

2018 FRUIT & VEGGIE PLANT LIST

The following starter plants should be available beginning in early-mid May.

Artichoke-*Imperial Star*
 Asparagus-*Mary Washington*
 Blackberry-*Chester*
 Blueberry-
 Earliblue
 Jersey
 Broccoli
 Brussels Sprouts
 Cabbage
 Cantaloupe
 Cauliflower
 Collards
 Cucumbers-
 Burpless
 Marketmore
 Pickling
 Sweet Success
 Eggplant
 Grape-
 Canadice
 Concord
 Goji Berry
 Kohlrabi-*Grand Duke*
 Leek
 Spinach
 Squash-
 Assorted Variety
 Strawberries-
 Everbearing
 June Bearing
 Raspberry-*Heritage (Everbearing)*
 Rhubarb-*Valentine*

Peppers (sweet)-
 Anaheim
 California Wonder (green)
 Golden Bell
 Gypsy
 Lady Bell (red)
 Sweet Banana
 Peppers (hot)-
 Carolina Reaper
 Caribbean Red (a hotter habanero)
 Cherry Bomb
 Ghost
 Habanero
 Hungarian
 Jalapeno
 Poblano
 Red Chili
 Super Cayenne
 Thai Hot
 Trinidad Scorpion

Tomatoes-
 Beefsteak
 Better Boy
 Big Boy
 Celebrity
 Early Girl
 Grape
 ❖ *Patio* ❖ **ideal for containers**
 Pink Girl
 Red Cherry
 Sweet 100 (cherry)
 Yellow Plum

Heirloom Tomatoes-
 Black Cherry
 Black Krim
 Wisconsin 55

Tomatillo

***Plant availability subject to change.**



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2018 HERB LIST

Herbs grow well in pots and in the garden. Harvest herbs often to keep the plants compact and bushy. Most annual varieties can be overwintered indoors in a sunny window.

- ANISE-HYSSOP** **International Herb of the Year.** The leaves can be used as a tea. Its anise flavor enhances chicken or fish dishes and adds to salads.
- Basil** (annual) **Basil is very sensitive to cold weather in the Spring.** Protect at temps 50 degrees and lower.
Eleonora: Spicy clove-like flavor. Highly disease resistant variety.
Lemon: Intense lemon fragrance. Can be used fresh or dried.
Sweet: Common. Traditional Basil. Clove like flavor.
- Borage** (annual) Attracts bees, plant near fruiting plants to increase pollination and fruit production. Cucumber-flavored young leaves.
- Catnip** (perennial) Intoxicating for cats!
- Chives** (perennial) The flowers are edible too, add to salads for color and flavor.
Common: Delicate onion flavor.
Garlic: Delicate garlic flavor.
- Cilantro** (annual) The parsley-like leaves are **Cilantro** and the sweet aromatic seeds are **Coriander**. Short lived plants, harvest often.
- Fernleaf Dill** (annual) A dwarf variety, good for containers. Slow to seed.
- Geranium** (annual) Citrus-scented foliage that is known to repel insects. Can also be used for potpourri, herb pillows, and tea.
Citronella:
- Hops** (perennial) Makes an ornamental screen and has great disease resistance.
Cascade: Cascade is an aroma type hops for Pale Ales, IPAs and Porters.
- Lemon Grass** (annual) The strongly lemon-scented grassy leaves are used for tea, perfumes, soap, and flavoring oil.
- Marjoram** (annual) Popular in Italian & Greek cooking, with meat dishes, stuffing, soups, tomato sauces, pasta, omelets & to flavor oils and vinegars.
- Mint** (perennial) Vigorous spread, we recommend planting in containers. All mints will tolerate partial shade.
Margarita: Big, bold lime taste that is the perfect compliment to your next Margarita.
Spearmint: This is the one used in mint juleps.
- Oregano** (perennial) Very aromatic!
Greek Strain: Aromatic, spreading foliage. Compliments all tomato dishes. Edible, white to purple flowers.
Kent Beauty: Used as a trailing, accent plant. Great for containers. Hops-like, hanging, lavender florets.
- Parsley** (biennial)
Curly: Best known for use as a garnish. It looks great in pots mixed with annuals.
Italian: Flat leaf variety. Preferred for culinary.
- Rosemary** (annual) Very aromatic. Foliage has multiple uses for fragrance, food, health, and beauty. The blue flowers are edible.
- Sage**
Pineapple:(annual) Brilliant, fiery red, edible flowers in September attract hummingbirds and bees.
Purple: (perennial) Use in stuffing, sausage, omelets, and tea. Purple-tinged foliage adds interest.
Tricolor: (perennial) The pink, white and green foliage adds interest to the herb or container garden. Goes well with pork and duck.
- Stevia** (annual) Sugarplant. Used as a non-caloric, herbal alternative to traditional sugar. Leaves can be used fresh or dried.
- Tarragon** (perennial) True French tarragon. Tarragon is the basis for salad dressings.
- Thyme** (perennial)
English: Aromatic, gray-green foliage. Low growing and spreading.
Variegated Lemon: Gold-green foliage has a lemon flavor and scent. The pale lilac flowers are edible.
- Verbena** (annual)
Lemon: The foliage retains its lemon fragrance well and is used in tea, salads and potpourri.