

2019 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-
 Pink Icing
 Top Hat
 Broccoli
 Brussels Sprouts
 Cabbage
 Cantaloupe
 Cauliflower
 Collards
 Cucumbers-
 Burpless
 Marketmore
 Pickling
 Sweet Success
 Eggplant
 Garlic
 Goji Berry
 Ground Cherry
 Kohlrabi-*Grand Duke*
 Leek
 Spinach
 Squash-
 Assorted Variety
 Strawberries-
 Alpine
 Everbearing
 Rainbow Treasue
 Raspberry-*Heritage (Everbearing)*
 Rhubarb-*Valentine*

Peppers (sweet)-
 Anaheim
 California Wonder (green)
 Golden Bell
 Gypsy
 Lady Bell (red)
 Sweet Banana
 Peppers (hot)-
 Carolina Reaper
 Carribean 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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2019 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.
Lemon:	Intense lemon fragrance. Can be used fresh or dried.
Sweet:	Common. Traditional Basil. Clove like flavor.
Thai Siam Queen:	Slightly stronger, sweet licorice flavor. Used in Thai and Vietnamese cooking. Also great in tomato-based dishes.
Borage (annual)	Attracts bees, plant near fruiting plants to increase pollination and fruit production. Cucumber-flavored young leaves.
Calendula (annual)	Colorful petals fresh or dried are used in soups, stews, & salads. Attracts butterflies and beneficial insects to the garden.
Catnip (perennial)	Intoxicating for cats!
Celery Leaf (biennial)	Grown for it's leaves, it has a stronger, more herby and assertive taste than either celeriac or stalk celery. Used in soups & stews.
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 Citronella (annual)	Citrus-scented foliage that is known to repel insects. Can also be used for potpourri, herb pillows, and tea.
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.
Chocolate Mint	"Peppermint Patty" scented foliage with an overlaid distinct chocolate flavoring. Used in jellies & sauces.
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.
Italian:	Milder flavor than Greek Oregano. Complements savory meats & veggies.
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.
Savory (perennial)	Lemon Winter has a strong pungent, lemony flavor. Used to flavor beans, fish & stuffing.
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.
Spicy Orange:	Hints of allspice & orange. Great with chicken, fish & salads.
Verbena (annual)	
Lemon:	The foliage retains its lemon fragrance well and is used in tea, salads and potpourri.