumn sowing and can be grown all year round in cooler climates. It can also be sown directly outdoors in spring and early summer. Matures in 65 days



Winter Density are usually grown to full size before harvesting, but is becoming more popular for baby or young leaf use.

The key to tender and tasty lettuce is rapid growth, however lettuce has a relatively shallow and compact root system that doesn't absorb nutrients and moisture from the soil very efficiently, which can slow the growth. To encourage fast growth, add plenty of finished compost before planting and again as a side-dressing a week or so after seedlings appear or transplants are planted. Give supplemental feedings of compost tea every few weeks until harvest.

60 days to maturity. Harvest all lettuce in early morning for the maximum carotene and best taste and refrigerate immediately. Harvest as soon as they are big enough for the salad bowl. The harvest is over when a central stem starts to form. This is the signal that the plant is getting ready to bolt and the leaves start to get bitter.

Source of data: <http://www.seedaholic.com/lettuce-winter-density-semi-cos.html>

<http://www.seedaholic.com/lettuce-winter-density-semi-cos.html>

Common Name: Raddichio

Radicchio is a mildly bitter tasting leafy vegetable in the chicory family

It is actually Italian Chicory. This vegetable is very popular in Italy and has gained in popularity in the United States in the last few years. It is eaten raw with just a bit of olive oil and salt, as well as mixed into a variety of salads. You may also see it on menus grilled or roasted or combined into other dishes such as risotto.



Radicchio is easy to grow but performs best in your spring and fall garden. It has a shallow root system and prefers more frequent but not deep watering. The amount of water varies depending on your soil type. Infrequent watering will lead to a more bitter tasting leaf.

Radicchio matures in approximately 3 months. It should be picked when it is mature but not old. The older it gets the tougher and bitterer the vegetable will be.

For freshly picked heads simply brush any dirt off the exterior and put in a plastic bag and place in the refrigerator. It will keep approximately a week. When you are ready to use the leaves simply pull the leaves off the head and rinse in cool water.

Red-leafed, slightly bitter and hearty, radicchio is the Italian name for a group of fleshy red chicories packed with fiber, vitamin C and potassium. Served both warm and cold, radicchio stands out among salad offerings as a gourmet fresh ingredient that is also perfect for grilling and sautéing. Now, a recently published report reveals that radicchio is filled with flavonoids and provides an antioxidant content rivaling that of blueberries and spinach.

Source of data: <http://www.gourmetsleuth.com/Articles/Produce-638/radicchio.aspx>

<http://www.radicchio.com/nutrition/antioxidants>

<http://www.foodnutritionscience.com/index.cfm/do/monsanto.article/articleId/291.cfm>

Common Name: Rhubarb - Victorian

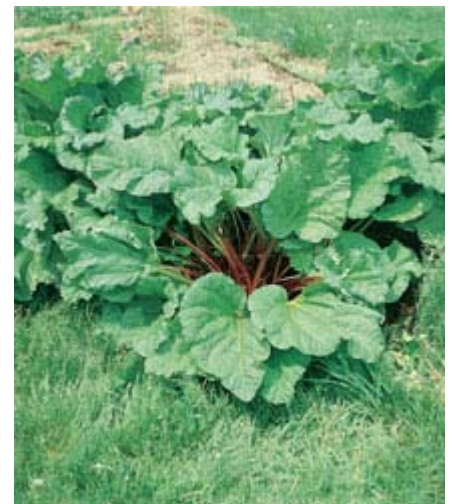
This is a standard crop variety of Rhubarb. One of the largest and most productive varieties. The stalks are a deep crimson red with a touch of green on the inside. The taste has a bit of a wine flavor to it. First recorded in 1837 in England

It is best to wait until the second year before harvesting stalks and even then, be conservative. Pull the stalks instead of cutting. Remove flower stalks as soon as you see them. You will not get full harvests until the third year. Rhubarb plantings will be productive for 15 years or longer.

Rhubarb Victoria, Rheum 'Victoria', has a wonderful tart flavor and is one of the favorites for pies and sauces. Be sure to pull the stems loose, don't cut them off. This perennial should be mulched deeply with manure each fall. Rhubarb thrives in cool locations and full sun, but in warmer climates, plants benefit from light shade but form longer, thinner stems. Rhubarb needs deep, moist but well-drained soil, and is generally trouble-free. Slow growth of older plants is a signal that they need dividing. This attractive perennial plants will accent your landscape and remain productive for decades.

This variety is widely grown commercially and well adapted to all regions of the country. It is a consistent producer of large stalks. Disease resistant and cold hardy, they also make very decorative plants with beautiful flower heads.

The best cooking rhubarb, bar none-noticeably sweeter and milder than all others. Stalks are slender and very tender, so it's quick and easy to fix for the pot. Plants are prolific; stalks green with red blush. Dust off your pie tins.



Source of data: http://www.naturehills.com/product/victoria_rhubarb.aspx

<http://www.kvbwholesale.com/store/fruits/66755>

<http://www.burpee.com/product/code/69045.do>

Common Name: Sorrel - Red Vein
Rumex sanguineus sanguineus

Red-veined sorrel, also known as red-veined or bloody dock, is a common garden plant with a flavor and appearance similar to that of lettuce. Growing red-veined sorrel in the home garden provides fresh, edible food that can be used in various recipes throughout the year. Sorrel is a beneficial plant to grow because it requires little targeted maintenance.

Red veined Sorrel. The leaf is medium dark green with bright red veins. Very tasty with an acid tone. A beautiful addition to salad mixes.



The herb has the rich load of Vitamin B9 (foliate or folic acid) Vitamin C (ascorbic acid) and iron. The rich flavanoid type anti-oxidant is found in the stems and veins of the herb

Bright green leaves with contrasting dark maroon stems and veins add color and taste to salad mix or micro mix blends. Same sharp, tangy flavor as regular sorrel. If allowed to grow to mature size, leaves become tough and inedible.

Sorrel is very popular in French cooking. The red veined variety is stunningly beautiful with dark green leaves and maroon colored stems and vein. The young leaves are especially tender and an aromatic addition to salads and soups.

Cultivation: Sorrel does best in a sunny, well-drained location with rich soil.

For culinary uses, the plant must be harvested young. It tastes a little like lettuce, so the baby spring leaves are ideal for salad mixes. When the plant begins to toughen and mature, the leaves can be cooked like spinach or used in stir-fries. Because of its low-growing habit (about 12 inches tall), blood sorrel makes a nice border plant or garden accent. It is a noninvasive perennial, so once it's established you will have it for a long time

Source of data: <http://www.johnnyseeds.com/catalog/product.aspx?category=1&subcategory=408&item=2827>

<http://cookwithherbs.com/id85.html>

<http://www.motherearthnews.com/Organic-Gardening/2007-02-01/Zesty-Sorrel.aspx?page=2>

Common Name: Spinach – Melody

In both spring and fall harvest, Melody develops quickly into thick round leaves, semi-savored and with a beautiful deep green color. It is not recommended for summer heat or over-wintering.

Any good, well-drained garden soil will suit spinach provided it is not acid. The preferred pH is between 6 and 7. Soils that are more acidic should be limed at whatever rate is indicated by soil test. Spinach requires an abundance of plant food, especially nitrogen. Lime only after the manure has been added.

Though Spinach is most often used as a food, it has medicinal value as well. It is a great source of Vitamin A, Vitamin C, Vitamin K, and folic acid. Much research has been done on the amazing properties of Spinach. It shows great promise as a cancer reducer, having been shown to slow the growth of stomach cancer and skin cancer cells, and it contains several constituents that have been shown to reduce the likelihood of colon cancer. Spinach is also used to prevent the bone loss associated with osteoporosis and for its anti-inflammatory properties in easing the pain of arthritis. References: The Encyclopedia of Organic Gardening; James A. Duke



Spinach is frost tolerant and grows best in the cool weather that comes in the beginning and the end of the growing season. Plant in the ground in the spring as soon as the ground can be worked, or in the fall before the last frost in spring. Spinach germinates and grows well in cool weather. Along with being nutritious, spinach is also versatile in the kitchen. It's delicious raw in salads, and it's the basic ingredient in many hot dishes, including lasagna.

Source of data: <http://www.localharvest.org/spinach-melody-organically-grown-seeds-C12874>

<http://www.2bseeds.com/spinachmelody.shtml>

Name: Sedum Angelina, Golden Sedum

Scientific name: Sedum rupestre

Growth habit: Mat forming

Max height: 5" - 6"

Spread: Unlimited

Flowers: Yes, July - August

Flower type: Daisy like



Sedum rupestre 'Angelina' (Golden Sedum) - A low growing evergreen rapid growing plant to 2 to 5 inches tall with a prostrate, creeping habit. Its needle-like, succulent foliage is lime green in spring then ages to a brilliant golden-yellow color that is topped off with yellow star shaped flowers in June and July on 6 to 8 inch stems. In fall the foliage takes on an orange hue. Plant in full sun to partial shade in well drained soil and irrigate occasionally - can handle periods of drought but looks best with periodic watering . This plant is very hardy and can be used in all garden zones (Hardy to USDA Zone 3). It is an easy, tough plant that is great in hanging baskets, rock gardens, and raised planters, in containers or as a groundcover so long as drainage is adequate. It is particularly nice where it can drape over a wall or soft hard edges and as it trims easily and rebounds quickly it can be kept quite neat. This plant was discovered by Mr. Christian Kress who operates Nursery in Austria. Mr. Kress saw the plant in a private garden while vacationing in Croatia and he named it Angelina, after the wife of owner of the garden.

If only all plants were as easy to grow as Sedums. They pack considerable water reserves in their succulent, spongy leaves, which not only helps them in times of drought, but also makes them exceptionally easy to root from cuttings broken off the plants in summer and stuck anywhere you want a new plant to grow. Some of the small creeping species can even be crumbled up and cast about like seeds.

Source: http://www.northcreeknurseries.com/index.cfm/fuseaction/plants.plantDetail/plant_id/277/index.htm

http://www.smgrowers.com/products/plants/plantdisplay.asp?plant_id=2635

Name: Blue Spruce

Sedum reflexum

Blue Spruce Sedum or "Stonecrop" is a showy groundcover sporting plate like heads of starry yellow flower clusters on sturdy stems up to 8 inches. The blue leaves echo the needles of a Blue Spruce, this evergreen perennial's namesake.

The succulent, oval leaves help Blue Spruce Sedum tolerate dry periods, so drought does not bother. Blooms in early summer and is much loved by butterflies and bees.

Fast growing, mat forming Sedum is great for the rock garden or any well drained area that needs a blanket of rich color.



Blue Spruce Sedum is robust, low maintenance and easy to establish. The dense foliage looks attractive year round in the border planting.

Physical description: Spruce-leaved stonecrop is a mat-forming herbaceous perennial plant that reaches 8 to 10 in. tall and spreads indefinitely. The evergreen leaves are bluish green, linear, alternate, pointed, and are about ½ in. long. Flowering occurs in mid-summer, and bright yellow flowers, which are borne atop upright stems, form 1 to 1 ½ in. wide clusters.

Optimal growing conditions: This plant performs best in well-drained, slightly acidic soils in full sun. It is drought tolerant, but a little watering may be necessary during extend heat periods. This plant is easy to establish and growth is moderate under good conditions. **Winter hardiness:** hardy to Zone 3.

Susceptibility to pests and diseases: Slugs, nematodes, aphids, and weevils have been sometimes noticed. This species has no serious disease problems.

Use: Species of Sedum family are among the most used groundcover species in North America. Easy to grow, soil- and drought-resistant, they produce beautiful flowers, and are suitable for many situations.

http://www.desert-tropicals.com/Plants/Crassulaceae/Graptopetalum_parag.html

<http://www.entomology.cornell.edu/Extension/Woodys/CUGroundCoverSite/Sedum%20reflexum.html>

Name: Sedum - Ice Plant (variegated)

Scientific name: *Aptenia cordifolia*

USDA hardiness zones: 10 through 11

More often grown in a hanging basket in well drained media, its small stature and slow growth make it suited for ground cover in small landscape or rock garden. Be sure to locate in full sun, and keep the soil on the dry side once it becomes established to prevent root rot. A light fertilization two or three times during the year should be all the plant needs to maintain a good appearance.



Aptenia cordifolia is an evergreen and fast-growing succulent, often a short-lived perennial, 250 mm high. The roots are fleshy and thick. The succulent stems are four-angled or rounded, 600 mm long, and grow flat on the ground. Bladder or water cells are closely arranged on the surfaces of the stems and shine in the sunlight. The green leaves are fleshy, flat, heart- to oval-shaped, 60 x 25 mm long, and are widely spaced in pairs or singularly arranged. Water cells are scattered on the leaf surface.

Flowers are purple to red, shiny, small to medium, 15 mm wide and borne singly or in clusters on short flower stalks. Terminal flowers are found in the forks of the branches. The flowers are self-fertilized and flowering occurs from spring to autumn (August to April). Flowers open during the bright hours of the day (midday to early afternoon).

The fruit is a capsule with four lidless chambers (locules). Each chamber contains one large black-brown seed with a rough surface.

The shiny, bright flowers attract butterflies, bees and other insects. It is a drought-resistant plant, tolerates high rainfall and irregular watering.

Aptenia cordifolia is used medicinally as an anti-inflammatory, as a dressing (poultice) and deodorant. The plant is also used as a love and good luck charm. Zulu medicinal uses include making a mild enema for babies; the black powder is used for vaccination and against witchcraft (sorcery). Burnt stems and leaves are applied to aching joints.

It is used as an ornamental plant and on dry slopes or steep embankments to hold the soil.

<http://aggie-horticulture.tamu.edu/herbaceous/apteniacordif.html>

<http://hort.ufl.edu/shrubs/APTCORA.PDF>

<http://ucce.ucdavis.edu/datastore/detailreport.cfm?usernumber=6&surveynumber=182>

Name: Sedum spurium, Red Carpet

Red Carpet has rounded, flattened, red leaves, to 1 inch long, and star-shaped, red flowers, to 3/4 inch wide, held in round corymbs, and borne throughout summer. This is a vigorous, evergreen perennial with a mat-forming growth habit. Sedums are excellent grown in the rock garden, containers between stepping stones or in wall niches.

“Red Carpet” is prized for its red-tinged foliage which keeps its color through the growing season and then turns deep burgundy in fall and winter. Occasionally, deep carmine-red flowers are produced in late summer. This selection spreads a bit slower than most other groundcover type sedums, thus making it a better choice for small gardens.

Low, spreading sedums form a solid mat of foliage which is excellent for covering slopes or can be planted as a groundcover in sunny, dry areas. They are extremely drought tolerant and many are evergreen. These are terrific low maintenance plants that always look their best.



Sedum is one of the most popular perennials grown in American gardens because it is very easy to grow and hardy in most areas of the country. Because of its thick, succulent leaves which can store water, sedum is drought tolerant. It should be sited in average to poor soil that is well-drained. Plants grown in rich soil tend to be lanky and open. Most varieties should be grown in full sun to light shade. The lower growing types however will survive in partial shade. Divide sedum every 3-4 years to maintain its compact growth habit. Older plants tend to split in the center if they have not been divided. Pinching the taller varieties back by half in early summer will also help prevent them from splitting. This plant is not usually bothered by pests or diseases. The seed heads of the taller varieties provide excellent winter interest and food for birds. Remove them in spring when the new growth begins to show.

http://perennialresource.com/index.cfm?fuseaction=plants.plantDetail&plant_id=796

<http://www.yuccado.com/displayone.php?ytitle=Sedum%20palmeri>

<http://www.thesucculentgarden.com.au/sedum.html>