

2021 FRUIT & VEGGIE PLANT LIST

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

Artichoke-Imperial Star Asparagus-Mary Washington Blackberry-Triple Crown 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 Gvpsv 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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2021 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.

Purple Ruffles: Ruffled & fringed dark purple leaves, striking addition to herb gardens and bouuets. Makes a lovely purple basil vinegar.

Sweet: Common. Traditional Basil. Clove like flavor.

Calendula (annual) Colorful double 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!

Golden: The warm, spicy flavor compliments all tomato dishes, stuffing, sausage, stews, gravies, soups and casseroles.

Greek Strain: Aromatic, spreading foliage. Compliments all tomato dishes. Edible, white to purple flowers.

Kent Beauty: Grown for its attractive flowers & foliage. The hop-like flowers can be used flower arrangments.

Parsley (biennial) International Herb of the Year.

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.