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Amaranth	Red Spike		Ideal color and form for late-summer and fall arrangements. Gracefully-arched, feathery plumes. When plants are young and leaves are tender, the foliage makes a nice edible green.
Anise Hyssop			Popular bedding plant and edible flower. Very aromatic with a sweet, licorice-mint flavor. Vigorous plants produce abundant blooms, attracting bees and other pollinators.
Artichoke	Imperial Star		A green artichoke specifically bred for annual production. Plants become 1 1/2-3' tall and have an open growth habit. Each typically produces 1-2 primary buds, which average 3-4" in diameter, and 5-7 smaller secondary buds.
Basil	Amethyst Improved		Large 2-3" thick, turned-down leaves. This stunning basil is nearly black in color. Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil.
Basil	Aromatto		Add color and scent to your bouquets with basil. Aromatto has sturdy, purple stems, dark-purple flower bracts, and purple-green bicolor foliage. Spicy flavor. Sweeter-tasting than Genovese basil.
Basil	Cardinal		Thai basil with larger leaves. Edible ornamental with showy flowers. Very uniform, upright habit. Purple stems and dark, purple-red flower bracts. Cinnamon/clove flavor with hints of anise.
Basil	Genovese		Classic Italian variety. Authentic flavor and appearance. Tall and relatively slow to bolt with large dark-green leaves about 3" long. Ht. 24-30".
Basil	Mrs. Burns' Lemon		Very bright green, 2 1/2" long leaves with white blooms make this basil both attractive and intensely flavorful. Ht. 20-24".
Basil	Spicy Bush		Small dome-shaped plants with tiny leaves. Spicy, sweet basil flavor packed into 1" long leaves. Decorative plants can be grown in pots or used in garden beds. Ht. 8-14".
Basil	Sweet Thai		Spicy, anise-clove flavor. Attractive purple stems and blooms.
Bee Balm	Wild Bergamot		Bright-lavender blooms with a spicy scent. Plants produce flowers in the second year after planting. Add petals to salads, sprinkle over mild fish, use in fruit salads, or to garnish desserts and drinks.
Bee Balm	Panorama		Popular, multi-purpose perennial in shades of lavender, salmon, magenta, and pale to bright pinks. Attracts bees, butterflies, and hummingbirds to the garden. Add petals to salads, sprinkle over mild fish, use in fruit salads, or to garnish desserts and drinks. Flavor is minty and spicy.
Borage			Edible flower with mild cucumber flavor. Large plants bear hundreds of small edible flowers, mostly blue and some pink. Long harvest period. Borage flowers attract bees and butterflies.
Calendula	Alpha		Clear bright-orange blooms are reminiscent of gerber daisies. Petals of the flowers can be used fresh or dried in "flower confetti," soups, soufflés, rice dishes, baked goods, and to garnish desserts. Calendula is a popular choice for brightening up salad mix. Flavor is tangy and slightly bitter.
Cat Grass			Assist your cat with furball elimination by providing valuable fiber.
Catnip			Vigorous, high-yielding plants. Cat-attracting perennial with gray-green leaves and white flowers. Flowers are very attractive to bees
Cilantro	Cruiser		Bolt-resistant variety with uniform plants. Large leaves and sturdy stems make it an ideal bunching variety.
Cutting Celery			Leafy herb with bold celery flavor. Use fresh in salads, cooked in soup, stew, and mixed vegetables. Also known as leaf celery.

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Dill	Hera		Excellent bunching dill. Plants have a uniform habit, are slow to bolt, and produce high yields of foliage.
Echinacea	Purpurea		Common purple coneflower. Vigorous plants with large, purple-petaled flowers. Attracts and is a food source for bees.
Fennel (leaf)	Grosfruchtiger		Vigorous leaf production and sweet flavor. Nonbulbing type. Leaves are a nice addition to salads, cole slaw, and dressings. Flavor in fennel develops and intensifies as plants mature. Flavor is of sweet anise.
Fennel (bulb)	Orazio		Large, thick, rounded bulbs. Crisp and flavorful with a nice anise flavor.
Kale	Toscano		Lacinato or "dinosaur" type. Rich, tender leaves have a softer texture than curly green kales. Tolerant of hot and cold weather.
Lavender	Munstead		A strain of English lavender with a compact, bushy habit. Nice range of bloom colors, from pale blue to dark violet. Usually begins flowering in the second year. Edible Flowers: The flowers can be used to garnish desserts and as a distinct flavor element in baked goods.
Lemon Balm			Distinct lemon flavor. Fresh leaves for tea and salads. Easy to grow.
Lemongrass	East Indian		Aromatic grass from India.
Marjoram	Sweet		Aroma is similar to oregano, but sweeter and more balsam-like. Edible Flowers: Use the flowers, which have a mild and marjoram-like flavor, as you would the herb to garnish salads, soups, stews, sauces, and stuffing.
Mexican Mint Marigold			Aromatic leaves are a substitute for French Tarragon. Sweet licorice flavor brightens salads and main dishes. The edible, pretty, golden-yellow flowers bloom all summer.
Milkweed	Butterfly Weed <i>Asclepias tuberosa</i>		This bushy, 1 1/2-2 ft. perennial is prized for its large, flat-topped clusters of bright-orange flowers. Its brilliant flowers attract butterflies.
Milkweed	Tropical <i>Asclepias curassavica</i>		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.
Milkweed	Silky Gold <i>Asclepias curassavica</i>		This beautiful, well-behaved asclepias is a favorite of both gardeners and monarchs alike. Silky Gold milkweed can serve as a popular host plant and nectar flower all season long.
Milkweed	Whorled <i>Asclepias fascicularis</i>		A 1-2 1/2 ft. perennial with several erect stems and narrow, whorled leaves.
Milkweed	Prairie <i>Asclepias sullivantii</i>		One to several stout, erect stems, 2-3 ft. tall, bear large, domed clusters of pink or pinkish-white flowers at the top or on stalks from leaf axils. Leaves are oval, thick, and somewhat succulent.
Milkweed	Antelope Horns <i>Asclepias asperula</i>		A clump-forming, 1-2 ft. perennial with an upright or sprawling habit. As the green seed follicles grow in length and begin to curve, they are said to resemble antelope horns. Milkweed species are the food source for Monarch butterfly caterpillars.
Mint	Spearmint		A zesty, versatile herb. Use to flavor salad mix, main dishes, ice cream, and drinks.
Oregano	Greek		A true Greek oregano. Strong oregano aroma and flavor; great for pizza and Italian cooking. Attracts beneficial insects such as bees, hoverflies, lacewing larva, parasitic wasps, and tachinid flies.

<u>Plant</u>	<u>Variety</u>		
Papalo			Aromatic Mexican native for tacos, salsa, and sauces. Large, bluish green leaves with a flavor reminiscent of cilantro and arugula. Popular in Hispanic communities where it is used like cilantro.
Parsley	Peione		High leaf mass on thick, upright stems for easier harvest.
Pipicha			Mexican native culinary herb. Similar to Papalo but with narrow leaves. Upright plants with flavor reminiscent of cilantro and arugula. Popular in Hispanic communities where it is used like cilantro
Rosemary			Although the flowers are small, they have a bold rosemary flavor. They should be used fresh as a garnish for savory dishes and salads, and pair well with roasted vegetables, fruits, or whipped cream
Sage	Extrakta		Robust, uniform plant. Also known as garden sage. Edible flowers: Use as garnish, or as an ingredient in rice, egg, or cheese dishes.
Salad Burnet			Unique leaf shape for salads, garnishes. Edible foliage has a mild cucumber flavor, and combines well with any dish that calls for cucumber. Oval-toothed leaflets and deep-crimson flowerheads. Makes an attractive landscape plant.
Savory	Winter		Perennial cousin to summer savory, with thicker and shinier leaves. Flavor is more pungent and biting. Has a higher proportion of thymol than summer savory.
Shiso	Britton		Eye-catching green leaves with red undersides. Good salad mix item, or use larger leaves as sushi wraps or garnishes. Mild mint/basil aroma. The flowers are a flavorful addition to salads and Asian dishes. The minty, basil-like flavor has hints of clove and cumin
Sorrel	Red Veined		Flashy sorrel for salads. Bright-green leaves with contrasting dark maroon stems and veins add color and taste to salad mix. Same sharp, tangy flavor as regular sorrel. Best variety for indoor production. Best when harvested young for salad mix as large leaves are tough.
Spilanthes	Lemon Drops		Flower heads in the shape of gum drops. Commonly known as toothache plant. Contains a natural analgesic which numbs the tongue and gums, relieving toothache pain. Flowers, which have a spicy and citrus-like flavor, can be used as a garnish on ice cream and drinks.
Stevia			Incredibly sweet leaves are an herbal alternative to sugar. Use fresh, dried, powdered, or as a liquid to sweeten a variety of foods and beverages. Bushy, high-yielding plants.
Swish Chard	Oriole		Beautiful golden stems that become more orange in color as they approach mature bunching size. Lustrous, deep green leaf with moderate savoy.
Swish Chard	Barese		Dwarf variety for whole-plant harvest or baby leaf. Barese can be grown for exceptionally tender baby greens, or it can be grown to maturity for an early crop of a unique type of Swiss chard.
Thyme	Creeping		Sturdy aromatic ground cover. Slender, creeping stems and round leaves with lavender blooms. Can withstand light foot traffic and gives off pleasant aroma when walked upon. Drought tolerant once established.
Thyme	Orange		Classic thyme appearance with a citrus flavor. Try it with fish, vegetable and perhaps even dessert dishes.