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<p><b>Anise</b></p> 	<p>Anise has a strong licorice-like flavor and scent, and the essential oil is used to flavor licorice candy. Anise is used in French carrot dishes, East Indian curries, Hispanic stews, and Scandinavian breads. It balances the flavors of bay leaf and cinnamon. Plant attracts bees, hummingbirds and butterflies! A lovely and fragrant addition to your garden.</p>	
<p><b>Basil</b> Fino Verde</p> 	<p>Compact, bush-type basil with miniature leaves is perfect for pots, container gardens or borders. Small, aromatic leaves are mostly 1/2-3/4" in size with some larger; spicier than Italian basil, but still sweet and extremely flavorful. Short plants have an attractive, rounded growth habit, with some variability in height and leaf size. Plants remain smaller if planted in pots.</p>	
<p><b>Basil</b> Italian Large Leaf</p> 	<p>Large-leaf Genovese-type with huge dark green leaves up to 4" long. A great selection for pesto and Italian cuisine. Perfect for when you need a large amount of basil on hand. Sweet fragrance and flavor! Large plants reach 24-30" tall.</p>	
<p><b>Basil</b> Lemon</p> 	<p>Narrow leaf basil from Southeast Asia with delightfully strong aroma and lemony flavor. Delicious with fish and in salad dressings. Flowering stalks can be added to bouquets to lend a wonderful lemony fragrance. A smaller-leaf variety, reaching 15" tall.</p>	
<p><b>Basil</b> Rosie</p> 	<p>Intense dark purple-red color with mild and aromatic basil flavor. An improved strain of Rubin with very uniform stand, no green off-types and stronger, more upright stems. Tall lavender flower spikes are lovely in bouquets and should be pinched for better leaf production.</p>	
<p><b>Basil</b> Sacred</p> 	<p>Musky, fragrant flowers and foliage excellent for tea and medicinal purposes. Also known as Holy basil. Flowers attract bees and are refreshing added to ice water or dried for tea. Many medicinal properties including adaptogenic, expectorant and anti-inflammatory qualities.</p>	

<p><b>Basil Superbo</b></p> 	<p>The preferred choice for making pesto, this is an improved 'Genovese classico' variety developed in Italy for the pesto industry. Improved uniformity and reduced mint-like overtone often found in Genovese basil. Plants are medium compact with leaves that are slightly smaller and finer than Sweet Basil but with more intense aroma and flavor. The delayed onset of flowering helps to boost pesto production.</p>	
<p><b>Basil Sweet</b></p> 	<p>This is the classic basil. Ideal for tomato sauces, pestos, and salads. Easy to grow, producing a continuous harvest of fragrant leaves all summer.</p>	
<p><b>Basil Sweet Thai</b></p> 	<p>Exotic clove-licorice flavor perfect in Thai cuisine. Lovely potted herb, edible bedding plant, and cut flower for floral arrangements. Gorgeous narrow green leaves with vivid dark purple stems and blossoms; adored by bees!</p>	
<p><b>Borage</b></p> 	<p>This easy-to-grow, versatile herb is exquisite in the garden. In addition to attracting bees and other beneficial insects, borage has many culinary uses. Edible flowers can be used fresh to garnish dips, salads, and summer drinks, or candied with sugar for later use. The stems and leaves have a cucumber-like flavor that's delicious steamed like spinach or chard. Deer resistant.</p>	
<p><b>Cat Grass</b></p>	<p>Cats will enjoy this delightfully tasty treat when grass is young! Assist your cat with furball elimination by providing valuable fiber. Place near their water or food bowl for only a few minutes so that they don't binge. Feed for a few minutes on a regular basis to get the cat's digestive system used to the grass, and eventually kitty's tummy will adjust to it, allowing absorption of all the nutrients.</p>	
<p><b>Catnip</b></p> 	<p>Beloved by cats but also an ornamental and medicinal with relaxing properties. Dry leaves for a year-round cat treat, leaving flowers as a treat for the bees. Tea plant.</p>	
<p><b>Chamomile German</b></p> 	<p>Annual with tiny daisy-like flowers excellent dried for tea. Harvest flower heads regularly for best yields. 24-30" tall plant with spreading habit.</p>	

<p><b>Chard</b> Orange</p>	<p>Vivid, tangerine-colored stems contrast beautifully with deep green foliage. Stem color is uniformly bright orange with minimal streaking. Leaf and stem size are consistent with Ruby chard.</p>	
<p><b>Chard</b> Ruby Red</p>	<p>Rich crimson red stems and bright green leaves. Perfect for microgreens or baby leaf production because stem and leaf veins color early.</p>	
<p><b>Dill</b> Bouquet</p> <p>🦋</p>	<p>The most widely-grown organic dill for fresh eating, flowers and seed heads. A versatile, early-maturing variety. Produces seed heads well ahead of others and right in time for summer pickles.</p>	
<p><b>Dill</b> Greensleeves</p> <p>🦋</p>	<p>A compact, high yielding dill for leaf production. Slow to bolt; ideal for leaf production over a long harvest window. Excellent for planting in containers. Dark green leaves are aromatic and pleasingly sweet eaten fresh or dried.</p>	
<p><b>Echinacea</b> Purple Coneflower</p> <p>🐝 🦋</p>	<p>Beautiful 3-4" flowers with pink-orange center cones and radiating magenta petals. Medicinal compounds are most concentrated in young flower buds and fibrous roots. This is the easiest and hardiest cultivar to grow. Attracts monarch butterflies!</p>	
<p><b>Fennel</b> Perfection</p> <p>🐝 🦋</p>	<p>You are in for a real treat with this wonderful, but often overlooked vegetable. The white, crisp bulbous stem base has a delicious, anise flavor and can be eaten raw, used to flavor soups, pasta, and sautéed dishes, or even deep-fried. Feathery foliage is attractive in the garden and is an excellent fresh garnish to fish, chicken, tomatoes, and sauces. Seed can also be harvested as a spice.</p>	
<p><b>Kale</b> Lacinato</p>	<p>Unique blue-green leaves on extremely vigorous plants. One of the most tender kale varieties; ideal for raw kale salads and soups. Also known as Dinosaur or Tuscan kale.</p>	

<p>Lavender English Tall</p> 	<p>This is the tall, old fashioned, wonderfully fragrant lavender. Easy to use household herb for bathroom, closet and drawer sachets and potpourris. An excellent cut and dried flower for arrangements, and a most useful component of innumerable craft projects. Drought tolerant. Perfect for rock gardens, or as a short hedge.</p>	
<p>Lavender French</p> 	<p>Well worth growing if not for its lovely ferny foliage then for the lovely blooms and the plants growth habit. French lavender plants will grow to about 3 feet tall and wide when planted outside and will need to be pruned to maintain shape. Leaves are grayish green with a beautiful serrated edge. Plants put on a nice flower display and are in continuous bloom except for the coldest parts of winter.</p>	
<p>Lavender Hidcote</p> 	<p>This versatile, fragrant perennial shrub has many uses beyond the herb garden! Deep purple flower spikes above mounds of gray-green foliage provide great color to the front of shrub borders or spotted into the rock garden. Highly effective in mass plantings. Useful for perfumes, sachets, oils and medicinal purposes.</p>	
<p>Lavender Purple Ribbons</p> 	<p>Spanish lavender with excellent vigor, dark purple flowers and a strong sweet scent to the flowers and foliage. It is also a bit cold hardier than many of the newer Spanish Lavender cultivars. Drought resistant/drought tolerant plant.</p>	
<p>Lemon Balm</p> 	<p>Strongly aromatic herb with lemony fragrance and excellent medicinal and culinary qualities. Shiny green leaves on full plants up to 2' tall. Harvest before flowering since leaf quality declines as flower stalks mature. Attracts bees. Vigorous spreading habit.</p>	
<p>Marjoram Sweet</p> 	<p>A mild, sweet relative of oregano excellent fresh or dried; essential for pizza sauce! Can be overwintered outdoors successfully or potted up in fall for fresh herbs all winter. Easy to dry, just harvest stems and hang in bundles. Leaves can be easily stripped off when dry.</p>	
<p>Mint Candy</p> 	<p>Interesting culinary and tea mint with a soft sweet scent and flavor. Silver/green leaves and pretty pink flowers when in bloom.</p>	

<p>Milkweed Native</p> 	<p>This bushy, 1 1/2-2 ft. perennial is prized for its large, flat-topped clusters of bright-orange flowers. The abundance of foliage provides a dark-green backdrop for the showy flower heads. Its brilliant flowers attract butterflies.</p>	
<p>Milkweed Tropical</p> 	<p>This beautiful, well-behaved asclepias is a favorite of both gardeners and monarchs alike. Tropical milkweed can serve as a popular host plant and nectar flower all season long.</p>	
<p>Oregano True Greek</p> 	<p>Excellent culinary oregano with pungent, mouth-watering fragrance and flavor. This is the traditional full-flavored oregano for pizzas and tomato sauces. Low-growing plants have slightly furry dark green leaves with white flowers. Easy to dry, just harvest stems and hang in bundles.</p>	
<p>Parsely Italian Flat Leaf</p> 	<p>Classic flat leaf variety for use either fresh or dried for seasoning. Stems hold leaves upright for easy bunching. A very nutritious and tasty addition to meat and vegetable dishes, soups and salads. Excellent for freezing, drying and fresh eating.</p>	
<p>Rosemary Upright</p> 	<p>One of the finest herbs, this is actually a pretty shrub as well, with narrow grayish needle-like foliage and pretty lavender-blue flowers in spring on an upright form. Leaves are a mainstay for cooking and as garnish. Will grow to be about 4 feet tall at maturity, with a spread of 3 feet when planted in the ground.</p>	
<p>Sage Common</p> 	<p>Wonderfully aromatic gray green leaves used in soups, meat dishes, gravies and stuffing. Sturdy, woody stems can be used as ornamental branches in floral wreaths. Beautiful lavender flowers in summer.</p>	
<p>Savory Summer</p> 	<p>The most subtle and delicate of the savories with zesty fragrance. Slender light green leaves with woody, thyme-like flavor on reddish, square stems excellent for flavoring green beans, vegetables, poultry, or infused in vinegar. Cut stems and hang in bundles to dry.</p>	

<p>Sorrel Lemon</p>	<p>Produces some of the earliest greens of spring and the latest of fall. The tender, fresh green leaves grow to about 8" long and have an intense lemony flavor. This perennial herb is used primarily in salads, soups and sauces, especially with fish.</p>	
<p>Sorrel Red Veined</p>	<p>Stunning foliage plant with elongated, medium green leaves, exquisitely veined in a brilliant burgundy-purple. A hardy perennial, it quickly forms an attractive clump, which sends up red flower-clusters in early summer, followed by brown seed heads. Young leaves are edible raw and taste like spinach or chard. Older leaves can be chopped and used for stir-fry. A superb, deer-resistant plant.</p>	
<p>Thyme</p> 	<p>Tiny aromatic leaves cover slender woody stalks ending in sweet white flowers. Makes a beautiful low-growing border along herb and flower beds, growing only 6-10" high. A versatile culinary staple. Attracts bees!</p>	