



8520 West North Avenue
Wauwatosa, WI 53226

414-258-8811
www.wisgandp.com

2020 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
Ground Cherry
Honeyberry-
 Berry Blue
 Indigo Gem
Kohlrabi-*Grand Duke*
Leek
Spinach
Squash-
 Assorted Variety
Strawberries-
 Alpine
 Everbearing
 Rainbow Treasue
Raspberry-*Heritage (Everbearing)*
Rhubarb-*Canadian Red*

Peppers (sweet)-
 Anaheim
 California Wonder (green)
 Golden Bell
 Gypsy
 Lady Bell (red)
 Sweet Banana
Peppers (hot)-
 Carolina Reaper
 Cherry Bomb
 Ghost
 Habanero
 Hungarian
 Jalapeno
 Poblano
 Red Chili
 Super Cayenne
 Thai Hot
 Trinidad Scorpion
Tomatoes-
 Beefsteak
 Better Boy
 Big Boy
 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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2020 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.

- 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.
Pesto Perpetuo: (New) Green and white variegated foliage. Traditional basil flavor with a hint of lemon. Flowers are not a problem for .
Sweet: Common. Traditional Basil. Clove like flavor.
- 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!
- 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. Great addition to potatoes, eggs and many other dishes and salads.
- Geranium Citronella** (annual) Citrus-scented foliage that is known to repel insects. Can also be used for potpourri, herb pillows, and tea.
- Lavender** (annual) Provence French Lavender is the best culinary lavender. The light blue-violet flowers are edible.
- Lemon Grass** (annual) The strongly lemon-scented grassy leaves are used for tea, perfumes, soap, and flavoring oil.
- 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.
- Verbena** (annual)
Lemon: The foliage retains its lemon fragrance well and is used in tea, salads and potpourri.