

2018 Spring Plant Catalog and Garden Guide

DeBaggio's *Herb Farm & Nursery*

Growers of Quality Herb, Vegetable, and Ornamental Plants Since 1975

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Spring 2018 Crop Schedule	EARLY SEASON MARCH THRU MID-APRIL	MID SEASON END OF APRIL	LATESEASON MID-MAY THRU CLOSING
Lettuce Italian and Asian Greens Broccoli, Cabbage	✓		
Tomato Basil Peppers Eggplant		First Crop ✓	Second Crop ✓
Okra Cucumber Squash/Zucchini			✓
Nasturtium			✓

Most herbs are grown for you throughout the season and will be available as ready, subject to normal seasonal ebb and flow.

Perennials will be available throughout the season.

Annuals will be ready at the appropriate planting time.

Please visit our web site or call to check stock!

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Some Tips on Growing Herbs Indoors

In general, the rules for growing most house plants also apply to herbs indoors. If you are successful in skirting a few rules with your plants now, it is likely you can do the same with your herbs.

- Air.** Your herbs will thrive in a temperature between 65° to 70°F, about what is comfortable to you. Avoid rooms that are stuffy and have stale air. Herbs like fresh, moving air but not drafts; humidity is best around 50 percent.
- Soil.** For your container potting mix, forget about soil. A soil-less medium of one part sphagnum peat moss and one part perlite makes a good mixture for herbs. If you prepare your own mix, add 3 to 4 tablespoons of horticultural lime per quart of mix; peat can be quite acid and the lime sweetens the mix. Stir ingredients while dry and dampen the medium before planting. Soil-less media with natural ingredients, but without soil, have been tested on herbs and found to be superior to other potting soils. For years we have used Pro-Mix BX, a commercial soil-less medium, with excellent results.
- Water.** Watering is not as tricky and mysterious as you may have been led to believe. Here are a few general rules which might improve your green thumb:
- Don't let the pot sit in water and drown the herb's roots.
 - During warm weather and rapid growth, plants are more tolerant of water. When the air is cool and light is poor, go easy with water and allow the surface of the soil to dry between watering.
 - Water temperature should match air temperature.
 - A fan moving air around and over your potted herbs will help dry the growing medium.
- Pots.** Containers come in many sizes, shapes, colors and materials. I like plastic because it is light and cheap. Plants do not dry as quickly in plastic as they do in clay pots which can be a disadvantage during winter. Don't worry about stones or broken crockery in the bottom when the pot has lots of drainage holes; the stones actually hinder drainage and are a bad idea. Pot your herbs in a container 2 inches larger than the one it is transplanted from. Don't put a small plant in a huge pot, the roots cannot use all that moisture and they are likely to rot quickly. Because plants grow at different rates, planters with several different types of herbs will need careful attention; it is sometimes better to use the planter to hold individual pots which can make individual transplanting easier. You can keep your plants smaller by leaving them in small pots, but this restriction of growth means less foliage and it can harm the plant. When roots begin to fill the pot and circle its sides, it is time to transplant. Yellowing leaves or shedding leaves sometimes indicates the plant is pot bound.
- Light.** Most herbs need 5 hours of full sun for optimum growth. Only a few herbs will grow well without direct sunlight. Don't despair if you lack a south facing, sunny window. Herbs will often adjust to less than the best conditions. A fluorescent light garden is one way to give your herbs and other plants near perfect light conditions. Commercially available 'Grow Lites' can be used but are more expensive. Fluorescent tubes should be no more than 3 to 5 inches above plant tops. Use 4 cool white tubes for each 10 inches of table width. Lights can be used to supplement natural sunlight. Use a timer to provide a total (sun and fluorescent) photo period of 12-14 hours.
- Food.** It's better to give your herbs a little food often (every week at half strength, for instance) than a lot all at once. A slow release fertilizer like Osmocote 14-14-14 works well. If your pots are small and you like liquid fertilizers, choose a 10-10-10 or a 20-10-20 formula. Keep in mind that when you water more often, you should also feed your plants more often. Organic fertilizers such as fish emulsion are excellent for soil-less potting media.

Edible, aromatic, ornamental herb plants

It's time again to celebrate herbs in the warm backyard soil of spring and re-establish the ancient link between humans and plants. To help you and your garden celebrate, we have grown the finest plants of the best herb, vegetable, and edible flower varieties. Most of our herb plants are grown in a deep 2 ½ inch pot.

Angelica. *Angelica archangelica*.

Biennial. Light green flowers appear atop lobed, serrated leaves in second year and may be cut to extend plant life. Height can reach 6-8 feet when planted in a partly shaded area.

Anise Hyssop. *Agastache*

foeniculum. Perennial. Neither anise nor hyssop, this mint-like plant is tidy, tall, and highly ornamental. Possessed of a strong anise scent and flavor, its leaves are dried for tea and potpourri, and can be substituted for anise in baking. Although sometimes referred to as "Anise mint" or "Korean mint", it does not spread from runners. Beautiful violet tinged flower spikes are lovely dried. Bees love its nectar which gives a distinctive flavor to their honey. Delights in a shady spot where summers are hot.

Basil is king of the summer garden, the most popular annual herb in America, and the subject of adulation and festivals. It is fast-growing, prolific, and the essential ingredient in an array of lively summer dishes. The basil crown is found atop pesto, that rich, oily, green Italian paste that celebrates summer breezes and warm friendship. Not only is basil a valuable tool in the kitchen, several of its forms are also highly ornamental and dress the landscape with their wondrous shapes and colors. Basil is native to tropical climates and are considered annuals in our climate because they are hardy to only 32°F. Plants require a minimum of four hours of direct sun per day and should be planted in a soil that is rich, loamy, and well-



When harvesting basil, remove the entire stem, rather than plucking individual leaves. This will prevent flowering and increase your overall yield per plant. Basil can tolerate severe pruning during the height of the growing season.

Ararat Basil. *Ocimum basilicum* 'Ararat'. Striking foliage is infused with purple markings. Strong sweet flavor with an anise overtone. Perfect for salads, pesto, tomato dishes, and as a garnish.

Cinnamon Basil. *Ocimum basilicum*. A variety from Mexico with a clean spicy aroma with a hint of cinnamon. Green leaves are distinctly veined. Light lavender flowers are held on purple-stained stems. Plants may reach 3 feet high.

drained with a pH range of 4.3 to 8.2. Height is quite variable amongst the different forms, ranging from 10 inches to 4 feet tall. **Basil are available at the end of April, but please, don't plant them outdoors until the warmth of frost free mid May because these tender plants react unfavorably to cool, damp weather.**

Amethyst Basil. *Ocimum basilicum* 'Amethyst Improved'. Purple Genovese type. Nearly black, large, turned down leaves. Plants are 16 to 20 inches tall.

Anise Basil. *Ocimum basilicum* 'Anise'. Heart-shaped green leaves have a spicy anise aroma with hints of mint and citrus. Stems have a reddish-purple blush; flowers are light pink. Plants average 24 inches high.

Genoa Green Basil. *Ocimum basilicum* 'Genovese Verde Migliorato'. A variety distinguished by a well rounded flavor without the cloying sweetness of more common Basil. Our most popular variety. This is the only variety we use for pesto. Clear white flowers on 6 to 8 inch stems. Plants are 24 to 30 inches high.

Genovese Basil. Traditional Italian basil. Authentic flavor and appearance. Tall and relatively slow to bolt with large, dark green leaves about 3" long. Grows 24-30 inches tall. Similar in flavor to our own 'Genoa Green'.

Greek Basil. *Ocimum basilicum* 'Karamanos'. Chris and Popi Karamanos returned from Greece with seeds of this variety and shared them with us. Green leaves are small and pointed. The flavor is a combination of anise, spice, and cinnamon. The plant forms a beautiful, tight, perfect sphere 17 to 24 inches high. White flowers. Space on 12 to 15 inch centers.

Lime Basil. *Ocimum americanum* 'Lime'. A 26 inch tall basil with a distinctly zesty lime aroma. Keep a plant handy to use leaves on fish and in salads.

Magical Michael Basil. *Ocimum basilicum* 'Magical Michael'. 2002 All-America Selection. This attractive, bushy basil has olive green leaves with red veining and stems. Sweet type basil with fruity aroma and long lasting, burgundy inflorescence.

Mammoth Basil. Large, sweet, puckered leaves. Space 18 inches apart. Use in salads, sauces, and with vegetables.

Marseillais Basil. *Ocimum basilicum* 'Marseillais'. Dwarf, bushy plants with medium sized aromatic leaves. Height to 12 inches.

Before You Visit Us

I can guarantee the quality of our plants because we grow them ourselves. Demand for certain varieties is sometimes greater than I anticipated and we run out. Often there is another crop on the way.

This catalog lists most of the varieties I grow, however, it is not possible to list everything. Some plants are tricky to propagate; others are too new for me to describe in any detail.

If you don't see something listed or there are plants you can't do without, please call to check our supply before you visit.

Minette Basil. *Ocimum* 'Minette'.

This recent introduction is a small bush basil that would make a nice border or pot plant. Make sure you pick a spot that has excellent drainage and good air circulation as the tight foliage can trap moisture and succumb to disease. Height to about 12 inches. Space 10 inches apart.

Mrs. Burns' Lemon Basil. *Ocimum basilicum* 'Mrs. Burns' Lemon'. Large leaves and a strong lemon aroma characterize this unique lemon variety. It is wonderful in salads and makes a delightful summer ice tea. Barney Burns' mother, Janet, combined ground beef and finely chopped lemon basil leaves to create a grilled burger they named Barney's Basil Burger. Great for summer cookouts. Plants may reach nearly 3 feet high and 2 feet wide.

Napoletano Basil. *Ocimum basilicum*. A standard variety of southern Italy, sweetly flavorful of anise and a touch of mint. Plants are covered with puckered green leaves that average over 5 inches long and as wide. This basil is easily our second most popular basil (after Genoa Green). Plants reach 24 inches high.

Nufar Basil F1. *Ocimum basilicum* 'Nufar'. A new Genovese type basil with good flavor and aroma. In tests it has shown good resistance to fusarium wilt, a disease which has plagued growers for a decade. Plants are 24 to 30 inches tall. Space on 12 to 15 inch centers.

Pistou Basil. *Ocimum* sp. 'Pistou'. A small leaved, dwarf basil forms a small globe. Only reaching 6 to 8 inches tall this

variety is great for small containers or as a border in the garden.

Purple Delight Basil. *Ocimum basilicum* 'Purple Delight'. This new basil is similar to the original 'Dark Opal' before seed quality declined. This new variety has little or no green to mar the dark purple leaves. Growth is strong and upright. Strong flavor.

Purple Ruffles Basil. *Ocimum basilicum* 'Purple Ruffles'. An All American Selection in 1987, this robust plant has had problems holding its dark purple color. We try to remove all seedlings that contain green to maintain its proper color. Plants reach 27 inches and are 17 inches wide. The aroma is sweet with cinnamon-spice scents with some mint and anise.

Red and Green Holy Basil. *Ocimum sanctum*. Single plant has both red and green leaves and musky scent. Height: 16 to 20 inches. Limited supply.

Rubin Basil. *Ocimum basilicum* 'Rubin'. A European re-selection of 'Dark Opal' that has better red color and is more disease resistant.

Spice Basil. *Ocimum americanum* 'Spice'. This basil is commonly sold as Indian Holy Basil (*O. sanctum*), an error by its American introducer repeated for decades. Its green leaves produce an aroma that is spicy clove and anise. May have a modest use with vegetables. Green leaves are fuzzy and strongly veined. Plants grow to 15 inches high.

Spicy Globe Basil. *Ocimum* 'Spicy Globe'. Since its introduction in 1985, this dwarf, hybrid basil with tiny leaves has

become a standard against which others are measured. Vigorous branching creates remarkable leaf density. White flowers on three-inch long stems top the plant. A strong spicy aroma with hints of citrus and mint envelopes the plant when brushed with the hand. Plants grow to 10 to 12 inches high.

Sweet Dani Lemon Basil. *Ocimum* 'Sweet Dani'. Here is a big, broad-shouldered basil that boasts big harvests of strongly lemon-scented foliage. The plant quickly reaches 30 inches with leaves 2 inches long and 1 1/2 inches wide. This delightful new basil is the breeding work of Jim Simon and Mario Morales at Purdue University. 1998 All-American Selection.

Sweet Thai Basil. *Ocimum basilicum*. This is the basil most often used in Thailand. Highly scented green leaves are loaded with a spicy anise-clove scent. Purple stems and blossoms. About 18 inches tall and 12 inches wide.

Thai Magic Basil. *Ocimum basilicum* 'Thai Magic'. Typical anise flavoring of other Thai type Basil, only milder and sweeter.

Thai Siam Queen Basil. *Ocimum basilicum* 'Siam Queen'. True Thai Basil. This is a knockout as an ornamental and its leaves have an assertive anise scent, perfect for Asian food. Siam Queen's standout feature is its radiant purple, ball-headed inflorescence, containing many individual stems with lavender or pink blossoms. Green leaves are 3 1/2 inches long by 1 1/4-inch wide.

Plants are about 24 inches high. Space 15 to 20 inches apart. 1997 All American Selection winner.

Valentino Basil. *Ocimum basilicum* 'Valentino'. This large lettuce-leaf type basil reaches up to 2 feet tall.

Bay. *Laurus nobilis*. Sweet Bay or Bay Laurel. This is the bay of commerce and the one seen growing in Europe. For our climate, it is usually a potted plant to be brought indoors, but in a fortuitous site, it may be grown outdoors with protection. Fresh leaves are used with meats and vegetables. Once you have a bay of your own, you will find many excuses to use it. Slow growing until well established.

Bee Balm/Monarda/ Bergamot

Jacob Kline. *Monarda x media* 'Jacob Kline'. Perennial, hardy to -25° F. Bright red flowers on a plant reputed to have some mildew resistance.

Marshall's Delight. *Monarda x media* 'Marshall's Delight'. Perennial, hardy to -25° F. A product of an extensive breeding program in Canada, this cultivar is said to have the most resistance to powdery mildew. Most species, with the exception of *M. fistulosa*, have increased susceptibility to the ubiquitous fungus when their roots are allowed to dry out. Bright pink, edible flowers. Plants reach about 28 inches tall.

Lemon Bergamot. *Monarda citriodora*. Annual. Also known as lemon mint, this *Monarda* has strongly lemon-scented foliage which lend a delightful accent to tea. Leaves can also be used to flavor meat dishes and, along with the,

beautiful, large, lavender-pink flowers, eaten in salads. Grows to about 2 feet..

Raspberry Wine. *Monarda* 'Raspberry Wine'. Perennial, hardy to -30°F. Long Blooming variety. Flowers are a rich raspberry color. Height to 30 inches. Like all *monarda*, growth habit can be invasive.

Wild Bergamot. *Monarda fistulosa*. This perennial produces bright lavender flowers and has highly fragrant leaves. Most bee balm (*Monarda didyma*) in cultivation today is actually of hybrid origin and has wild bergamot as one of its parents. Unlike its more commonly grown relatives, wild bergamot prefers dry soil conditions. Typically grown in full sun, this plant will tolerate some shade. Height is usually 3-4 feet. Flowers are edible and the spicy leaves can be used to make tea or substituted for oregano.

Betony/ Wood Betony. *Stachys officinalis*. Betony was an official herb of the apothecary, believed to have magical healing powers. It was grown in monastery gardens all over Europe. Today, its popularity has been surpassed by its close relative, lamb's ear, *Stachys byzantina*. Betony still deserves a place in the modern herb garden. It is a marvelous ornamental plant well suited for the cottage garden or the middle of the border with its reddish-purple flowers forming whorls along tall spikes which rise 2 to 3 feet above strongly aromatic basal foliage. Good for cut flowers.

Borage. *Borago officinalis*. Annual, hardy to 25°F. While you can make fritters

from its flowers and use its cucumber-flavored, hirsute leaves in cold drinks like Pimm's Cup, borage acts as a magnet in the garden for pollinating bees. The blue flowers are also candied for cake decorating and used dried in wreaths. Height to 2 feet.

Burnet. *Sanguisorba minor*. A Frenchman would not be without ready access to burnet, the handsome ornamental with accordion green leaves. Its cucumber flavor is subtle, but unmistakable. Try it in vinegar, salad dressing, or just cut up in a salad. Height to 30 inches in flower. Space 18 to 24 inches apart. Perennial, hardy to -40°F. Lovely in the garden.

Butterfly Weed/Pleurisy Root. *Asclepias tuberosa*. Perennial, hardy to -20°F. This three foot tall perennial produces beautiful orange-red flowers that really attract butterflies. The species *Asclepias* (Milkweed) is the Monarch caterpillar's sole source of food. One of the last plants to break winter dormancy, growing to about three feet tall by mid summer. Unlike its swamp loving cousins, *A. tuberosa* generally prefers arid soils. Roots were used by Native American Plains Indians to heal lung ailments and wounds. **See also: Red Butterfly Weed *Asclepias curassavica* in the ornamental section**

Catnip/Catmint. *Nepeta* ssp. Perennials, hardy to at least -40°F. Kitty's helpless attraction to catnip (and to a lesser extent, catmint) is comical and



harmless. Less well-known is the pleasant tea made from the flower heads and leaves. The following types are available.

Catnip. *Nepeta cataria*. With its three-foot height, this catnip is formidable. It shows its mint heritage with a spreading habit. It has large gray leaves and white flowers. Seeds will readily self sow. Use leaves to flavor meat, vegetables, and for cat toys.

Lemon-Scented Catnip. *Nepeta cataria* 'Citriodora'. Same habit as above only with a lemon scent.

Japanese Catmint. *Nepeta subsessilis*. Although this clump forming perennial is hardy to about -20°F, it may be short-lived if planted in a hot, dry spot. The bright blue flowers borne from midsummer through early autumn separate this from the run of the mill *Nepeta* species. Keep lightly pruned. Minimally attractive to cats.

Six Hills Giant Catmint. *Nepeta* 'Six Hills Giant'. Very vigorous ornamental reaching 3 feet tall. Beautiful blue flowers. Minimally attractive to cats.

Dwarf Blue Catmint. *Nepeta mussinii*. A lovely ornamental with blue flowers and small gray leaves. Height: 18 to 24 inches tall. Minimally attractive to cats.

Chamomile. Use the flower heads in tea and in a decoction as a hair rinse. Both types of chamomile grow best when planted on fertile, well-drained soils in a site with at least 4 hours of direct sun. People allergic to ragweed should be wary of ingesting any part of Roman chamomile.

German Chamomile. *Matricaria recutita*. Annual about 18 to 30 inches high. Hardy to 29°F. Pinch young plants to promote branching and more flowers. Cut flowers frequently to keep plant vegetative. This is the best chamomile for tea.

Roman Chamomile. *Chamaemelum nobile*. Low growing perennial ground cover hardy to -40°F. Height 10 to 12 inches in flower. Sometimes called English chamomile because of its association with the gardens and lawns of that country. Keep plants amply watered during dry summers. Mowing or frequent trimming retards flowering and encourages spreading.

Chervil. *Anthriscus cerefolium*. Annual, hardy below 20°F. Height to 2 feet (in flower). Its penchant for cool weather makes chervil a spring and winter herb in our climate. It is at its best grown in a cold frame over winter. Summer shade will help moderate temperatures. Foliage should be cut often for use, even when plants are small. Chervil is sometimes called "gourmet parsley" because of its resemblance to curly parsley and the fondness in which French cooks hold it. It is one of the fines herbes of the Gallic kitchen.

Chives. A familiar perennial herb with a mild onion flavor. Although the roots are hardy to -40°F the tops will die down to the ground at the onset of cold weather. Plants develop into clumps which should be divided every three to four years. Cut snippets from the plants often. Remove flower heads before seeds develop to eliminate seed scattering problems. Foliage is used in a wide array of dishes including soups, stews, vegetables, meat, fish, and eggs.

Garlic Chives. *Allium tuberosum*. Sometimes called Chinese chives. This garlic-flavored chive develops flat, broad

leaves as it matures. White flowers produce seed pods which can be pickled and used like capers.

Regular Chives. *Allium schoenoprasum* 'Purly'. A medium to heavy leaved chive with an upright, straight tubular leaf. Hardy early riser in the spring. Rosy flower heads in late spring may be clipped and used in decorative chive blossom vinegar.

Cilantro (Coriander). *Coriandrum sativum*. Whether you call it cilantro or coriander may depend on how you use it. Cilantro, also dubbed "Chinese parsley", is cultivated for its aromatic foliage and used in Asian and Latin American dishes. Cilantro seeds (coriander) are used in baking and in a variety of vegetable and meat recipes. One of the most frequently asked questions here at the greenhouse is, "why is cilantro so difficult to grow?". Cilantro is no more difficult to grow than any other herb. Cilantro is a short-lived annual with two growth stages: the first is vegetative and the second is devoted to flower and seed production. The vegetative stage lasts up to 60 days after transplanting, and is enhanced by regular cutting of foliage every 7-10 days during periods of rapid growth. The appearance of fine, lacy foliage indicates the beginning of the flowering stage and the production of coriander seed. At this point the foliage becomes very bitter. Hot summer weather causes the plant to grow faster and go to seed sooner than during cooler periods. In order to have fresh cilantro all summer, successive crops 2-3 weeks apart, must be grown. Annual, hardy to 25-30°F. Height to 36 inches.

Coriander, Vietnamese. *Persicaria odoratum*. The flavor of this Asian herb resembles cilantro with a hint of lemon. Plants are nearly care free and fast growing, producing a steady supply of foliage without interruption by flowers. An excellent pot plant that can be grown indoors in a light garden. Give partial shade during the heat of summer. Cut stems often to encourage branching. Use with fish, vegetables, soups, meats, and in sauces. Tender perennial, hardy to about 20°F. Height: 2 to 3 feet.



Curry Plant. *Helichrysum italicum*.

Perennial hardy to 15°F. This is not the curry of commerce, a combination of herbs and spices, but a gray-leaved plant resembling rosemary or lavender with a strong curry aroma. The curry flavor is preserved when added after cooking or when used in chilled dishes such as deviled eggs. Excellent in potpourri. Small button sized yellow flowers. Makes a delightful potted plant in an area with good air circulation. Height to 4 feet.

Dill. *Anthemum graveolens*.

Short-lived annual, hardy to 29°F. Dill is as much misunderstood as cilantro. It has two distinct growth patterns, one vegetative and the other flowering. During early growth, fragrant leaves are produced; harvests should be frequent. Dill's vegetative period lasts 40 to 60 days. During this early period, leaves are produced rapidly and should be harvested often. Once the central flower stalk rises, leaf production ends and seeds are produced. For continuous leaf production successive sowing is necessary. My father's favorite way to use dill is to mince leaves and mix them with boiled new potatoes, chopped onions, vinegar, and olive oil. Leaves and seeds are used with other vegetables, beef, eggs, fish and in sauces.

Echinacea/Coneflower. *Echinacea*

was important as a medicinal plant to the American Indians. Although there may be a place for echinacea in modern

Myth Buster
Fennel and Dill DO NOT cross pollinate. There is no need to keep them separate in the garden. Pollination across genera is very rare. Cross pollination would only affect the offspring/seeds anyway, not the parent plants.

pharmacology, the gardener finds the coneflower better suited amongst other ornamental herbs such as butterfly weed, garlic chives and wild bergamot. Down-turned (reflexed) petals around a dark bristled cone are characteristic of the coneflowers (except Tennessee coneflower which has upturned petals.) When the petals have dropped off, the remaining cone can be used in making wreaths and in other crafts. Or leave them in the garden for the finches. All coneflowers require full sun, although they will do nicely in part shade, and well-drained soil. They will tolerate periods of drought during the summer. Several varieties are available this year.

Purple. *Echinacea purpurea*. Large, drooping, purple-petaled flowers. Height is

2 to 3 feet in flower. Space plants 8 inches apart.

Epazote. *Chenopodium ambrosioides*. (Mexican Tea, Wormseed). Annual, hardy to 32°F. Height to 24 inches. Easy to grow but can become a nuisance if it is permitted to make seed. This is the famous Mexican herb used to flavor bean dishes and also finds its way into corn, mushroom and seafood dishes. Medicinally, it was once used to expel worms from children.

Eucalyptus, Silver Dollar.

Eucalyptus cinerea. Round, silvery leaves frequently used by florists. Although these plants may quickly mature to 20-40 feet tall in a few years, they are not considered cold hardy in our area.

Fennel. *Foeniculum vulgare*. A

sweet, anise flavored plant, often mistaken in its early growth for dill, a close relative. Leaves, stems, and seeds are used to flavor pasta, meats, fish, and vegetable dishes. These short-lived perennials are hardy to -10°F, and can reach up to 6 feet tall. Space transplants 24 to 30 inches apart. Fennel (bulbing fennel) is listed in the vegetable section.

Bronze Fennel. 'Rubrum'. Bronze, feathery leaves give this variety an ornamental character. Makes a dramatic garnish. Growth is not as robust as green varieties.

Green Fennel. Large, thick stems support this tall plant with delicate green leaves.

Feverfew. *Tanacetum parthenium*.

Short-lived perennial, hardy to -20°F. An old medicinal plant, revived to combat modern headaches, as a tea. In the garden it delights the senses with beauty. Height can vary widely ranging from 2 to 5 feet tall depending on soil fertility and sun.

Flax

Blue Flowered. *Linum perenne*. Perennial, hardy below 0°F. This pretty border perennial created lots of excitement among visitors last year. The long feathery branches produced loads of small pale blue flowers which opened dutifully each

SEEDS

Renee's Garden seeds are well-known for their quality and selection. Renee personally selects her varieties "based on great flavor, easy culture and exceptional garden performance." The seed packets feature beautiful watercolor portraits and have individually written descriptions, growing tips and instructions, a planting chart, harvesting information and recipe ideas. Of course, what's inside the packet is what is most important. The seed is from the top germinating, most reliable seed lots usually reserved for specialty growers.¹



morning with the sun, closing as the heat of the day intensifies. As with ordinary flax, seeds contain linseed oil and can be used in baking.

Germander. *Teucrium chamaedrys*. Semi-evergreen, hardy to -5°F. Height to 24 inches. This fast growing, hard to find evergreen shrub is ideal for an edging around the herb garden. It has light violet flowers in the summer. It can be kept clipped in almost any shape you desire and is an excellent substitute for boxwood. In the days of Charles V, germander had numerous medicinal uses.

Good King Henry. *Chenopodium Bonus-Henricus*. Perennial, hardy to -20°F. Virtually unknown in this country, but a popular pot herb in England where it is also known as English Mercury and All Good. Usually cooked like spinach, the young, green shoots and leaves can also be used in salads, soups and stews. To prevent this from becoming a weed problem, keep the plant cut back so flowers and seed do not have a chance to form.

Hardy Geranium/Cranesbill

While not as magnificently floriferous or as aromatically endowed as their close relatives the bedding geranium and scented geranium (both more accurately referred to as pelargoniums), these hardy perennials nonetheless provide ornamental interest. Most prefer some afternoon shade or a woodland-like setting where they make excellent ground covers. They will do well in full sun with adequate soil moisture. Allow to wind through roses or *Artemisia* 'Powis Castle' or plant in front of the border. Yearly or biannual division will keep plants healthy, in check and provide extra plant material. Some varieties produce interesting fall color. All are hardy to at least -10°F.

Johnson's Blue. *G. himalayense* x *G. pratense* 'Johnson's Blue'. One of the most widely available hybrids in cultivation. Clumps of finely cut foliage provide a base for beautiful lavender-blue flowers from mid-summer to fall.

Musk Geranium. *Geranium macrorrhizum* 'Ingwersen's Variety'. Perennial, hardy to -10°F. Also called big-rooted geranium. Semi-evergreen plant

with light pink, nearly white flowers. with a maximum height of about 20 inches. Rhizomatous spreader makes a good groundcover without becoming "weedy". Does best if planted in loose leaf litter such as in a woodland setting where it will tolerate dry conditions. Soil should remain slightly moist if planted in full sun. Musk geranium is the source of zdravetz (geranium) oil used in perfumery.

Phillip Vapelle. *G. renardii xplatypetalum* 'Phillip Vapelle'. Neat 15 inch mounds are formed by softly hairy, blue-green leaves. Large bluish-purple flowers with strong dark veins and deeply notched petals are produced over a long period.

Rozanne Geranium. *Geranium 'Rozanne'*. Perennial. Hardy to -20°F. Deep green foliage plants have large 2 1/2" violet-blue flowers which bloom from June to October. The foliage turns red in the fall. Height to 20" inches.

Horehound. *Marrubium vulgare*.

Perennial, hardy to -20°F. Spreading, ornamental, medicinal herb that performs well under drought conditions. Used to make horehound candy.



Photo Courtesy of Susan Belsinger

Horseradish. *Amoracia rusticana*.

Perennial, hardy to -40°F. Some people may believe that a little horseradish sauce goes a long way. While that is a matter of personal taste, it is certainly true of the horseradish plant. A small sliver of root left in the ground will soon grow into a mature plant and provide as much fresh root as the gardener can handle. Roots can be harvested at any time but flavor tends to be at its peak after a hard frost. Harvest the largest roots, leaving smaller ones to

continue the crop the following year. Roots older than 3 years tend to be rather tough and are usually discarded. Plants will benefit from a garden that contains generous amounts of manure. Space plants 18 to 24 inches apart.

Hummingbird Mint/ Giant Hyssop.

Agastache aurantiaca 'Apricot Sprite'. Perennial. Hardy to 0°F. Short, tubular, apricot colored flowers summer through fall. Fragrant foliage. Height to 18" inches.

Hyssop. *Hyssopus officinalis*. Semi-evergreen hardy to -20°F. Height to 30 inches and round. Incomparable as a specimen plant or hedge, hyssop has lovely flowers (we offer both blue and pink varieties). It has a slightly bitter taste, reminiscent of chicory. Distilled hyssop oil brings a higher price than lavender in the perfume trade. Leaves are used sparingly in tea and salads.

Jasmine, White Flowered.

Jasminum officinale. Perennial, hardy to 20°F. Also known as Common Jasmine, Poet's Jasmine, and Perfume Jasmine. This vine is unlikely to reach its potential 30 to 40 feet height in our climate. It should be kept in a pot, staked and pruned to a manageable 4 to 5 feet. Very fragrant, small, white flowers are produced summer until fall. Used in perfumes and in food flavoring (Maraschino cherries).

Jessamine, Night Blooming.

Cestrum nocturnum. Also called Lady of the Night. Tender Perennial. Small, intensely fragrant flowers open at night, close during the day. Blooms appear in mid summer and sometimes autumn. Height 6 to 12 feet and as wide. Prune hard after flowering to keep bushy.

Joe Pye Weed. *Eupatorium*

purpureum. Perennial, hardy to -30°F. Vanilla-scented, pink-purple flowers grow in clusters on plants reaching up to 10 feet tall. Moist areas and thickets are where Joe Pye Weed will reach its full potential, although it is very adaptable.

Lavender

When gardeners talk about hardy lavender, they often want to know plant height and flower color. Those are important considerations, but the season of bloom is often overlooked. We have grouped our selection to highlight this important varietal difference. Through careful selection, a gardener may have lavender blooming all summer. Although grown for their fragrance and color, lavender is used sparingly in teas, to flavor meats, and in some desserts.

Hardy lavender are able to withstand temperatures below 0°F. For best growth they require at least four hours of direct sun but prefer sun all day. Our soils are often heavy clay and should be amended with sphagnum peat or compost. A common problem with our soils is also high acidity (low pH), a condition that may stunt or even kill lavender which require a pH of 6.4 to 8. Height will vary with the variety. In our area, plants should be spaced far enough apart to allow excellent air circulation. Do not plant lavender in an area with poor drainage, or watered by an automatic sprinkler system. Lavender detests wet roots or wet foliage, especially during periods of high heat.

Keep plants compact and finely shaped by pruning them each spring as new growth begins. By removing one-third to one-half the length of each stem at this time, new growth is encouraged that will also produce more flowers per plant. A 2-inch deep mulch of coarse sand or light-colored, pea-sized gravel on top of the soil underneath the plant aids growth, increases flower and essential oil production, protects against disease, and prevents winter damage.

You will notice that two of the best known lavender, 'Hidcote' and 'Munstead', are absent from our listing. Recent research has found that for all their ubiquity in catalogs and garden centers, true 'Munstead' and true 'Hidcote' are rare in America. Eloquenty praised for their stature and flowers over the past 50 years, other worthwhile cultivars have been virtually ignored by plantsmen and garden writers. Perhaps excessive demand for these diminutive, slow growing plants prompted nurserymen to offer seed and seed-grown plants to the unsuspecting public. Lavender plants propagated from seed vary considerably from the parent and exhibit a wide range of plant size and flower color in a single generation. This careless and irresponsible



Although we rarely run out of lavender entirely, our selection of varieties is generally best around May 1. Occasionally, crop failures of certain varieties occur after printing this catalog. Please call for availability. Available in 4 1/2 inch pots.

practice has been continued for so long that 'Munstead' may no longer exist in its originally described form.

According to Dr. Arthur O. Tucker, virtually all plants labeled in nurseries as 'Munstead' should be renamed 'Compacta', a catch-all name for seed grown varieties. Many newer varieties, some selected from such seedling variants and renamed, are more reliable in our climate, offer longer periods of bloom, or are much more exciting as garden plants than are these two old standbys.

Early blooming lavender are forms of *Lavandula angustifolia* and are typical of the winter hardy lavender grown in England. They are winter hardy in our climate and burst into flower in late May or early June, but they do not usually flower later in the year. These stalwart, decorative plants offer a wide variety of flower color, shape and size. Although the varieties we offer were all introduced in the 20th century, their genetic lines go back hundreds of years.

Lady. *Lavandula angustifolia* 'Lady'. This 1994 All America Selection winner is a Burpee introduction, a seed-grown lavender (the only one I grow from seed) about 12 inches high with blue flowers. Foliage produces a richly aromatic aroma.

Pink-Flowered. *Lavandula angustifolia* 'Jean Davis'. Gray-green leaves on a 13-inch plant, reaching 24 inches when in flower. Buds are green; flowers pink.

Sweet Romance® *Lavandula angustifolia* 'kerlavangem' USPP 23,001, Can 4,906 Proven Winners® variety. Vigorous, compact mound topped with plump, rich violet purple flower wands that are perfect for cutting for fresh and dried bouquets. Grows to 8-12 inches tall and as wide. Short flower stems.

Spanish Lavender. *Lavandula stoechas*. Spanish lavender, also sometimes called French lavender or Italian lavender (see why we don't like common names!), has the most unusual flower of any lavender and is the earliest to bloom. The species is characterized by two large purple bracts which protrude like wings from a small egg shaped bud atop a single stem, giving the effect of a fat bodied butterfly. Light green, narrow foliage on a plant about 18 inches high. Leaves are nicely perfumed. The species and cultivars are hardy to about 10°F. Harsh winters may cause enough damage to prevent plants from flowering that year. Spanish lavender should be pruned after flowering in our area.

Otto Quast. *Lavandula stoechas* 'Otto Quast'. The rosy plum purple flowers of this named cultivar have "butterfly wings" or "rabbit ears" (actually sterile

bracts on the top of the flower) that are generally larger than the species.

Mid-season blooming lavender are unique, dramatic, highly ornamental hybrids with beautifully rounded shapes, long, elegant stems, and substantial flower heads. To distinguish them from other lavender, the French call them "lavandin". They begin blooming in mid-June just as the English lavender are losing their punch. Unlike *L. angustifolia* varieties, these are sterile hybrids, crosses of *L. angustifolia* and *L. latifolia*. This mixing of genes has created dazzling

are 20 inches high (nearly 4 feet when in bloom) and 3 feet in diameter. Plant on 30 to 48- inch centers. Note: Fat Spike is not the proper cultivar name, it is 'Grosso'. I have seen several mail order nurseries offering plants under both names, as different plants! **Limited supplies.**

Fred Boutin Lavandin. *Lavandula xintermedia* 'Fred Boutin'. Unique, large plants reach 20 inches in height and 30 inches across. Hardy below 0°F. Violet flowers used in potpourri.

Phenomenal Lavandin. *Lavandula xintermedia* 'Phenomenal' PP24193. Silver mounds maintain their tidy habit. Purple flowers on long stems. Height and width to 30 inches.

Prune lavender 1/3 to 1/2 the length of each stem in early Spring to keep plants healthy and full of flowers

lavandins with silver-gray pointed leaves that are as vibrant in winter as in summer. Their long flower stems and bright flowers make them natural for crafting lavender fans, wands and swags. These lavandin varieties are only slightly less winter hardy because of their mixed genetic backgrounds. Lavandins generally are more tolerant of our humid summers than lavender (*Lavandula angustifolia*).

Dutch Lavandin. *Lavandula xintermedia* 'Dutch'. This may be the most widely cultivated lavender in the U.S., England, and the Netherlands. The French lavender growers also favor this one. A beautiful globular shape, large very gray leaves. Flowers are dark violet and carried on stems about 20 inches long. Vegetative plant height: 16 inches. Bloom sometimes unreliable. Introduced sometime before 1923.

Fat Spike Lavandin. *Lavandula xintermedia* 'Grosso'. If I could grow only one lavender only, 'Grosso' would be my first choice. For form, color, and overall good looks, this hybrid cannot be beat. It was discovered in the Auvergne District of France in 1908 and named after the famous lavender grower Pierre Grosso. It has become an important commercial cultivar because of its disease resistance. We call it Fat Spike because of its huge, dark violet flower heads, 3 inches long and filled with 10 circles of flowers atop stately 14 to 20 inch stems. The plants form gorgeous gray mounds of foliage that

Provence Lavandin. *Lavandula xintermedia* 'Provence'. This French hybrid produces long, elegantly pointed gray-green leaves that create a large globular plant. Although the name seems to indicate otherwise, and many catalogs claim it to be, this is not one of the cultivars used in the commercial oil trade. Vegetative plants are 18 to 20 inches tall and may reach 3 feet in diameter. Long 18-inch flower spikes carry clusters of dark aster violet flowers. Space on 3 foot centers.

Super Lavandin. *Lavandula xintermedia* 'Super'. Lavender blue flowers appear in mid to late summer. This lavandin is a commercial source for oil.

Tender lavenders are in an aromatic and esthetic category of their own. Their complex beauty springs from strongly scented and finely modeled leaves, as well as unusually shaped inflorescence in which colored bracts play an important decorative role. They make excellent subjects for container gardens where their aroma and summer flowers will create comment and ornamental value. Bring their containers inside and their blooms and foliage will brighten winter's dreary habits. These plants are hardy to about 25°F, and may occasionally over winter in a warm, protected location.

Fernleaf Lavender. *Lavandula*

multifida. One of the most unusual lavenders. At first glance this does not appear to be a lavender at all. Finely cut green leaves highlight this sprawling 24 inch high plant with multiple bright blue flowers. The aroma is decidedly unlavender-like, almost like turpentine.

Goodwin Creek Grey Lavender.

Lavandula xginginsii 'Goodwin Creek Grey'. This recent hybrid (*L. dentata* x *L. lanata*) has delightful silver-green, fuzzy, serrated leaves, a sweet odor, and dark blue flowers. Plants can reach 24 inches high and as round.

Green Fringed Lavender.

Lavandula dentata. Sometimes incorrectly called French lavender. Saw-toothed green foliage is complemented by an unusual but recognizably lavender fragrance. Instead of clustering along the stem, tiny lilac petals appear around a fat, green inflorescence, topped by two light purple bracts. Excellent pot plant. Height 2 to 3 feet in flower and as wide. Space on 2 to 3 foot centers.

Sweet Lavender. *Lavandula xhybrida*. (*L. xallardii*) This hybrid is a cross between *L. dentata* and *L. latifolia*. Sweet lavender is fast growing, and richly scented by its large, gray-green leaves, many of which are toothed. It is topped with a traditional lavender flower spike on which dark blue flowers climb. Height to 3 feet and as round. Space on 3 to 4 foot centers. Makes a good pot plant.

Lemon Balm. *Melissa officinalis*.

Spreading perennial, hardy to -20°F. Height to 2 feet. The puckered, green leaves of lemon balm produce a delightful, musky lemon fragrance. Prune flowering stems to prevent seed formation as scattered seeds could produce a serious weed problem in the garden.

Lemon Verbena. *Aloysia triphylla*.

Tender perennial hardy to about 25°F. Mature plants may reach 6 feet. Lemon verbena is a woody shrub that rewards the gardener with light green, pointed leaves filled with the sweet, heady essence of lemons. Use in a variety of recipes for everything from salads, fruit dishes, tea, ice cream, and potpourri. Plants are usually deciduous indoors during winter unless 14 hours of daylight can be provided with supplemental light.

Lemongrass.

East Indian Lemongrass.

Cymbopogon flexuosus. Tender Perennial (tropical). This is not the lemon grass found in Asian markets (West Indian Lemongrass, *C. citratus*), which can only be propagated by division, but a close relative which is easily grown from seed. Although smaller in stature than its more widely known cousin, it is of no less importance in commerce. It is the source of lemongrass oil used to flavor candy and ice cream and is used in the cosmetic and perfume industry. Clumping form allows good yield the first year. Height to 18 inches. Space 8-12 inches apart. Use in Thai cooking, tea and potpourri. Limited availability.

West Indian Lemongrass.

Cymbopogon citratus. Tender perennial. Dense clumps can grow to 3 feet wide and 6 feet tall with 3 foot long leaves. Use tangy leaves and leaf bases. Lemongrass does best at temperatures between 64°F and 100°F and high humidity. No problem during our summers, but may prove challenging during the short days of the dry, winter months. Keep well nourished with a fertilizer high in potassium. Use in Thai cooking, tea and potpourri. Available mid spring

Lovage. *Levisticum officinale*.

Perennial, hardy to -35°F, reaching 6 feet its second year. With its concentrated celery flavor, lovage is certain to be the workhorse of your kitchen garden. It dies back each winter to return each spring from its roots and create lovely, but coarse, ornamental foliage. The plant can be cut back to two feet high in summer to obtain a new harvest of foliage. Use foliage sparingly in soups, stews, vegetables and many other dishes.

Marigold, Mexican. *Tagetes*

minuta. Annual hardy to 30°F. Height 6 to 15 feet. Although the plant produces small pale yellow flowers in clusters just before frost, it is the foliage that South Americans find useful. Aromatic green leaves from the plant are ground with peanuts, hot peppers, and olive oil to make a pesto-like sauce that is eaten with potatoes.

Marigold, Sweet. *Tagetes lucida*.

Hardy to 15°F. Also called Texas Tarragon. Often used as a tarragon substitute and sometimes sold as tarragon in grocery stores during the winter months. Small yellow flowers may appear in mid to late summer. Holds up in our humid summers when real tarragon languishes. Height to 2 feet. Use to flavor meat, poultry, fish, vegetables, eggs, salads.

Marjoram see Oregano.



Mint. *Mentha* ssp. Although long associated in the American mind with cold drinks, mints play a much more varied and vital role in the kitchen by flavoring tea, vegetables, salads, jelly, cookies and desserts. Mints also have a place of honor in fragrant potpourris. Small children may have an immediate and adverse reaction to some mints.

Hundreds of mints are known and they run the gamut of intriguing flavors and cultural requirements, all which manage to remain "minty". For the home gardener with limited space, two or three carefully chosen and contained species usually suffice. (If you lack space to let them run, grow them in pots on a hard surface.) Mints generally do not require more than 3 hours of sun a day, but they can withstand constant sunshine. A constantly moist, loamy soil with a pH range of 5 to 7.5 is required for best growth. All mints spread from runners either underground or on top of the soil. Most mints grow 20 to 30 inches tall. Space plants on 6 to 12 inch centers. Planting them together does not alter their aroma or flavor, but once they become a tangle of foliage it may be difficult to select the particular mint variety

you want to use.

Apple Mint. *Mentha xvillosa* var. *alopecuroides*. Sometimes called woolly mint to distinguish it from another mint called apple mint, *M. suaveolens*.

Banana Mint. *Mentha arvensis*. Perennial. Hardy to -20°F. Uniquely scented leaves smell slightly of banana. Lavender flowers sprout along upper stems. Grow in a pot to contain spreading habit. Keep soil moist, but well-drained. Full sun to part shade. Use in tea, salads, meat dishes and potpourri.

Corsican Mint. *Mentha requienii*. Few plants hug the ground as closely as does this mint, a Baby Tears look alike. Its tiny, green heart shaped leaves are strongly scented of pennyroyal and peppermint. It is not always winter hardy in our area.

English Pennyroyal. *Mentha pulegium*. This low growing ground cover with tiny green leaves comes with a heady, pungent aroma, making it a natural for potpourri. It is commonly an ingredient in homemade flea collars for dogs or stuffed into animal bedding. Pennyroyal is not recommended for internal use.

Kentucky Colonel Spearmint. *Mentha spicata* 'Kentucky Colonel'. The Spaniards thought so highly of this mint that they carried it all over the world with them in their explorations and trading. That explains why it is found around the world. The mint is so sweet it is almost like eating candy.

Orange Mint. *Mentha aquatica*. Also called water mint, eau de cologne, lemon mint or bergamot mint after the Italian bergamot, Citrus bergamia. As the common name indicates, the large glossy leaves of this mint are strongly flavored of citrus. Dried leaves are an interesting addition to potpourri. What a treat to find some of this mint in a tossed salad or in potato salad .

Peppermint, Crisped . *Mentha x piperata* 'Crispa'. This mint first came to my father with a whispered story of intrigue, a "double mint" plant smuggled from France. True or not, there was no reason to smuggle it through customs; it has been in American herb gardens for decades with good reason. While technically a peppermint (a virtually sterile hybrid of *M. spicata* and *M. aquatica*), it has retained the odor from its spearmint

parent. It has decorative puckered leaves with crinkled edges that recommend it as a garnish. Also nice in mint juleps and iced tea.

Peppermint, Mitcham. *Mentha x piperita* var. *piperita* 'Mitcham'. This is a superior peppermint variety, slightly sweeter and somewhat stronger than others. Its dark green leaf with a purplish underside furnishes the justification for a nickname, Black Peppermint. It is sometimes called Blue Balsam Mint, and Chocolate Mint. It is excellent as a tea and for flavoring desserts.

Pineapple Mint. *Mentha suaveolens* var. *suaveolens*. The small, brightly variegated green and white leaves of this *Mentha* species set it apart. The gardener with space or a generous strip of street side "parking" may want to use this colorful plant as an ornamental ground cover. The sweet pineapple-mint aroma is refreshing on a hot summer day. Has a tendency to revert to all green with age.

Red Stemmed Applemint. *Mentha x gracilis* 'Madeline Hill'. A true "double" mint. Both spearmint and peppermint can be detected in this one of a kind mint.

Silver Mint. *Mentha spicata*. Perennial. Hardy to -20°F. Hairy-leaved form of spearmint with lavender flowers on terminal spikes. Grow in a pot to contain spreading habit. Keep soil moist, but well-drained loam. Full sun to part shade. Use in tea, salads, meat dishes and potpourri.

Myrtle. *Myrtus communis*. Tender perennial, hardy to 26°F. When Venus sprung from the ocean she was wearing a myrtle wreath on her head. During the Middle Ages, Greek Myrtle continued to be a symbol of love and was always added to bridal bouquets. The leaves were used, as now, like Bay Laurel (*Laurus nobilis*). Myrtle is a terrific pot plant, although some incidental leaf drop can be expected when brought inside the house for the winter. Be careful not to over water. The soil should dry slightly between waterings, but not to the point of allowing the plant to wilt.

Compact Green Myrtle. *Myrtus communis* var. *tarentina* 'Mycrophylla'. An

attractive compact evergreen with small, white flowers followed by purple berries. Height to 5 feet. Wonderfully decorative indoors and out.

Oregano/Marjoram



Compact Greek Marjoram.

Origanum majorana 'Nana'. Hardy to 20°F. An introduction of the National Arboretum's Herb Garden, grown from seed obtained in Greece. It contains the marjoram aroma you expect, but the plant is shorter with distinctly gray leaves. Much hardier, and more disease free, than the typical marjoram.

Sweet Marjoram. *Origanum majorana*. A tender perennial hardy to about 30°F, marjoram is a sweet, mild oregano that is suitable for flavoring beans, cabbage, carrots, cauliflower, eggplant, spinach, potatoes, beef, chicken, eggs, lamb, many other comestibles. Plants are upright to about 20 inches tall and 12 inches broad.

Golden Creeping Oregano. *Origanum vulgare* subsp. *vulgare* 'Aureum'. Perennial. Ground cover with pink to white flowers. Pretty yellow-green foliage. Ornamental.

Golden Oregano. *Origanum vulgare* subsp. *vulgare* 'Dr. letsvaart'. Spreading ground cover with wrinkled golden foliage and 12 inch flower stalks. Ornamental, good for edging.

Greek Mountain Oregano. *Origanum vulgare* ssp. *hirtum*. Hardy to -20°F. Large, dark green leaves cover the hairy stems of this quickly spreading plant. The leaves have an assertive oregano flavor and, when chewed alone, make the tongue tingle. White flowers appear in mid-summer.

Italian Oregano. *Origanum xmajoricum*. This sterile hybrid is probably a cross between sweet marjoram (*O.*

majorana), for flavor, and wild oregano (*O. vulgare*), for hardiness. It has some of the characteristic sweetness of marjoram and retains much of the punch of Greek oregano, too. This is the best all-purpose oregano. It is upright with medium green leaves and is 18 to 24 inches tall. Plants form clumps and do not spread.

Kaliteri

Oregano.

Origanum onites 'Kaliteri'. This is one great oregano, as any Greek will confirm. The velvety gray-green leaves contain plenty of subtleties, but can still pack a punch. It has a clumping habit that makes it tidy in the garden and it is a good pot plant. Slow to flower, this tender perennial is hardy to below 20°F.

Lebanese Oregano. *Origanum syriacum*. Tender perennial. Terrific oregano flavor. Non-spreading, upright plant reaches up to 2 feet tall. Also known as Biblical Hyssop, White Oregano, or Za'atar

Hot and Spicy Oregano. *Origanum vulgare* 'Hot and Spicy'. Perennial, hardy to at least 10°F. Clump forming with spreading habit. Strong, spicy flavor. If you like to be able to taste your oregano, then this is the one for you. Good culinary variety.

Kent Beauty Oregano. *Origanum* 'Kent Beauty'. Tender perennial. Deciduous spreading plant has large, showy spikes with pink to purplish bracts. Has some flavor but best used as an ornamental.

Rigani (Pot Marjoram). *Origanum onites*. In the past, this oregano was often referred to as "Pot Marjoram". It is a tender perennial (hardy to about 20°F) with golden-green leaves and has an aroma like no other, strong but nuanced and with almost no heat when chewed. Upright to about 24 inches. The original plant was brought to the U.S. from a Greek island and was distributed by the National Arboretum. Rigani means oregano in Greek.

Mexican Oregano. *Poliomintha bustamentha*. Perennial, hardy to 15°F. Not a true oregano but a taste-alike,

widely used in Mexican cooking. The very striking, long, bell-shaped lavender flowers in late spring or early summer make this plant a welcome addition to the herb garden.

If you want to be happy for a few hours, get drunk. If you want to be happy for a weekend, get married. If you want to be happy for a week, butcher a pig. If you want to be happy for all your life long, become a gardener.

--a legend written across note paper sent by John Koehne

Par Cel. *Apium graveolens*. Biennial, hardy to -10°F. A cut and come again vegetable celery that looks and grows like a curly leaf parsley. All the flavor of celery but does not form large stalks.

Parsley. *Petroselinum* ssp. It is unfortunate that parsley is so often limited to decorating dinner plates. Tarragon and fennel are just as good for that purpose, but hardly anybody thinks of them as garnishes. Try parsley with asparagus, peas, potatoes, eggs beef, and goose. Or chew a leaf as a breath freshener.

There is a myth about parsley that it can't be transplanted successfully. This idea originated in times before nurseries sold plants in pots, and amongst gardeners who attempted to move plants sown directly in the garden. You should have no trouble transplanting potted plants with their large, healthy root structure.

Parsley plants grow quickly and they can be cut for use when they are only a few inches high. Some summer shade will create a lushness unobtainable in full, drying summer sun. Cut stems often and remove old, yellowing leaves. Provide ample water to keep plants from wilting and fertilize with liquid or slow release nutrients.

When parsley over winters (or is chilled for 30 days by temperatures below 40°F), it sends up tall flower spikes, makes seed, and dies, as is the course for other biennials.

Commercial producers, who favor long stiff stems over flavor, grow parsley plants as close as 4 inches apart, but giving plants 10 to 12 inches, especially for large varieties such as 'Giant Italian', makes some sense in the home garden where a long season of use will provide

many harvests from a single large plant.

Curly Parsley. *Petroselinum crispum* var. *crispum*. Biennial. For the last few years, we have offered a variety called 'Forest Green'. Its finely curled, dark green leaves curve in rather than out, as do all

the many other varieties, making it easy to clean leaves close to the ground. It is nicely flavored and decorative.

Giant Italian Parsley. *Petroselinum crispum* var. *neapolitanum*. Biennial. This is the flat-leaved parsley called Prezzemolo gigante d'Italia in Italy. Ours is the true Catalogna cultivar, not to be confused with the more ordinary flat-leaved parsley. This parsley has large, flat leaves that look like celery and is accompanied by the finest flavor. Stems may be eaten like celery. Plants mature quickly and may reach 2 feet high.

Japanese Parsley. *Cryptotaenia japonica*. Mitsuba, as the Japanese call it, is not a true parsley. In appearance it resembles a flat leafed Italian parsley. Its mild flavor is essential to many oriental dishes and it can be substituted wherever a recipe requires parsley. Unlike parsley, Mitsuba is a hardy perennial.

Patchouli. *Pogostemon cablin*. Frost sensitive perennial. It does not need strong sunlight (it is often cultivated commercially under rubber trees) and can be grown easily indoors during winters. Height to 4 feet. Tiny white flowers are produced on spikes in late fall and winter.

Perilla. *Perilla frutescens*. This Japanese annual, sometimes called "Beefsteak Plant" or "Shiso", is hardy to about 30°F. Height is 2 to 3 feet. Plants are colorful and decorative. Their large leaves are deeply toothed and carry an anise scent, creating a resemblance to basil for which they are often mistaken. They are used in a wide variety of dishes, including bean curd, tempura, and sushi. We carry both the green and purple varieties of Perilla.

Papalo/ Quinquiña/

Papaloquette. *Porophyllum ruderale* subsp. *macrocephalum*. Annual. This cilantro substitute rarely flowers before our first killing frost so leaf production is constant. Can grow up to six feet tall. Flavor is a combination of cilantro, green pepper, cucumber, and citrus. Native from Texas to South

America. Use fresh leaves in beans, or with tortillas and garlic. Papalo does poorly in cool conditions, so is generally not available until temperatures really warm up.

Pyrethrum. *Tanacetum cinerariifolium*. Hardy perennial. This member of the Chrysanthemum family is grown

commercially for the organic insecticide industry because of its high concentration of pyrethrum. To make your own insecticide, add 1 tablespoon freshly ground dried flowers to 2 qt. hot water. Add a capful of dish soap and let stand 20 minutes. The resulting solution is then applied as a foliar spray.

Pruning Herb Plants for Use and Health

Four types of pruning are often used on potted herb plants (particularly rosemary and lavender) to enhance appearance and health. Some knowledge of each will make cultivation more successful, especially if the herbs are grown in containers.

Sharp pruning shears, knives, or scissors are used, depending on the thickness of the stems to be cut.

Pruning for shape. Some pruning will be required to keep any rosemary shapely, but the variety's growth habit dictates how much. Rosemary plants can be pruned to almost any shape but the most popular are globes and columns; the variety sometimes lends itself to one or the other shape, but rigorous pruning can overcome any plant's inclinations.

The best time to prune for shape is when the plant is in full growth (in our area this is spring and summer); this will provide the plant enough time to recover before the rigors of winter. Remove the amount of stem necessary to create the shape you desire but try not to remove more than half the stem length. Leave some green leaves on the branch that is left.

Pruning for shape is essential for rosemary grown into topiary forms. During periods of optimum growth such forms may need pruning every few weeks. When light levels are low indoors, pruning is useful to keep stems from becoming leggy.

Pruning for health. Winter damage and disease are another reasons to prune. Dead wood caused by winter cold should be removed in early spring. Cut damaged stems back to green leaves or if the stem is dead, remove it.

Fungus disease sometimes attacks low-lying branches and the inside of the plant where air circulation and light are poor; this is a particular problem in humid climates or when there is an unusual amount of rain. Lower branches that have dead leaves on them should be removed so that air can circulate under and through the plant to dry dampness. A mulch of several inches of sand or pea gravel dries quickly and radiates drying heat into the plant and is helpful to control diseases.

Pruning for use. The most enjoyable pruning is for use. Snip branch tips to use when needed; no special method or procedure is necessary and it may be done at any time of year. Fresh growth, rather than hard, woody stems is best. Performed shrewdly, this pruning will shape your plant and keep it healthy.

Root pruning. Pruning the roots of container-grown plants is a last resort; it revives and reinvigorates root bound plants when larger pots are unavailable. Root pruning is best performed in mid-spring after the plant has been outside for several weeks and soft indoor winter growth has been removed or has stiffened. After the plant is knocked from the pot, take a sharp knife and remove the bottom third of the root ball; then slice several inches from the sides. Add fresh growing medium to the container and return the plant, being careful to work the medium around the edges of the root ball. The root-pruned plant is likely to show some stress in the form of wilting at this time. A protective spray of Wilt-Pruf will help less foliage dehydration. Keep the plant in a spot sheltered from direct sun for a week before returning it to a sunny exposure.

Rosmarinus officinalis. Rosemary, shrouded in ancient legends and the smoke from modern barbecue grills, is a pungent, resinous, evergreen shrub native to the rocky Mediterranean cliffs. It has been savored as both culinary and medicinal elixir, making palatable roasted goat meat and restoring sexual vitality. Surely one of the essential kitchen herbs, and, in its hardier forms, a handsome landscape subject. Fresh or dried, leaves are used in meat dishes and stews, with roasted potatoes, and other vegetables--in fact, it goes with almost everything from appetizers to desserts.

Plants are variously hardy; most varieties will withstand temperatures from 15 to 20°F, a few may survive as low as -5°F (see sidebar). A minimum 4 hours of direct sun is required for optimal growth. Heavy soils should be lightened with plenty of humus to make it friable; nutrient needs are moderate. As little as 12 inches of rain annually is enough for rosemary to survive, but an inch a week will make it thrive. The pH range is wide, from 4.9 to 8.2. Depending on the variety, plants should be spaced on 3 to 8 foot centers.

Arp Rosemary. *R. officinalis* 'Arp'. Discovered in Arp, Texas, by Madalene Hill of Hilltop Herb Farm in 1972. Medium high, open growth benefits from frequent pruning. Fragrant, thick gray green leaves are dulled by a resinous coating. Light blue flowers are borne in the spring when winter has not been so severe that bud damage has occurred. We refer to 'Arp' as Winter Hardy Rosemary, as this is arguably the hardiest variety available. Hardy to about -10°F with protection. Mature plants are about 5 feet tall and as wide.

Collingwood Ingram Rosemary. *R. officinalis* 'Collingwood Ingram'. This tender variety has thick, deep green, glossy leaves that contrast dramatically

with its thick, light colored stems. It makes a bushy upright plant when pruned regularly. Flowers are deep violet and very striking for a rosemary. Sometimes found in the trade as 'Rex #4', 'Majorca', and 'Wood'.

Dutch Mill Rosemary. *R. officinalis* 'Dutch Mill'. This variety, a selection made by Barbara Remington of Forest Grove, Oregon, appears to have hardiness to about -5°F. It is a well-shaped plant, classically rotund, that glistens with light-blue flowers each spring. Its fragrant leaves are medium-green and lightly textured. Mature plant height is about 4 feet. Available late season.

Golden Rain Rosemary. *R. officinalis* 'Joyce DeBaggio'. Our own

introduction, now found in nurseries around the U.S. This variety began its multi-colored life as an atypical branch on a common rosemary. The medium-sized, pointed leaves dazzle the eye with their serpentine green centers on a golden background. Overall, the plant radiates a golden aura. It has bushy, compact growth and requires little pruning other than that necessitated by use. Leaves are more refined than many other varieties, but they contain a sharply pungent, resinous aroma. Scattered dark blue flowers are found on mature plants that reach 5 feet tall. Hardy to about 20°F. Available late season.

Gorizia Rosemary. *R. officinalis* 'Gorizia'. The long, broad leaves of this

Hardiness of Rosemary and Growing Outdoors

Not a lot can be said for sure about rosemary hardiness. One thing is certain: few of the many varieties of rosemary that exist have been given extensive hardiness tests. Five rosemary varieties show promise to beat all but our most severe winters: 'Arp', 'Hill Hardy', 'Salem', 'Nancy Howard', and 'Dutch Mill'.

I must confess to constant surprises when it comes to hardiness. 'Miss Jessopp's Upright', for instance, was at one time sold as a winter hardy variety under the name 'Trusty'. It worked well for some gardeners as far north as Pennsylvania, but it was definitely not hardy for everybody and for every site. Then again, 'Tuscan Blue', about which nobody has made any hardiness claims, has survived mild winters (about 10°F) here in pots above the ground, something that wouldn't be expected of even the hardiest rosemary.

There are many factors that influence hardiness: soil drainage, wind, severity of cold. One of the most important may be planting before June 1 so plants have time to get firmly established. Our gardens are located in a border area of hardiness for rosemary and individual locations vary so it's worth

trying almost any variety in a particular site.

The time to take protective measures against cold is in early winter. A protective spray of Wilt-pruf will lessen the chances of leaf dehydration from cold, sharp wind, but our winter can also bring heavy snows or ice storms which cause branches to break. Polyethylene sheeting tied around rosemary plants gives branches support and provides good winter protection. Cut a piece of poly long enough to go around the outside of the plant at least once; the poly should be as wide as the plant is tall. Wrap this sheet--it can be clear, white, or black--around the plant, being careful to leave the top open. Tie the poly in place with soft string and tight enough to draw the branches up slightly to give support against the weight of snow and ice. Burying the plant in organic mulches, a common method for protecting deciduous shrubs may also help, but can foster fungus diseases on evergreens such as rosemary.

Rosemary plants are evergreen and if spring finds them without leaves, they are probably dead. It's prudent to wait well after spring's warm weather has commenced before making a final judgment about your rosemary.

unique rosemary extend from thick, rigidly upright stems blushed with a reddish brown. Its leaves are fat and long, double the size of more ordinary varieties. Light blue flowers, often in the summer, cluster along tall, unpruned stems. While the aroma of the leaves is not overpowering, it is gentle, sweet, and a bit gingery. This plant, unique in its coarse vigor, is hardy to about 15°F. Mature plants may grow to 5 feet tall and as broad.

Herb Cottage Rosemary. *R. officinalis* 'Herb Cottage'. This is a

delightfully upright variety without the rigidity or swagger of 'Tuscan Blue'. It sparkles with tightly spaced foliage that produces a good clear scent. This cultivar is sometimes sold as 'Foresteri'.

Hill Hardy Rosemary. *R. officinalis* 'Madalene Hill'. Winter hardy below zero in most areas, this variety has superior form and color. Its stiff, dark green foliage is held thickly on semi upright stems and is more compact than 'Arp'. The foliage aroma is soft but assertive. Plants bloom light blue in late fall and in spring when

stems have not been pruned and winter is kind. Height to five feet and as wide. This and 'Arp' appear to be the hardiest varieties.

Growing Rosemary in Containers

Containers are likely to be home to many of the rosemaries in your collection because so many varieties are not winter hardy. Fortunately, rosemary performs well in pots. If you must bring your rosemary inside during winter, grow it in containers year-round rather than dig a plant from the garden and pot it for indoors.

Pots made of clay or plastic are appropriate; the choice of which material depends on the season. Clay's porosity permits more rapid drying of the growing medium in the pot. This choice may have an advantage during low-light periods when successful watering becomes difficult. However, plastic's ability to prevent rapid moisture loss is an asset in hot, sunny weather. Allow your esthetic sensibilities to make the final choice.

Almost any disease-free growing medium with a good supply of perlite or similar aggregate is suitable. My own favorite is a standard commercial mix called Pro-Mix; it is often available at garden centers. This mix contains perlite, vermiculite, peat moss, lime and a small amount of fertilizer. If you mix your own, add equal parts of sphagnum peat and perlite and a tablespoon of lime for each quart of mix. Time-release fertilizers work well with this type of medium or you may choose to use a liquid nutrient solution. Either way, use a formula that is similar to 20-20-20 or 20-10-20. Apply liquid fertilizers after every five to ten times you water. Rosemary does best in full sun so try to put your plants in the sunniest window you have or in a spot outside flooded with direct sunlight.

Rosemary plants are particular about how they are watered. More plants are lost from over watering than from under watering. When grown indoors or during the short, sunless days of winter, allow plants to dry nearly to the point where they wilt. However, if you permit the plant to stay in a wilted, droopy condition for too long it will not revive when watered.

Here are some warning signs for which to watch:

- Yellowing leaves at the base of the plant often mean the rosemary is root bound. If the condition is allowed to continue the yellow leaves drop, the plant's growth slows and eventually most of the leaves are shed before it dies. Check the root ball when you notice yellowing leaves. If the root ball is covered with tightly circling roots, it should be repotted to a container three or four inches larger.
- During winter do not water on heavily overcast days, unless the plant will wilt otherwise. Watering at such times could cause the plant to die within a few days from its inability to get rid of the water that is filling the tiny air pockets in the growing medium.
- When leaf-tips or whole leaves turn brown and fall off, the plant is suffocating from too much water. Hold off on watering immediately. Leaves do not turn brown and fall off because of too bright sun or too little water; lack of humidity does not cause this condition, either.
- There is no need to mist rosemary plants. In fact, too much humidity may cause fungal diseases.

Q & A

Growing Rosemary Indoors

Q The leaves on my rosemary are turning brown and drying out even though I watered it regularly. What is wrong?

A The short answer is that the plant has been over watered and the roots have rotted. During the short, often sunless days of late fall thru early spring, plants in general just do not require the same amount of water as they did in the summer. Watering your herbs by a set schedule is the surest way to kill them. Read the section on growing rosemary in containers for more information.

Q When should I bring my potted rosemary in for the winter?

A To avoid double shocking your plant, it should be brought in when the outside temperature is beginning to approach the temperature inside your house. This is not the time to repot into a larger pot. A plant with well-developed roots will be better able to get rid of excess water. (See above)

Q Shortly after I brought my rosemary indoors it began to turn white. What happened?

A What you see is powdery mildew. Although it is natural and may fit the holiday season, powdery mildew left untreated may eventually kill your entire plant. Detected early, powdery mildew can be effectively controlled by spraying the entire plant with a solution of 1 tablespoon baking soda dissolved in 1 quart of water. A second application the following day may be necessary. If the problem still persists, you may need to use garden sulfur or all season horticultural oil, both available for sale at the greenhouse.

Miss Jessopp's Upright

Rosemary. *R. officinalis* 'Miss Jessopp's Upright'. Delicate, dark green leaves are pointed and thin with a pleasant, fresh aroma. Growth is open and upright on fairly thin stems. The plant was introduced by E.A. Bowles in England and named after Euphemia Jessopp. Light blue flowers. Tender. Available late season.

Mrs. Howard's Creeping

Rosemary. *R. officinalis* 'Mrs. Howard's Creeping'. The large, wide, medium-green leaves on thick trailing stems, and its taller stature separate this variety from the well-known 'Prostratus'. Light blue blossoms are produced several times during the year. The aroma is more traditional than other creeping varieties. Hardy to about 20°F. and may grow 1-2 feet tall and infinitely wide.

Mrs. Reed's Dark Blue

Rosemary. *R. officinalis* 'Mrs. Reed's Dark Blue'. Its bushy growth habit and dark green foliage make this variety one of the most attractive of all rosemary plants. Dark blue flowers are carried on year-old wood. The dark green leaves are a kitchen favorite. This fast growing tender perennial is hardy to about 15°F and grows 5 to 6 feet tall and as wide. Available late season.

Pink-flowered Majorca

Rosemary. *R. officinalis* 'Majorca Pink'. Tender perennial. Although it has flowers something less than pink (technically they are described as amethyst violet), it is a delightful counter to the traditional rosemary blue. The plant has stiff, upright stems along which small, dull green leaves loosely cluster. The fragrance is clean and slightly fruity. Available late season.

Prostrate Rosemary. *R. officinalis* 'Prostratus'. In its native habitat, a rosemary like this would twine around rocks, its long, thin stems with their bright blue flowers, would dangle over a precipice and delight your eye. As an ornamental 'Prostratus' has few equals, and its multiple blooming cycles add infectious charm to hanging baskets, in which it excels. Height to 10 inches; winter hardy to 20°F.

Salem Rosemary. *R. officinalis* 'Salem'. This rosemary variety is hardy through most of our winters but not as tough as 'Arp' or 'Hill Hardy'. Its strong resinous aroma, upright growth, and dark blue flowers are reminiscent of common rosemary. Height four to five feet.

Tuscan Blue Rosemary. *R. officinalis* 'Tuscan Blue'. Strongly upright

with thick stems, this rosemary can reach heights of 7 feet or more where it can grow unencumbered by winter winds. Its columnar shape is noble, while its uniquely wide and stubby leaves shine with a mild, fresh scent. It is hardy to at least 15°F and some enthusiasts insist it is hardy for them in our climate, although it never has been for us.

White-flowered Rosemary. *R. officinalis* 'Nancy Howard'. Unique white flowers cover the stems of this semi-upright plant in late summer and fall (even occasionally in spring). Large, deep green leaves contrast with its stiff, almost white stems. Plants carry a pleasant rosemary aroma. As a garden showpiece, this rosemary has few equals. A mature specimen may reach five to six feet in height and diameter. Hardy to below 0°F. Available late season

Rue. *Ruta graveolens*. Perennial. Grow this plant in the herb garden for its ornamental value only. This beautiful semi-evergreen grows to about 2 feet tall and has blue-green leaves with greenish-yellow flowers. Wash hands thoroughly after contact or use gloves while handling. Warning: Contact with foliage followed by exposure to sun may cause rash. Should not be taken internally.

Ranking Rosemary Varieties for Use

Although many gardeners think of rosemary as a single plant, there are numerous named varieties- more than three dozen and growing. Many of the differences between these varieties rest on subtleties that sometimes escape the untrained eye or nose, but they are important and are worth cataloging.

The typical growth trait of rosemary is unintentionally sprawling, often wildly windswept and twisted. Horticulturally, it is tagged as semi-upright. Yet, there are varieties that are quite procumbent ('Prostratus' and 'Mrs. Howard's Creeping') and others that are rigidly upright on thick stems ('Gorizia' and 'Tuscan Blue'). Other varieties are open with leaves spaced far apart on their stems ('Lottie DeBaggio' and Miss Jessopp's Upright'). Still others are compact with crammed leaves ('Herb Cottage' and 'Blue Boy'). Yet others have large, flat leaves that hardly resemble the typical rosemary ('Gorizia').

Leaf color and aroma differ among varieties, as well. Most rosemary leaves are green ('Joyce DeBaggio' sports variegated green and gold leaves), but even amongst the green there is much variation in hue.

Little attention has been paid to rosemary's ornamental qualities in our area because so few varieties are winter hardy. Flower color is a major ornamental difference. Small blossoms cluster along stems, but the colors range from the lightest to

deepest blues, whites, and pinks. There are differences, also, in seasonal flowering. Frequent pruning for use often leads to plants barren of flowers. Climate and day length play important roles in when rosemary blooms as well. Little research has been done on what triggers rosemary flowers. Not much can be said for certain about what makes a rosemary bloom except that some plants can be counted on to bloom regularly while others need some stress and woodiness to their stems before bursting forth.

The plant's aroma, the most important characteristic when it comes to using the leaves in the kitchen, almost defies categorization. The depth and subtlety of the fragrances of rosemary varieties are difficult to describe.

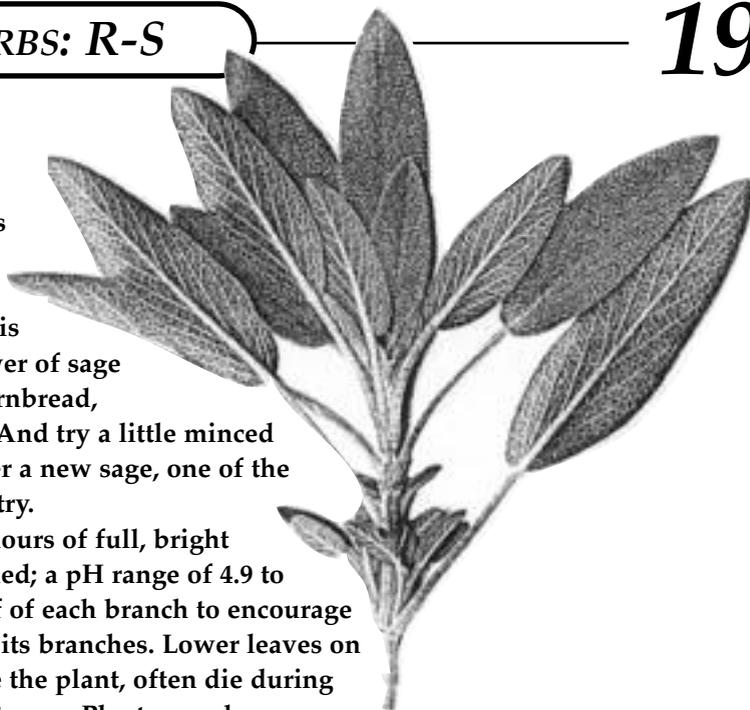
Some are robust and nose clearing ('Joyce DeBaggio' and 'Arp'), while others are mild and filled with subtle, flowery, spicy undertones ('Tuscan Blue' and 'Gorizia'). In the kitchen, these aromatic differences may alter how much of a particular rosemary will be used. More subtle varieties may be appropriate for use with vegetables, while the more assertive types can stand up to a beef roast.

The combination of shape, color, and aroma make each variety enchanting and worth possessing.

Sage

Salvia ssp. Although sages vary in height from a foot to five or six feet, even the smallest specimen adds dimension and texture to the herb garden, as well as color and mystery. While their landscape potential is important, it is in the kitchen that their culinary value is burnished. Nearly everyone knows the unexciting power of sage over poultry. Instead of the cliché, try sage to flavor cornbread, polenta, tomatoes, peas, liver, pork, rabbit—even eggs. And try a little minced pineapple sage in a salad or fruit cup. You will discover a new sage, one of the most versatile herbs in your garden, as well as the pantry.

Sage is cultivated best on a site that has at least 4 hours of full, bright sun and boasts soil that is fertile, loose, and well-drained; a pH range of 4.9 to 8.2 is welcome. As spring beckons, remove the top half of each branch to encourage new growth from the base of the plant as well as from its branches. Lower leaves on sages, especially those closest to the ground and inside the plant, often die during summer. When dead leaves are noticed remove them at once. Plants may be trimmed to encourage open dense foliage to dry in air circulation. Using organic mulch under the foliage is not recommended. Use sand instead.



Berggarten Sage. *Salvia officinalis* 'Berggarten'. This pleasantly mounded, compact sage has unusual rounded leaves and is of high ornamental value with a superb fragrance. It was introduced to the U.S. by Allen Bush at his late, lamented Holbrook Farm in North Carolina. It came from the collection of the famous Royal Gardens of Herrenhausen, Hanover, Germany. It produces infrequent flowers. Expect growth to top at about 16 inches and up to 24 inches wide. Space on 20 to 24-inch centers. It is hardy below 0°F.

Common Sage. *S. officinalis*. Sage is neither as common nor as simple as many of us thought. This is the well-known, blue-flowered garden sage, a centuries old stalwart of the herb garden. Gray-green pointed leaves have a wonderful aroma, perfect for cooking. Plants reach 30 to 36 inches high and 24 to 30 inches wide, and should be spaced on 24 to 36-inch centers. They are hardy to -20°F.

Dwarf Sage. *S. officinalis* 'Nana'. With a short, compact growth habit, this small-leaved sage is excellent where space is at a premium, either in the garden or in pots on a patio or balcony. Flavorful and good in a wide range of recipes. Mature plants are about 12 inches

high and 18 inches in diameter. Hardy to below 0°F when planted in the ground. Space on 15 to 20 inch centers.

Golden Variegated Sage. *S. officinalis* 'Icterina'. Frequently listed in books and catalogs as 'Aurea' which is another cultivar characterized by lime green leaves. 'Icterina' is a dazzling shrublet with light green leaves marked with gold margins that rarely flowers. Serviceable in the kitchen. About 18 inches tall and 2 feet wide, this variety is not reliably winter hardy but will withstand temperatures down to 10°F. Space on 24-inch centers.

Pineapple Sage. *S. elegans* 'Scarlet Pineapple'. The light green leaves of this sage have a strong pineapple aroma, making it an intriguing novelty. The leaves are commonly used in salads and fruit cups, and a delightful flavored butter is made by mixing in minced foliage. Bright red flower spikes are the plant's contribution to fall color. Mature plants may grow 4 to 5 feet high and are 20 to 30 inches in diameter. It is hardy to about 20°F. Space on 30-inch centers.

Purple Sage. *S. officinalis* 'Purpurascens'. An abundance of striking purple foliage sets this sage apart, making it a must for the ornamental herb garden. While it is a heavy producer of foliage, it

rarely flowers. It is serviceable in the kitchen and especially handy as a garnish. Hardy to somewhere between 10°F and 0°F, it grows 18 inches tall and about 2 feet in diameter.

Tricolor Sage. *S. officinalis* 'Tricolor'. This is another colorful variegated sage, unusual for its three colors—white, green, and purple all on the same leaf. It can be used in cooking, but it is essentially a decorative plant. Mature plants are about 18 inches high and 24 inches in diameter. Space on 24 to 30-inch centers. Hardy to about 10° F.

White Sage. *S. apiana*. Also called bee sage. The silver leaves release a distinctive aroma during the heat of summer that is difficult to describe. It is not decidedly sweet or musky, but something in between. Native Americans burned smudge sticks made from this sage.

Santolina. *Santolina* ssp. Santolina is sometimes called lavender cotton. It is one of a class of small shrubs used to edge herb gardens and from which knot gardens are made. Historically, santolina was used medicinally and as a moth repellent. Mature plants with their dainty, yellow flowers may reach 2 feet tall and may be as wide, if plants are not pruned regularly. Plants should be pruned hard in

the spring. Plants need excellent drainage and air circulation. Santolina can also be used in tussie mussies and in potpourri.

Gray Santolina. *S. chamaecyparissus*.

Often paired with germander's deep green foliage, creating a stunning contrast.

Green Santolina. *S. pinnata*. Green foliage contrasts well with the gray form.

Savory. *Satureja* spp. Known as the bean herb because of the way in which it dresses up the common legume. Savory may be substituted for sage in poultry and oregano in most things. Both the annual and perennial savories are commonly mistaken for oregano. Dried and powdered, it may be mixed with cracker crumbs and flour to bread fish, especially trout. Savories perform well when planted in full sun for at least 4 hours, where the soil is fertile and well-drained, and the pH ranges from 5.6 to 8.

Winter Savory. *S. montana*. The perennial of our culinary duo, is low growing when kept pruned, otherwise it may grow to 18 to 24 inches tall and nearly as wide. Its small, green, lance-shaped leaves are glossy and aromatic. The plant can become woody and sprawling if left unpruned; it is wise to start the spring by removing the top one-third to one-half of each stem to encourage new growth and keep the plant from sprawling. This semi-evergreen is hardy to -10°F.

Summer Savory. *S. hortensis*. A bushy annual that grows best with regular use. Cutting stems frequently during the summer will keep the plant vegetative and useful.

Sorrel. *Rumex acetosa*. Described by gourmets as having a "refreshing acidity", this pot herb enhances a variety of meat, fish, poultry, egg, and vegetable dishes. Very large green leaves are produced by the plant and harvested to be eaten fresh or cooked. Sorrel is best known for its use in a creamy French soup that is pleasingly habit forming. Its long, broad arrow shaped leaves are also tasty chopped and mixed with salad greens. It is often the first perennial herb to break the spring soil, as early as mid February. As summer approaches, flower stalks emerge and foliage production declines. By removing

the flower stems, and with ample water and fertilizer, plants will produce leaves until late fall. Sorrel does not spread but it clumps and may be divided every three or four years to renew the bed. Site a sorrel bed where plants will receive at least 3 hours of full sun with a pH around 6.0; moderately fertile, well-drained soil is essential. Plants in their vegetative stage are about 12 inches tall; flower stems may reach 3 feet. Clumps are usually not more than 10 inches in diameter.

Red-Veined Sorrel. *Rumex sanguineus*.

Unusual, purple-veined, green leaves make a statement in the border, and it is edible too. Grows up to 3 feet tall in full sun to partial shade. Tender young leaves can be used in salads.

Southernwood. *Artemisia abrotanum*.

With a history of medicinal and other uses, this aromatic, ornamental Artemisia has feathery foliage and a lemony aroma. It was one of the colonial "strewing" herbs that scented rustic cabins and courtrooms when walked upon. It was also a favorite in Victorian gardens. Today southernwood is a substantial ornamental, widely adapted to making wreaths and dried arrangements. Hardy to -20°F. Plants may reach 3 to 4 feet and are about 3 feet in diameter.

Stevia. *Stevia rebaudiana*. Tender perennial. Slender upright plant with sweet leaves, hundreds of times sweeter than sugar, with no calories. It can be used as an alternative sweetener for diabetics, although, making a powdered sugar substitute from the leaves requires technology that is well beyond the capability of most gardeners. Use of the plant as a sweetener is limited to tea or other beverages and some baking recipes. Stevia powder is available in health food stores and is now found in commercial sweeteners.

Sweet Annie. *Artemisia annua*.

Annual, hardy to 30°F. This large annual may grow four to five feet high. Its foliage is overpoweringly aromatic and is used to form the base of herb wreaths. Indoors, Sweet Annie's fragrance perfumes the house for months. Care should be taken

not to let the plant's small yellow flowers make seed or its progeny may become weed problems. Height to 10 feet.

Tarragon, French. *Artemisia dracunculus* 'Sativa'.

French tarragon is a kitchen legend and an epicure's delight. The anise-flavored, narrow, green leaves are good used fresh in salads or with spinach; the leaves are also chopped and cooked in sauces and with fish and chicken. For many, tarragon made vinegar palatable. Plants with true flavor can be grown only from cuttings and crown divisions; seeds produce an inferior plant, vigorous but flavorless. Tarragon is a plant that thrives on dryness (its native habitat receives about a foot of rain a year) and its cultivation is not difficult, but it is not a plant that flourishes on neglect in our wet, humid climate. The best site for tarragon is in full sun all day, although 4 hours will do in a pinch. Soil should be fertile and well-drained with a pH between 4.5 and 8. Keeping your tarragon dry will provide many years of pleasure from the plant. Here are five ways to foster dryness: prune foliage often so air can circulate through the leaves; mulch with sand; allow plenty of space between tarragon and everything else; don't water in a way that wets foliage; remove any dying or dead foliage immediately. A mature tarragon might reach 18 inches tall in a garden where it grew for its ragged beauty instead of culinary desirability. A good crown can be as much as a foot wide. Space plants for the future, not the present; 18 to 24-inch centers are about right, although you may think it is a bit far apart after you have just transplanted a plant from a 2 1/2-inch pot. Plants are hardy to -20°F.

Thyme

One of the most famous of the French herbs and indispensable in the kitchen. Its sweet, warm, spicy flavor complements a variety of meats, soups, stews, vegetables, breads, and desserts. As a small landscape specimen in the perennial border, it adds interest and, in variegated forms, pleasing color. It makes an acceptable low hedge for either formal or informal uses and its soft pastel flowers herald the warmth of spring. Most thyme varieties are hardy to -20°. A full day of sun is desirable, but plants require at least 4 hours of sun for growth and health. A fertile, well-drained loam with a pH range between 4.5 and 8 should produce healthy plants.

Although there is no sight as pleasant as a thick thyme plant taking over a small part of the garden, especially where it may be rocky, our humid climate often tests the disease resistance of the species. It is wise to remove dead stems and cut back upright plants where they meet the soil in a spring pruning that invigorates the vegetation and helps to reduce future disease problems.

Culinary Thyme

FRENCH VARIETIES

What we call French thyme is much more complex than we ever realized, according to the latest research. The name is more an umbrella under which reside a number of thyme varieties with distinct characteristics. One trait they all share is leaf-margins that curl under. In recent years, we have made an effort to distinguish some of the subtleties of aroma and shape that seem valuable and separate them from the generic for you to enjoy for their unique beauty and aroma.

Narrow-leaf French Thyme.

Thymus vulgaris 'Narrow-leaf French'. (German Winter, Common, Garden). We have often grown this variety from seed, but notice from time to time differences in aroma and leaf shape. We selected a plant with aroma and upright stature and now propagate it from cuttings to assure uniformity. It has medium-sized leaves and an aroma without harshness. It flowers in

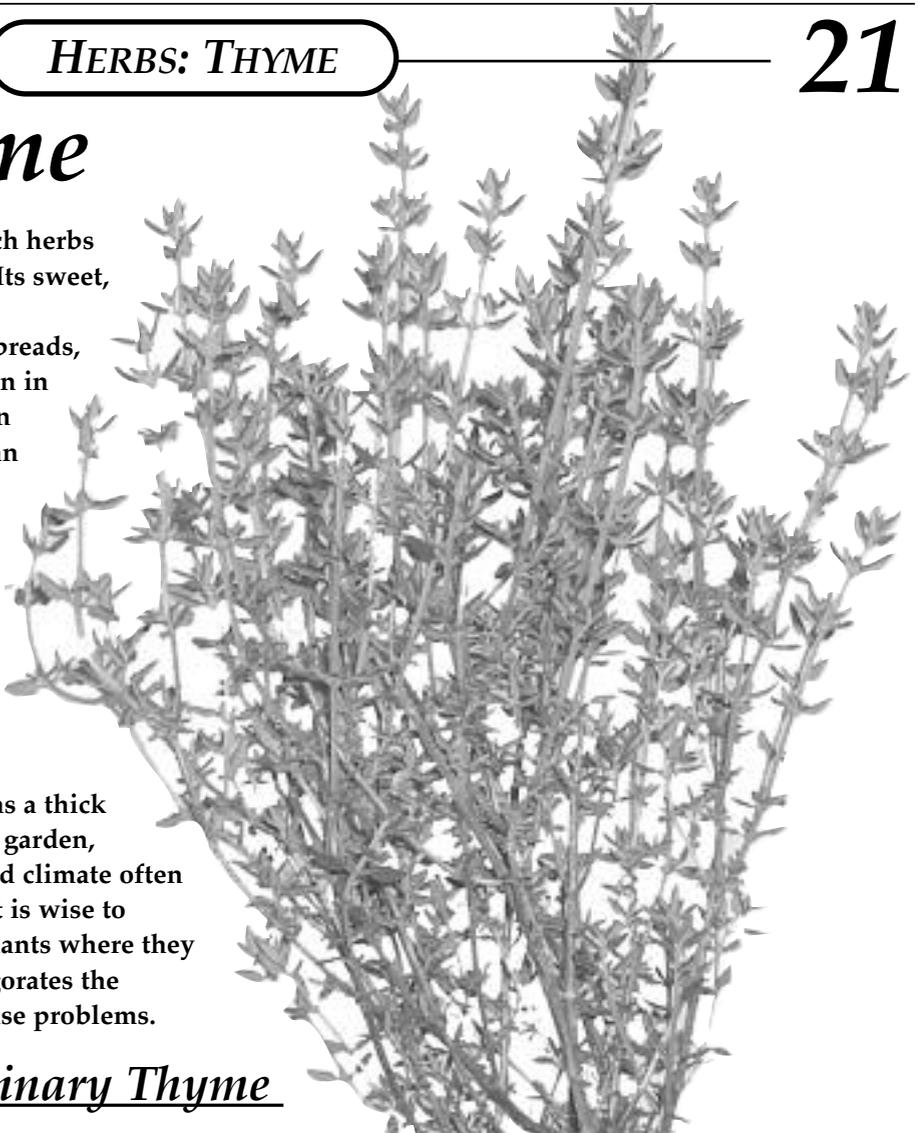
spring with small lilac blossoms. It grows 12 to 16 inches tall.

Orange Balsam Thyme. *Thymus vulgaris* 'Orange Balsam'. The narrow, sharply pointed dark green leaves pack a wallop with an intense aroma of balsam and oranges. Plants are dense, about 12 inches high and 15 inches wide. Plant on 12 to 15 inch centers. Supplies are limited. Available late season.

Provençal Thyme. *Thymus vulgaris* 'Provençal'. Tom DeBaggio selected this variety for its strong aroma. It has a woody, upright growth habit, becoming somewhat gnarled after several years. Leaves are tiny, gray-green arrowheads, held throughout the year. Mature plants are 12 to 16 inches tall and may spread to 24 to 36 inches if left unpruned.

English Thyme. *Thymus* 'Broad-leaf English'. Thanks to the groundbreaking work of Harriet Flannery Phillips, we know a lot more about thyme than we did before she completed her study of the genus *Thymus* in 1982. What we called English Thyme may have been one of the biggest surprises: it is unable to reproduce itself from seed because it is a single sex, (female) and seedling offspring would have to be hybrids. This is the true English thyme which makes those soft, round 12 inch high mounds. It is softly aromatic and winter hardy with delicate spring blooms. It can be reproduced only from cuttings. An easy way to distinguish English thyme is to look at the leaves. The leaf-margins of this thyme are flat, without the slightest curl.

Golden Lemon Thyme. *Thymus x citriodorus* 'Aureus'. A variegated form of lemon thyme with golden-edged leaves, it is colorful and surprisingly fragrant of



lemons. The variegation is less pronounced during the hot, sunny days of summer. Space on 18 to 24-inch centers.

Green Lemon Thyme. *Thymus x citriodorus*. This rapidly growing thyme has deep green leaves imbued with a sweet lemony fragrance. Rubbing a chicken's

skin with lemon thyme turns a simple roasted bird into a gourmet treat. Semi-upright plants are about 12 inches tall.

Wedgewood English Thyme. *Thymus* 'Wedgewood English'. This is much the same as flat-leaved English thyme, except for a small, light-colored

mark on each leaf that looks like a Wedgewood china pattern, increasing its ornamental value. This variety is a discovery of Cyrus Hyde at Well-Sweep Herb Farm in New Jersey. Space 18 to 24 inches.

Ornamental Thyme

These varieties have limited use in the kitchen, but provide interest in the garden with unusual growth habit, scent or flower color.

UPRIGHT VARIETIES

Pinewood Thyme. *Thymus* 'Pinewood'. Formerly, Lavender Thyme. Perennial. This semi-upright variety forms a dense green mat. Makes good low border plant. Height to 4-6 inches. Space 8 inches apart.

Silver Thyme. *Thymus* 'Argenteus'. The leaves of this time have a unique silver glow created by gray-green leaves edged with silver, a wonderful contrast with the traditional green leaves in the thyme bed. It forms an aromatic mound. A border edged with this thyme will prove eye-catching.

CREEPING AND MOUNDING THYME

Most creeping thymes offer little in the way of aroma; of course it is there albeit subtle. Their charm is in the way they hug the earth and spread a subtle rug of many textures and colors. Creeping thymes and hanging baskets have an affinity for each other that an artist would admire. A mulch of sand or small stones 1 inch deep spread across the prepared soil will warm the roots and help dry the dense foliage of these beauties, extending their lives for

many years. They creep not in the way of mints, via stolons, but because their stems root as they lie on the earth's surface.

Archer's Gold Thyme. *Thymus* 'Archer's Gold'. Only 2 1/2 inches tall, this vigorous dense creeper has lovely green-gold leaves that will leave you breathless as they tumble over the edge of a hanging basket. Excellent between pavers on a walkway.

Creeping (Mother of Thyme). *Thymus pulegioides*. Usually sold erroneously as *T. serpyllum* (which is virtually unknown in this country, despite its ubiquity in herb catalogs). With its medium-size, bright green leaves and colorful pink flowers, this vigorous procumbent thyme will charm the bees and your heart. Broadly spreading mounds usually reach a maximum height of 6 inches.

Crimson Thyme. *Thymus praecox* subsp. *britannicus* 'Coccineus'. Perennial. Hardy to -25°F. Striking red-purple flowers on a low creeping plant. Height to 4 inches. Blooms early summer.

Doone Valley Thyme. *Thymus* 'Doone Valley'. Perennial, hardy to 0°F, although the central crown may

experience some winter kill. A mounding, prostrate variety with golden variegation appearing in the early spring and fall, disappearing in mid-summer. Lemon scented, with rose-pink flowers.

Elfin Thyme. *Thymus praecox* subsp. *britannicus* 'Elfin'. Perennial, hardy to about 0°F. Lovely creeping habit forming a tight mound. Magenta flowers. Height 2 to 3 inches. Good groundcover for a sunny, well drained area between stepping stones. Will take light foot traffic. Edible but better suited as an ornamental.

Minor Thyme. *Thymus praecox* subsp. *britannicus* 'Minor'. (Minus) Perennial, hardy to below 0°F. Sometimes called 'Minus'. Dwarf, slow growing. Height to 4 inches.

Spicy Orange Thyme. *Thymus*. Perennial. Hardy to about 10° F. Low, spreading mound with slightly hairy leaves and pungent orange scent. Height to 4 inches but usually stays lower. Tough to keep going through the summer without good drainage and a nice dry spot.

Transparent Yellow Thyme. *Thymus* 'Clear Gold'. (Golden Dwarf thyme or Creeping Golden thyme). Perennial, hardy to 0°F. Low, spreading mound with slightly hairy golden leaves. During mid summer, leaves are more of a pale-green. Height to 6 inches.

White Flowered Creeping Thyme. *Thymus praecox* subsp. *britannicus* 'Albus'. Perennial. Hardy to -25°F. White flowers appear in early summer. A low creeping plant growing to 3 inches tall. Good for between pavers and stepping stones. Like all thymes, requires excellent drainage and full sun.

Woolly Thyme. *Thymus praecox* subsp. *britannicus* 'Lanuginosus'. Perennial, hardy to -20°F. The fuzzy gray leaves of the dainty creeper provide its

Gift Certificates

Always in style and make perfect gifts for green-thumbed family and friends.

Available in any amount.

Purchase on-line or in-store



common name "Woolly". It makes a soft and huggable ground cover. Height to 2 inches. Perfect for growing over a stone wall.

Woodruff, Sweet. *Galium odoratum*. Hardy to -35°F. Woodruff's practical application as a quickly spreading ground cover for shady locations, hides its former life as a sexual stimulant used in aphrodisiacs. Today its stiff green leaves, held aloft in whorls, are most often found flavoring May wine, tea, and scented potpourri. Its leaves' distinctive aroma deepens when dried. Plants reach 8 to 12 inches when flowering in May.

DeBaggio Herbs T-Shirts and Hats



Hats (colors: Charcoal, Green, Khaki Green) \$19.99 each



Shirts \$19.99 each

Hardening Off: Wise Transplanting Ensures Health and Bountiful Harvest

Your plants have been carefully grown in my greenhouses and selected for form and vigor. Before you transplant them to the garden they should be conditioned to ready them for outdoor survival by a process horticulturists call "hardening off". When you bring your plants home, place them outside in a partly sunny spot (direct sun can sometimes burn tender plant tissue) protected from wind. Bring the plants inside at night and then put them outside the next day if temperatures are expected to remain above 40°F. After four to seven days of this regimen, the plants should be hardened enough to transplant outside.

Less water should be given to the plants during this treatment, but care should be taken to keep the plants from wilting. A weak solution of liquid fertilizer, applied to the plant at the time of transplanting, will also help get it off to a good start.

Early transplanting calls for vigilance by the gardener and attention to weather forecast. Danger of freezes should bring protective measures to the young transplants in the form of covers. Aside from poly spun row covers (like Reemay), hot caps (Wall

O' Water is an excellent choice) are effective. These may be purchased commercially, but effective, home-made devices can be constructed from old plastic milk containers or styrofoam cups with the bottoms removed.

Although no special equipment is necessary to harden off your plants, a cold frame will be helpful. A cold frame is nothing more than a protective structure with a glass or plastic top that will open and shut. Sides may be of wood, masonry, straw, bundled newspapers, or poly sheeting stapled to a wooden frame. The cold frame top is usually slanted so that it will catch the sun and drain rain water away from the structure. Cold frames should face south.

The cold frame protects young seedlings and transplants from the ravages of spring wind and unsettled cold weather. Seedlings are hardened off for a week or two in such a structure to stiffen their stems and adjust them to temperature fluctuations that did not exist indoors on your window sill, under your grow lights, or inside the greenhouse, where conditions are ideal and encourage soft growth.



Angelonia Wedgewood Blue *



Calibrachoa Kona Neon

Calibrachoa
Superbells® Saffron *

Calibrachoa Callie Pink Morn

Calibrachoa Chameleon
Sunshine Berry

Supertunia® Limoncello*

Calibrachoa
Superbells® Evening Star*

Nasturtium 'Milkmaid'

Angelonia. *Angelonia angustifolia.*

Tender perennial. Also called summer snapdragon. These vigorous, heat tolerant plants are a "must have" for the summer garden. Carefree plants bloom all summer. Good for cut flowers. 'Angelface Blue', 'Angelface Wedgewood Blue', 'Perfectly Pink'

Agastache 'Tutti Frutti'. Perennial.

Hardy to -30°F. This plant has fragrant gray-green foliage. Flowers spikes are lavender-pink, and 12" inches long. May be a short lived perennial in our area. Height 24" inches tall.

Alyssum *Lobularia hybrid.*

Snow Princess® represents a unique breakthrough in the genus for heat tolerance and extended season performance. This sterile *Lobularia* is extremely vigorous, and because it puts no energy into setting seed it has an incredibly long bloom time. Creates a great hanging basket or window box and is a perfect filler in combinations or in the garden. Very fragrant!

Blushing Princess. Similar to 'Snow Princess', but flowers have lavender tinged flowers that intensify during cooler night temperatures.

Bacopa. *Sutera cordata.* Vigorous grower with white blooms all season. Low growing, trailing habit make this ideal for baskets. Deadheading Not Necessary.

Snowstorm® Giant Snowflake® with white flowers.

Baptisia/Wild Indigo. *Baptisia*

spp. Perennial. Hardy to -40°. This incredible native plant is a "must have". Plants take two or three years to reach their full potential so don't be fooled by the fragile, somewhat spindly appearance of young potted plants. Baptisia are long-lived. Once established, you will be amazed at how quickly they re-grow in the spring after dying completely to the ground each winter. You can almost watch them grow! Spikes of lupine-like flowers begin to appear in mid spring before the plant reaches its full height and continue to develop as the plant stretches its legs. Baptisia has a very deep tap root, giving it the ability to survive long dry periods and

making it a challenge to move once it is established. Grow in full sun.

Baptisia australis. The straight species. Indigo blue flowers above silver-green foliage. Height 3 to 5 feet with similar spread.

Butterfly Weed, Red Flowered.

Asclepias curassavica. Also known as Blood Flower. Tender perennial, hardy to about 32°F. This 3 foot tall milkweed produces orange and red flowers all summer; elongated seed pods in the fall. Milkweed is the only food for the Monarch caterpillar.

Calendula. *Calendula officinalis.* This hardy annual produces large, edible, blossoms with both light and dark centers. Dead heading will help extend the already long booming period and prevent unwanted seedlings. All varieties tolerate part shade. And reach a height of about 24".

'Resina'. Yellow flowers with light centers have high resin content.

'Deja Vu'. Large blossoms in a mix of pink, orange, yellow, cream; some with contrasting lower petals and darker tips.

Calibrachoa

Hardy to 15°F. Grow as an annual. These "Miniature Petunias" are terrific in pots and in the landscape. Mounding to spreading habit depending on the variety.

New! Aloha Kona Neon

New! Callie Pink Morn

New! Chameleon Sunshine Berry

Superbells® Series. Performs well in a pot or in the garden. Low maintenance, long blooming and heat tolerant. Available varieties:

- Evening Star
- Hollywood Star
- Cherry Red
- Cherry Star
- Dreamsicle
- Lemon Slice
- Pomegranate Punch
- Saffron



Superbena Royal Cherryburst*



Bacopa Snowstorm® Giant Snowflake®



Supertunia® Vista Bubblegum *



Regal Geranium Elegance Imperial



Supertunia® Pretty Much Picasso® *



Lobelia Techno Heat Upright Dark Blue



Supertunia® Royal Velvet® *



Johnny Jump Up
Viola tricolor 'Helen Mount'

Chocolate Daisy. *Berlandiera lyrata*. Perennial, hardy to 10°F. U. S. Native. Small, yellow, sunflower-like flowers have a maroon-orange center. New flowers smell strongly of chocolate! Likes a dry spot in full sun. Butterflies like this one too.

Coleus. *Solenostemon scutellarioides*. These ornamental, tender perennials do well in full sun or partial shade. This year the number of varieties of this under appreciated garden stalwart includes intriguingly named cultivars such as:

'Inky Fingers',

'Kiwi Fern'

'Defiance'

'Main Street River Walk'

'Main Street Wall Street'

and more.

Dahlia, Bishop's Children.

Dahlia pinnata 'Bishop's Children'. Perennial, hardy to 10°F. Almost black foliage really sets off the 3 to 4 inch, single and semi-double, peony- flowered blooms. Flowers are single or double bi-color, red, orange, yellow, pink, or purple. Descendent of classic 'Bishop of Llandaff'. After the first frost of the season, cut the stems about six inches from the ground. Dig up the tubers and gently brush off the clinging soil. Allow them to dry in a frost free area and then place in a container and cover with dry sand, vermiculite, or peat moss for winter storage. Many books recommend that a fungicide be applied to the tubers before storing them. Periodically check and cut out any rotten spots or discard tubers that are soft and mushy.

Dianthus / Pinks. *Dianthus* ssp.

The ancient Greeks called pinks dios anthos (Zeus' flower). The more modern name, "pinks", refers to the serrated edges of the flower, as if "pinked" with shears, not as a description of the color. Most varieties are perennials, hardy to -15°F, and very fragrant. Grow them in full sun. Mowing after flowering will encourage new, stockier growth. Use flowers in potpourri, beverages, or as a garnish.

'First Love'. Beautiful green mounds all season long. In late spring/early summer, plants produce intensely

fragrance flowers that start out white and change to pink. Deadhead to prolong bloom period.

Dichondra. 'Silver Falls'. Tender Perennial. Hardy to 20°F. This soft silvery-green foliage plant is the perfect accent for all your planters and hanging baskets. Dichondra needs full sun and well-drained soil. Height 3" inches tall, cascading 3' to 6' feet long!!

Euphorbia, Diamond

Delight®. *Euphorbia*. Annual, hardy to 40°F. Terrific ornamental for landscape or container. Snow white blooms are held above mounds of green all season long, from planting to frost. Height to 18 inches. Full sun to part shade. Heat and drought tolerant, deer resistant, and self cleaning.

Fuchsia. Tender perennial, hardy to about 20°F. Grow in a sheltered, partly shady spot.

'Pink Marshmallow'. Medium sized, double, soft pink and white flowers from late spring until frost. Trailing in habit, this variety grows to 12 inches tall and up to 12 inches wide.

'Swingtime'. Medium sized red and white flowers from late spring until frost. Trailing in habit, this variety grows 4 to 12 inches tall and up to 2 feet wide.

Geraniums, Regal/ Martha

Washington *Pelargonium* *xdomesticum*. Tender Perennial. Regals prefer cool temperatures and bloom best when under some water stress. Be careful not to allow plants to become waterlogged. Can be wintered indoors in a cool, well-lighted area. Colors offered:

 **Elegance Imperial**

 **Elegance Rose Bicolor**

 **Elegance Appleblossom**

Gaura. *Gaura lindheimeri*. Perennial. Hardy to 0°F. Gaura tends to be short-lived in our area. Like all tap-rooted plants, Gaura should be sited carefully as it is difficult to relocate once established. Flowers, appearing in May and lasting until October, look almost like small

butterflies dancing above the narrow green foliage. Height to 3' feet.

'Whirling Butterflies'. White flowers.

'Siskiyou Pink'. Spikes of pink blooms.

Heliotrope. *Heliotropium arborescens*.

Tender perennial. The unbelievable sweet scent produced by the fully open flowers can easily overpower an entire room, greenhouse or garden. Good container plant.

'Marine'. This fragrant pot plant produces blue flower clusters that rise from large green-purple leaves. Richly fragrant of spice and vanilla.

White flowered. Extremely fragrant white flowering heliotrope.

Hollyhock. *Alcea rosea*. The following varieties available this year will produce flowers next year.

Black Hollyhock. *Alcea rosea* 'Nigra'. Biennial or short-lived perennial. Very dark purple, single flowers appear black. Flowers appear the second year on 6 foot tall spikes. I have found that they need some type of support while flowering to keep them from toppling after a hard rain.

Chater's Double Mix. Old-fashioned, frilly, double, apricot colored blooms appear the second year.

Lobelia, Annual. Techno®

Heat Series. Excellent for landscape, mixed containers, and hanging baskets. Good heat tolerance. Available in white, light blue or dark blue flowered.

Lobelia, Perennial. All parts of these U.S. natives are poisonous if ingested. Both prefer moist locations and tolerate part to full shade. These short-lived perennials may reseed.

Lobelia, Cardinal. *Lobelia cardinalis*. This moisture-loving, shade-tolerant plant has brilliant red spikes that bloom July-September. Height 3'-4' feet tall.

Lobelia siphilitica. Blue flowers in late summer. Height to 3 feet. Once used to treat venereal disease.

Marigold, French

Little Hero Series. Plants stay dwarf even in hot weather. 6 to 8 inch tall plants provide large 2 inch flowers. Three colors available: Fire, with red and orange bi-color flowers, Orange, and Yellow.

Marigold, Signet. *Tagetes tenuifolia.*

Petite flowers smother small mounds of lacy, citrus-scented foliage. Height to 10". **Edible flowers.**

'**Tangerine Gem**' has orange flowers.

'**Lemon Gem**' has yellow flowers.

Mexican Petunia. *Ruellia brittanica*

'Purple Showers'. Tender Perennial. Hardy to 25°F. Plants have dark green lanceolate foliage with purple flowers that are very similar to a petunia. Blooms from July until Frost. A wonderful plant to use in mass plantings. Height to 3' feet tall.

Mexican Sunflower. *Tithonia*

rotundifolia 'Torch'. Annual. Huge plants produce beautiful, orange, daisy-like flowers. Can grow up to 8 feet tall and 3 feet in diameter under the right conditions. Its claimed height range is 4 to 6 feet tall. Plant in full sun and poor soil as excessive nitrogen produces few flowers, lots of leaves.

Nasturtium. *Tropaelolum majus.*

These annuals are grown for their splendor and use in the kitchen. Both the leaves and flowers are eaten. Nasturtiums do very well in soil that has poor fertility, in

fact high levels of nitrogen will produce lots of foliage at the expense of flowers. Some dappled shade during the middle of the day may also be beneficial, as plants can suffer leaf burn in the most intense sunlight. These fast growers are frost sensitive.

Available after mid April.

'**Alaska Mixed**'. Creamy white and green foliage provides an unusual background for red or orange flowers.

'**Apricot Trifle**'. This English variety has frilly blooms of apricot salmon, seemingly semi-double, which contrasts with its dark green foliage. Plants are 10 inches tall.

'**Black Velvet**'. Deep, red-black flowers on a compact mounding plant.

'**Caribbean Crush**'. Pink-orange flowers.

'**Empress of India**'. Cascading clumps of single dark scarlet flowers on 10 inch tall plants.

'**Jewel Mix**'. This is a special color mix, containing plants that may have yellow, red, orange, pink, rose, and bi-colored flowers. Plants are 12 inches tall.

'**Milkmaid**'. Creamy, light yellow blooms nearly smother the foliage on this 12 inch tall plant.

'**Strawberries and Cream**'. This variety has stunning bi-colored blooms that offer a rich, peachy cream base bushed with four large strawberry blotches. Plants are 9 to 12 inches tall.

'**Strawberry Ice**'. A showcase of bright butter-colored blossoms with maroon blotches and held above gray-green foliage. Plants are uniform and

compact (9 inches tall).

'**Whirlybird Mix**'. This mixture contains plants with semi-double blooms that may be rose, orange, gold, or mahogany. Flowers stand above the 6 inch tall plants.

Nemesia

Opal Innocence Sweetly scented flowers all season. Good for early spring planting.

Petunia. Tender perennials, hardy to 30°F. Petunias are heavy feeders and need lots of sun and plenty of water to keep going all summer long until frost.

Supertunia® Pretty Much

Picasso® Unique flowers sporting violet purple flowers edged in lime green. This vigorous plants is great for mixing in combination with other vigorous plants. Self cleaning.

Supertunia® Priscilla®. *Petunia*

'Kerprilcomp'. Semi-double, fragrant flowers with purple veins, blooms all season. As with all petunias, needs frequent fertilizing for best performance. Attractive to butterflies, birds, and hummingbirds. Heat tolerant. Self-cleaning.

Supertunia® Royal Velvet.

Fragrant, deep, dark purple-blue, velvety flowers all summer. Good trailing habit ideal for hanging baskets. Up to 4 foot spread. Height: 6 to 10 inches.

Supertunia® Vista Bubblegum®.

Vigorous, mounding/cascading habit with pink flowers. 16 to 24 inches tall with a 2 foot spread. Good disease resistance, self-cleaning.

New **Supertunia® Daybreak Charm**

Supertunia® White.

Supertunia® Vista Fuchsia.

Supertunia® Vista Silverberry.

Supertunia® Limoncello.

New **Supertunia® Mini Blue Vein**

Supertunia® Black Cherry

Supertunia® Latte

Surfinia® Sky Blue

New **Surfinia® Summer Double**

Salmon

TOUCH OF GREECE



You can go out to eat anytime, and there are lots of places to buy some grub. For me there is no place as special as The Greek Taverna. My friends Chris and Poppi Karamanos who own the place have the optimism of the Greek sunshine and perfectionist tastes, a combination that has created an elegant white-washed dining room and properly prepared food.

6828-C Old Dominion Drive, McLean

Open 7 days a week (703-556-0788).

It's a good idea to call for reservations because the McLean Knife and Fork Society has discovered this fantastic place and they're packing it for lunch and dinner.

Phlox, Creeping. *Phlox subulata*.

Perennial, hardy to -40°F. Evergreen reaching 6 inches tall and spreading up to 3 feet. Great for colorful ground cover, especially to spill over a rock wall. Available in two colors: 'Emerald Blue' and 'Emerald Pink'.

Phlox, Intensia® Blueberry.

Annual. Heat tolerant North American Native. Attractive to butterflies. Plant matures into a 12 inch mound, and produces blue-purple flowers until frost.

Phlox, Woodland. *Phlox divaricata*

var *laphamii*. Also called Wild Sweet William. Native from Canada to the South Central U.S., this low growing, spreading, woodland perennial is hardy to -30°F. Fragrant, flowers in early spring. Perfect

for the front of a shady border.

'Blue Moon'-blue flowers.

'May Breeze'-white flowers.

Russian Sage. *Perovskia atriplicifolia*.

This deciduous, hardy perennial explodes with violet-blue flowers in summer and lasts well in to late fall. Prune to 3 or 4 branches close to the ground in early spring, just as buds begin to swell along the bare stems.

Snapdragon.

Rocket Mix. Long, strong spikes of beautifully colored blooms. Colors include red, white, pink, yellow and rose. Staking may be necessary in windy areas. Makes an excellent cut flower.

Floral Showers Mix. Extra dwarf plants are perfect for small, 4 inch pots.

They retain their compact mounding habit during extreme heat. Excellent for borders.

SunPatiens®. *Impatiens hawkeri*

Robust, sun-loving, heat-loving impatiens that thrive in full sun or part shade and deliver continuous color from spring through frost. These low-maintenance plants flourish almost anywhere.

Variegated leaves

'Spreading Salmon'.

'Spreading White'.

Verbena, Annual.

Superbena® Series. Broad leaf, upright, spreading plants have good mildew resistance. Larger flowers than other varieties. **Available varieties:**

Superbena® Royale Cherry Burst

Superbena® Royale Red

Ornamental Salvia/ Sage

With so many species and cultivars in my collection, I cannot list or propagate large quantities of all. Including the culinary sages, I usually have about 50 cultivars in production.

Andean Sage. *Salvia discolor*.

Tender perennial. The leaves of this rare plant are white underneath, green on top and sparsely held along white, hairy stems. Black flowers erupt from inflorescences atop sticky stems. The plant may attain a height of up to three feet. However, flowering stems become droopy and may need support. This is one of my favorite plants. An ideal specimen or collector's plant. Supplies are limited. Available late season.

Anise-Scented Sage, Black and Blue. *Salvia guaranitica* 'Black and Blue'. Perennial, hardy to about 20°F. AKA Hummingbird Sage. Violet-blue flowers erupt from dark calyces in late spring. Grows 2 to 3 feet tall in full sun or part shade. Drought tolerant. Ornamental.

Autumn Sage. *Salvia greggii* Flowers appear, not in the fall as the common name indicates, but from early spring to frost. Although generally considered tender in our area, the red flowering varieties appear to be slightly hardier than the species and survive all but the most severe winters. Native to mountainous regions of Mexico and Arizona.

'Furman's Red'. Crimson to scarlet red flowers on a two foot tall plant.

'Hot Lips' (*S. microphylla*). White flowers with red lip. Flowers emerging when night temperatures are warm may be all red.

Sierra San Antonio Sage. *Salvia xjamensis* 'Sierra San Antonio'. Tender perennial, hardy to about 20°F. In 1988, a group of naturally occurring hybrids was discovered near the Mexican town of Jame. This selection with peach and cream bicolored flowers will bloom all summer long if kept lightly pruned. Height is 18 to 24 inches. Will tolerate light shade.

Mealy Sage. *Salvia farinacea*. Perennial, hardy to 25°F. The common name, Mealy or Mealy Cup Sage, refers to the mealy dusting on the inflorescence (*farinacea* means flour). Lots of colorful spikes are produced from May to frost. Makes a good container plant, growing to only 18 inches. Grow in full sun or part shade.

'Victoria Blue' with blue flowers, ,

Mexican Bush Sage. *Salvia leucantha*. Tender perennial growing to 5 feet tall. During late summer, the bush is covered with soft, velvety, purple and

white flowers. Ornamental. **Also available in an all purple-flowered version called 'Midnight' and a dwarf version: 'Santa Barbara'.**

Otahal Sage. *Salvia* 'Otahal'.

Perennial, hardy to at least 10°F. RARE! An apparent hybrid between *S. farinacea* and *S. reptans* or *S. azurea*. Grey-green foliage is a perfect backdrop for the flowers. Prominent silver-white calyces and blue-violet corollas create amazing bi-color flower spikes. Plants grow to about 2 feet tall. Hummingbirds seem to like it as well. Supplies are limited.

Texas Sage. *Salvia coccineus*.

Annual. Heat loving sage that blooms until frost. Height to 2 feet and as wide.

Coral Nymph'. Brilliant salmon-coral and white bi-color flowers .

Snow Nymph'. All white flowers.

Lady in Red'. Red flowers

Woodland Sage. *Salvia xsylvestris*.

Perennial. Hardy to -30°F. Nice accent in the front of the border or planted en masse. Initial blooms last about three weeks. Most varieties need to be dead headed to encourage a second flush of blooms.

'Caradonna' Blue-violet flowers. 18 inch spires above 12 inch tall plants.

'Blue Hill'. Light blue flowers. Often reblooms without deadheading.

'Rosenwein'. Rose pink spires rise 12 inches above a compact rosette.

Superbena® Royale Plum Wine
 Superbena® Purple
 Superbena® Dark Blue
 Superbena® Stormburst

Viola/Johnny Jump-up. These frost hardy plants are usually grown as annuals in our area. Many are perennial, but suffer so in our hot summers that they virtually disappear from the garden. New plants, born from scattered, self-sown seed, pop up in unexpected places all over the yard and garden the following spring. Although usually enjoyed as a colorful accent in the garden, the edible flowers are used in salads and as a garnish on top of desserts.

Viola tricolor 'Helen Mount'. The

true Johnny Jump-up. Flowers are yellow, blue, and violet.

White Almond Bush. *Aloysia virgata*. Tender Perennial. Hardy to 20°F. This fast growing relative of lemon verbena has highly fragrant flowers in late spring lasting until frost.

Wormwood. *Artemisia* x 'Powis Castle'. Perennial, hardy to 0°F. This vigorous English hybrid forms a dense, three foot tall, mound of lacy silver foliage. Prune hard in spring to keep well-branched and bushy. Space 2 feet apart. Semi-evergreen. One of my favorite ornamental plants.

Zinnia.

Benary's Giant Mix. *Zinnia elegans*. Annual. Fully double, 4-6 inch diameter, dahlia-like blooms on sturdy stems. Excellent cut flower with good vase life. Low susceptibility to powdery mildew. Height to 50 inches.

State Fair Mix. *Zinnia elegans*. Old-fashioned, single and double blooms span the color range between scarlet, rose, salmon, orange, yellow and white.

Giant Cactus Flowered Mix. *Zinnia elegans*. Annual. Extra large, fully double and semi-double flowers up to 4 1/2 inches in diameter. Height to 3 feet.

Short Stuff Hybrid Mix. *Zinnia elegans*. Short, stocky plants in a mix of colors



Proven Winners.

Each year the folks at Proven Winners® test hundreds of new plant introductions at university field trials throughout the country. Less than 5 percent become Proven Winners®. To pass muster, plants must thrive in a range of conditions, and have exceptional color, habit, and disease resistance. In short they choose the best of the best.

Here are a few of the standouts we are growing for you this year.

New varieties are marked with *.



PROVEN WINNERS/ PROVEN SELECTIONS

- Angelonia 'Angelface Blue'
- Angelonia 'Angelface Wedgewood Blue'
- Angelonia 'Perfectly Pink'.
- Bacopa Snowstorm® Giant Snowflake
- Lantana 'Luscious Citrus Blend'
- *Lantana Bandana Cherry Sunrise
- Lobularia 'Snow Princess'
- Lobularia 'Blushing Princess'
- Superbells® Cherry Star
- Superbells® Evening Star
- Superbells® Hollywood Star
- Supertunia® Latte
- Supertunia® Pretty Much Picasso
- Supertunia® Priscilla
- Supertunia® Vista Bubblegum

- Supertunia® Limoncello
- Supertunia® White
- Supertunia® Vista Fuchsia.
- Supertunia® Vista Silverberry
- *Supertunia® Daybreak Charm
- *Supertunia® Mini Blue Vein
- Supertunia® Black Cherry
- *Surfinia® Summer Double Salmon
- Surfinia® Sky Blue
- Verbena Superbena® Dark Blue
- Verbena Superbena® Purple
- *Verbena Superbena® Stormburst
- Verbena Superbena® Royale Cherry Burst
- Verbena Superbena® Royale Plum Wine
- Verbena Superbena® Royale Red

Scented Leaf Geraniums Have Many Uses.

No table in the greenhouse creates more excitement than the one containing scented-leaf geraniums. These pelargoniums with leaves that have the aroma of lemons, apples, roses, oranges, even coconuts also give rise to many questions and the most common query is: "How'd they get that way?" Well, they grew that way naturally; nobody injected them with scent. These lovely plants, many of which are native to

Africa, are blessed with the same ability as aromatic herbs to manufacture chemicals in their leaves that have evocative scents. Over the years breeders have done their part to mix things up gloriously and present us with living potpourri that is just waiting for a hand to brush the leaves to release the unique fragrance of each plant.

Scented-leaf geraniums can be grown in good, well-drained, moderately fertile garden soil, or in containers with a soil-less growing medium; the optimum pH is between 5 and 7. Scented geraniums grow rapidly and lushly and most of them are considerably larger and less floriferous than their more petite cousins, the bedding geraniums that are commonly seen. They are cold hardy to 30°F and may be grown indoors through the winter. At least three hours of sun after 10 a.m. is sufficient for good

growth, but full sun all day is best. Pruning stems encourages branching and controls plant height. Leaves are used in potpourri, jellies, salads, baking, and in tea.

Apple. *Pelargonium odoratissimum*. This geranium's rounded leaves hold a scent that evokes a rich apple cider on a warm fall day. A unique growth habit creates 12 inch high growth with most of the leaves rising from a central crown. Eventually, long nearly horizontal flower stems appear carrying small clusters of small white flowers. Excellent hanging basket plant.

Apricot. *Pelargonium*. Tender perennial. Bright crimson flowers on an upright plant with dark green leaves. Slight apricot scent. Use in potpourri, jellies, and tea.

Attar of Roses. *Pelargonium capitatum* 'Attar of Roses'. This is an essential variety for any collection; the essence of rose-scented geraniums. Vigorous upright plants to 2 or more feet in a single season. Orchid-colored flowers.

Cinnamon. *Pelargonium* 'Limoneum'. Tender perennial. Small saw toothed leaves have a sweet lemon

fragrance with a cinnamon undertone. Deep rose purple flowers.

Citronella. *Pelargonium* 'Citronella'. Large citrus-scented leaves on a robust plant. Lavender flowers. Good container plant. Prune to shape this somewhat sprawling variety. **Does not repel insects!**

Clorinda. *Pelargonium* 'Clorinda'. This is the best flowering scented geranium, and what a show it puts on with its large, orange-flushed cerise blooms. Leaves are eucalyptus-scented. Vigorous plants.

Coconut. *Pelargonium parviflorum*. It's amazing to find a geranium with coconut-scented leaves. In appearance, it's a bit like Apple, but with darker green leaves. At a bit over 1 foot high, this is a perfect plant for pots and hanging baskets. The plant is accented with tiny, but frequent magenta flowers.

Cody's Nutmeg. *Pelargonium fragrans*. This gray, soft-leaved plant has always been a favorite of mine because of

its strong nutmeg fragrance. Strong stems rise from a rosette to form a bushy specimen a little over a foot high that is excellent for pots and hanging baskets. Small white blooms appear often throughout the summer.

Copthorne. *Pelargonium* 'Copthorne'. Cedar scented foliage. Unusually large, pink flowers with upper petals marked maroon.

Frensham Lemon. *Pelargonium* 'Frensham Lemon'. The small, maple-shaped leaves have an intense lemon scent when stroked. Delightful pink flowers on a 2 foot high plant.

Ginger. *Pelargonium* 'Torento'. Round leaves with a light citrus-ginger scent. Pinkish-purple flowers.

Lavender Lad. *Pelargonium* 'Lavender Lad'. Lavender flowers atop small, trailing, moss-green leaves.

Lemon Meringue. *Pelargonium* 'Lemon Meringue'. This may be a sport of 'Mabel Grey'. Nice, sharp lemon scent on



an upright plant that grows well in a container.

Lime. *Pelargonium nervosum*.

Strong, upright stems hold small, toothed, green, lime-scented leaves. Compact plant is excellent for containers. Flowers are darkly marked lavender.

Mabel Grey. *Pelargonium*

citronellum 'Mabel Grey'. An amazing lemon aroma; possibly the most fragrant of any scented-leafed geranium. Upright growth to nearly four feet. Keep plants pruned to encourage branching and to control height. A perfect variety to train to a single stem topiary.

Mint Peacock. *Pelargonium* 'Mint Peacock'. Tender perennial. Light-green foliage splashed with creamy accents has a mint fragrance. Use in potpourri, jellies, and tea.

Mrs. Taylor. *Pelargonium* 'Mrs. Taylor'. Tender perennial. Mildly scented variety produces unusual, deep red flowers in early spring.

Old Fashioned Rose. *Pelargonium graveolens* 'Old Fashioned Rose'. An old standard with a fine rose scent. If you're going to cook with any geranium, this is the one with which to start. Excellent in potpourri. Height to 3 feet. Purple veined orchid flowers.

Orange-Scented. *Pelargonium* ssp. Compact, small leafed plant with free-blooming pale orchid flowers. Quite showy. Peach. *Pelargonium crispum* 'Variegatum'. Peach, aka gooseberry, is a compact geranium with small crisped, green and cream leaves with a light peach scent. Excellent pot plant. Flowers are small and lavender colored.

Peppermint Rose. *Pelargonium graveolens* 'Peppermint Rose'. An old favorite that is a must for any collection. Unique minty-rose fragrance makes it a great cooking geranium. Deeply cut leaves. Height to 3 feet. Lavender flowers.

Peppermint Tom. *Pelargonium tomentosum*. Large fuzzy leaves are a well-formed peppermint plant. One of the few scented geraniums that grows best in shade. Its prostrate habit makes it good basket plant. It is an annual ground cover. Produces small flowers.

Pineapple. *Pelargonium*. Tender perennial. Slight pineapple scent; heart-shaped, dark green leaves.

Rober's Lemon Rose. *Pelargonium* 'Rober's Lemon Rose'. The scalloped leaves of this variety resemble tomato leaves but their scent is sweet lemon-rose. Ultimate height to three feet. Pruning will keep height manageable and encourage branching. Brush-marked lavender flowers.

Skeleton Rose. *Pelargonium radens* 'Dr. Livingston'. Rose scented. Large, but minimalist green leaves that are reduced to a skeleton have a heavenly rose scent. Robust grower reaches nearly 3 feet in a

single summer. Purple-spotted lavender flowers.

Strawberry. *Pelargonium x scarboroviae*. Small leafed, compact plant with strawberry scent. Slight trailing habit.

Variegated Prince Rupert. Tightly ruffled leaves edged in cream and white, with a light lemon scent. Compact and slow growing

Velvet Rose. *Pelargonium graveolens* 'Velvet Rose'. Fuzzy, deeply notched leaves are rose scented. Height to 3 feet. A real knockout!

Tips on Growing Scented Pelargoniums Indoors

Scented pelargoniums adapt quite well to indoor conditions. The acclimatization period, however, can cause concern for "newbies". Plants purchased at the greenhouse are accustomed to full sun, all day long. This is difficult to replicate on even the sunniest windowsill. The leaves at the bottom or interior of the plant often begin turning yellow shortly after being brought into the comparatively gloomy interior of the winter home. This reaction is entirely normal, although some varieties are affected more than others. Yellow foliage should be removed as soon as possible so that new leaves can quickly begin growing to fill in thin areas. Do not respond to yellow leaves by watering. This is the surest way to kill your plant. In fact, do not water your plant until the soil is dry.

Poor light will also cause scented pelargoniums to stretch or become "leggy". Prune leggy stems before they get too long (about 3 inches). This will also stimulate new branches and leaves to begin growing and filling out the plant. Although not necessary to successfully grow scented pelargoniums indoors, lights can be used to reduce stretching and the severity of leaf yellowing. Mount or hang cool-white florescent lights no more than 4 inches above the plant and leave them on for 14 hours a day. If you don't have a light bench, put the plants in the sunniest window in the house.

Crop Failure

The strength of the vegetable garden is its ability to yield the freshest produce from superior varieties that are unobtainable in the supermarket. That philosophy carries over into what I select to offer you. The way my plants are grown also offers you benefits. All vegetable plants are sold in individual pots to permit you to select just the number you need when you need them. Plants in individual pots tend to be more vigorous, grow faster, and produce a larger harvest. For you this means better vegetables sooner.

Artichoke.

Green Globe *Cynara scolymus* 'Imperial Star'. 85 days. This is the first artichoke developed for the home gardener. Easy to grow, typically producing 6 to 8 mature edible buds. Allow plenty of space for each plant as a single specimen may reach 3 to 4 feet tall.

Arugula/Rucola. 40 days. An Italian green sometimes called rocket or arugola,

it possesses a peppery, smoky taste that will enliven any salad. It is especially good on a cheese sandwich. Like other greens, its flavor is best in cooler weather, and will often become bitter when summer turns on the heat. Frequent harvests provide more leaves. Plants will self-seed.

Asparagus, Jersey Knight Ready for moderate harvest second spring after planting. Maintain plants with rich compost or aged manure applied every fall or early

spring. Soil pH should be maintained to at least 7.0. Do not cut fern-like foliage until it dies back naturally.

Beet, Bull's Blood. 21 days for baby leaf, 44 days for root. Deep burgundy colored leaves provide color to salad mix. Roots show striped rings when sliced.

Broccoli, Green Magic (F1). 59 days. High quality plants produce in hot and cold weather. Dark green, foliage provides protection for the plant's fine beaded heads. Slender, smooth stems.

Broccoli Raab. 32 days. Traditional Italian specialty combines the flavor of mustard greens and broccoli. Buds are harvested as they appear, just before flowering.

Broccoli, Romanesco Minaret. 75 days. Unlike regular broccoli (some classify this as a cauliflower), this Italian

Cucumbers, Squash and Zucchini

love the heat. Along with okra, these should be the last to be planted in the garden. They all will suffer when air temperatures drop below 60°F. The soil should also be warm. Once temperatures are in the mid to upper 70's, they grow very fast. When transplanting, ensure that the roots are not disturbed. Cucumbers and vining Zucchini will need a trellis to climb and keep fruit off the ground and straight. Bush Squash and Zucchini rarely need any support. Keep these summer lovers well-watered and fertilized.

Due to temperature requirements and rapid growth, plants will not be available until early May.

Cucumbers. *Cucumis sativa*

Amiga F1. Prolific, disease resistant plants. Dark-green fruit is dark green, seedless, and spineless. Pick at 6" long.

Diva. 2002 AAS winner. Diva produces distinctly tender, crisp, sweet, bitter-free, and seedless fruit. Foliage is not as attractive to cucumber beetles as some varieties. Best when harvested at 5-7 inch length. Intermediate resistance to cucumber vein yellowing virus, downy mildew, and powdery mildew.

Striped Armenian. Also known as Painted Serpent. Unusual, slightly fuzzy, "S"-shaped fruits are slightly ridged with alternating dark and light green stripes.

Harvest from 8-18". Delicious and different.

Tasty Green. Plants do well in our hot, humid area and has strong tolerance to Mosaic Virus. Slim fruits are 10 inches long by 2 in diameter with dark green skin and small white spines. Bitter-free and burpless. Very prolific.

Squash/Zucchini *Cucurbita pepo*

Most varieties need plenty of space (2 to 3 feet) and plenty of water and fertilizer during the growing season. Do not disturb roots when transplanting.

'Prolific Straightneck'. 50 days. 1938 AAS Winner. Uniform lemon-yellow, club-shaped fruit. Firm flesh is of excellent quality. Harvest when 3 to 7 inches long.

Plants are vigorous, hardy, and productive.

Crookneck 'Gold Star'. 50 days. Smooth-skinned, yellow crookneck. Very uniform, and high yielding. Reduced spines make for fewer blemishes. Harvest at 4-6". Intermediate resistance to cucumber mosaic virus and powdery mildew.

Yellow Patty Pan. 'Sunburst F1'. 52 days. 1985 All-America Selections winner. Prolific producer of tender, rounded squash with a scalloped profile. Vigorous plant.

Zucchini. 'Black Beauty'. 55 days. Dwarf, bushy vines produce cylindrical, long, smooth, dark-green fruit with greenish white flesh.

Zucchini. 'Cocozelle'. 42-56 days. Bush type. Long, cylindrical fruit is dark green with light green stripes.

Zucchini, 'Costata Romanesco'. 52 days to harvest. A traditional Italian heirloom. This distinctive zucchini is medium gray-green, with pale green flecks and prominent ribs. Big, large-leaved, trailing vines produce only half the yield of hybrids, but much have a flavor, nutty, and delicious, raw or cooked. Also a good producer of heavy male blossom buds for cooking.

variety produces minaret shaped heads. Provide fertile conditions and irrigation for best crop.

Cabbage, Chinese Lettucy

Type. 45 days to harvest. Thin, lettuce-like leaves are mild and tasty. Large romaine-type heads weighing up to 3 lbs. Chinese cabbage does very well in hot or cool weather, however, a week of sub 50°F temperatures may cause the plant to bolt prematurely.

Cabbage, Farao F1. 60 days. Good looking, round, deep green heads have short cores and are densely filled with thin, crispy peppery-sweet leaves. This is one of the earliest, sweetest cabbages.

Cardoon. *Cynara cardunculus*.

Perennial. Hardy to 0° F. The size and labor required to harvest the fleshy, inner leaf-stalks have resigned the cardoon to obscurity relative to its smaller, and better known cousin, the artichoke. Gardeners with lots of space will better appreciate the statuesque nature of the cardoon and may want to treat it as a dramatic centerpiece instead of a vegetable. The blanched inner leaf-stalks and the base of the stalk can be used in soups stews and salads. Blanching should be done on a dry day when any trapped moisture has evaporated from the center of the plant. Bundle the stems/leaf-stalks together and wrap twine around the plant from the bottom to approximately 12 inches from the top of the plant. Wrap the bundled stalks with cardboard and leave alone for about 4 weeks. Harvest by cutting the entire plant off at ground level.

Celeriac. 100 days. Sometimes called root celery, this European specialty has a strong celery flavor in its leaves and bulbous root. Planted in the spring after temperatures have settled (10 days below 55° F will cause the plants to bolt), celeriac bulbs weighing as much as a pound will be ready for a fall harvest. Do not allow soil to dry out. Keep well watered and fertilized throughout the growing season. Use in soups and stews. Leaves may be cut during the summer to flavor salads.

Endive. 35 days to harvest. Refined, curly green leaves are produced in abundance on this heat tolerant plant. Take a few leaves or cut the head 3 inches above the soil and watch it regrow.

Escarole. 48 days. This broad-leaved plant has a light-colored, open heart. Partially self-blanching, further blanching can be achieved by placing a paper plate on top of the heart. While it is heat tolerant, shade is needed to produce sweet leaves through the summer. Use

individual leaves or cut the head as with endive, and allow it to regrow.

Finocchio. *Foeniculum vulgare* 'Zefa Fino'. Annual bulbing fennel produces remarkably thick, rounded, heavy bulbs with a refreshing anise flavor. Grow in loose, fertile soil (slow release nutrient pellets work well). When bulbs begins swelling, pull soil over it to keep it white. Harvest before flower stalks form.

Eggplant. This is one of the last of the spring crops to plant. Eggplants grow best when temperatures are settled and nights are in the 60's with afternoons as high as 95°F. They are so sensitive that temperatures in the 40s are likely to set back plant growth and may permanently retard fruit production. A minimum of 4 hours of direct sun is necessary. pH range 5.5 to 6.8. Space on 3 foot centers. Staking may be necessary. Row covers are helpful to warm plants and protect against insects. Flea beetles which eat tiny holes in eggplant leaves can be controlled with pyrethrum.

Plants are available after mid April.

Black Beauty. 80 days. Heirloom. Large, glossy fruit. Traditional shape.

Casper (Dourga) White. 70 days. Large white fruits that measure up to 7 inches long and 2 inches in diameter are produced on medium-sized plants. A French gourmet variety with a mild flavor.

Epic/ Dusky. 56 days. An American hybrid that produces excellent, early, medium-sized fruit, Dusky is a perfect main crop variety.

Fairy Tale. 50 days. Elongated purple fruit with white stripes. Best when picked at 4 inches long. Dwarf plants are good for containers.

Fengyuan Purple. 65 days. Asian type. Foot-long purple fruit. Thin skin makes peeling unnecessary. Non-bitter flesh.

Ichiban. 60 days. Oriental variety with slender 12-inch long, purple fruits. One of our most popular varieties due to its outstanding flavor. The name 'Ichiban' means number 1 in Japanese. Plants reach 36 inches tall.

Italian Pink Bicolor. 75 days to first ripe fruit. Round, 8 inch fruit matures rosy pink with faint streaks of cream.

Kermit. 60 days to harvest. Compact, plant produces lots of small, round green and white fruits.

Little Fingers. 68 days. Dark purple fruit can be picked when about 2 inches long. Good plant for containers.

Ophelia. 55 Days. Mini oval fruits reach only 2 ounces Perfect for single seving. Tastes best when fruits are harvested young. Plants are bushy but not quite as tall as regular eggplant.

Orient Express. 58 days. Attractive, slender 8-10" glossy black fruits in the long Oriental style. Tender, delicately flavored, and quick cooking.

Thai Green. 75 days. If you've been looking for an eggplant to use in Thai cuisine, you must grow Thai Green. Slender, light-green, 12 inch long fruit has skin so tender that peeling is not necessary. The white fleshed interior is also tender with a mild pleasant flavor.

Ping Tung Long. 65 days. Named after its town of origin in Taiwan, this slender violet-purple eggplant reaches at least 12 inches long and has an excellent mild flavor and tender white flesh. Produces continuous, large harvests even in summer heat and humidity. Great for slicing and using in Oriental or other cuisine.

Turkish Orange. 85-90 days. Unique, brilliant orange fruits are great for stuffing. The tennis ball sized fruits are best eaten when slightly orange with green striping. Once fruits turn red the skins will be bitter.

Italian Dandelion/Chicory. 40 days. Not related to the ubiquitous lawn weed. In Italy this plant goes under several names: 'Cicoria Asparagio', 'Puntarella', and 'Cicoria Catalogna'. Leaves are dark green, deeply cut, and have thick white ribs. It has a palate cleaning, slightly astringent character and is useful with mixed greens or steamed with a little olive oil and raisins. Harvest greens when they are small or allow them to grow their full 18 inches high. It is cut and come again with this slow to bolt variety. Green and Red Rib types available.

Kale. Kale is one of the first vegetables to plant in the spring and one of the last in the fall, since its sweet flavor is heightened by frost and cool weather. It is a vegetable to cook or have fresh in salads. Harvests can begin when plants are small, as soon as 30 days after transplanting. Harvesting encourages branching as the kale grows for successive harvests. Cook it with olive oil, garlic, and a little white wine.

Red Russian. 60 days to full maturity. Red Russian has tender flat, deep gray-green leaves with purple veins. Stems are also purple.

Tosciano. 65 days to full maturity. Dark green blistered leaves. Heat and cold tolerant.

Siberian. 50 days to harvest. Tender, blue-green, curly leaves with a mildly sweet flavor. Vigorous, high yielding plants.

Kohlrabi. 31 days to harvest. Crisp, apple-like flesh is perfect for salads or light cooking. Best growth during mild or cool weather.

Leeks. 100 days. Extra cold hardy with 7 to 8-inch edible stems and 2 inches thick. These elongated, mild onions need a long growing season and soft, rich soil that has been deeply dug. A steady supply of water during dry summer periods is essential.

Our seedlings are grown in small pots and must be separated before planting. Slip the mass of plants out of their

container and dunk them in a pail of water and swish them around to loosen the soil. They are then easy to separate. Plant in a wide, 4 to 5-inch deep trench. As the leeks grow, gradually fill the trench, eventually mounding soil around them. The part of the leek that is underground produces the tender, long, white edible stem. Leeks are a wonderful crop for fall and winter and bring a special flavor to soups and stews. They will winter over in our area, but should be harvested before weather warms.

Mache. 50 days. Called "lamb's lettuce" and "corn salad", this salad green is a gourmet treat. Small compact heads filled with tiny leaves are formed and may be cut to regrow, or the plants may be pulled and eaten. Self-seeds and germinates in winter.

Mizuna. Unique Japanese mustard green. Mild-flavored, pencil-thin stalks with deeply cut, fringed leaves. Very productive.

Lettuce is the spring garden's great treasure. It flourishes in cool weather, especially when temperatures are between 45°F and 75°F. A site with rich, loose soil and a minimum of 4 hours of direct sun is needed. Eight to 12 inch spacing is usually adequate. Grow greens fast and lush with plenty of manure and side-dressings of liquid fertilizer. Don't stint on the water when it is dry. Pick leaves when you want them; there is no need to wait for heads to form, in fact the leaves are tastiest when they are young.

Harvest plants when they are about 4 to 6 inches tall by cutting the entire plant to about one inch above the soil level. Expect 4 or 5 harvests from each plant this way.

Extend the lettuce season by using some shade-cloth over your plants. The number of days following each variety indicates the approximate length of time from transplant to full maturity during mild weather. Available through mid-April.

Buttercrunch. 38 days. This dark green bibb type lettuce is crisp and flavorful. Leaves are produced in a tightly bunched, 6 inch rosette. Plants have some heat tolerance and are slow to bolt.

Carmona. 40 days. A distinctive, brilliant, red butterhead lettuce that will enliven any salad. It has good disease and heat tolerance.

Freckles. 41 days. Red romaine type. Green leaves freckled with red spots which darken with maturity.

Galactic. 48 days. Broad, frilly, red leaf lettuce. Specifically bred for baby leaf harvest; full heads are relatively small and lightweight.

Green Forest. 56 days. Green romaine type. Smooth ribbed, thick, crispy and sweet leaves.

Loma. 36 days. Three words describe this lettuce: frilly, compact, and crisp. It is tender and crunchy with a mild flavor, and resists tip burn and bolting. It starts out resembling a leaf lettuce and

matures to a heavy, compact bunch.

Pirat. 32 days. An excellent warm weather butterhead lettuce with unusually thick, crisp leaves and good disease resistance. The gently savoyed medium green leaves are overlaid with a soft brick red.

Red Saladbowl. 41 days. This wine red version of Saladbowl is radiantly burgundy with deeply lobed leaves. Its color is most spectacular in cool weather.

Saladbowl. 39 days. An All America Winner, this oakleaf variety produces delicate lime green rosettes. It is heat tolerant and resists bolting.

Simpson Elite. 43 days. An extra slow-bolting lettuce with a fine flavor. Ruffled, pale green leaves.

Victoria. 45 days. A rich green butterhead type that forms an amazingly heavy, upright, open, 10 inch diameter head. Its fleshy, rumpled leaves are crisp, juicy, and sweet.

Vulcan. 52 days. Ruffled, slightly frilly leaves are brilliantly colored, an apple red over green. Produces a large, full head that stays open.

Mustard Greens, Red Giant.

Medium-green leaves with purple-red veins. Mild flavor for light cooking and salads. Plants mature 12 to 14 inches tall with 1 inch wide succulent stems.

Okra. One of the most cold sensitive summer crops. Night-time low temperatures need to be settled above 60-65°F before being set outside. For this reason, we generally are unable to offer okra any earlier than mid-May.

Clemson Spineless. 60 days. Light green pods have from 5 to 8 points. The standard variety in the south. Cream-colored flowers are also edible and may be stuffed or used as garnish. An attractive ornamental.

Pac Choi. This very tender Pac Choi has a hearty, wild plant-like quality. Thick, glossy leaves and flattened, pale green, crisp stems.

Radicchio. An Italian vegetable of large gastronomic wealth that is gaining popularity in the U.S. This colorful chicory is eaten raw in salads and is sometimes cooked with olive oil and raisins, a method that sweetens its bitter taste. In my garden, I cut this colorful plant often and don't let it form a head. Radicchio will regrow until summer's heat becomes too much for plants to tolerate.

Chioggia Red. 60 days. Chioggia Red has a round head tightly packed with colorful red and white leaves. Early spring

through summer crop.

Treviso Red. 60 to 65 days. Treviso Red is an upright plant with a romaine-like head stuffed with red and white leaves. Good for year-round production.

Rhubarb, Red. Perennial, hardy to -40°F. Harvest lightly second year. After third year, remove up to 1/2 to 2/3 of leaves. Harvest for 8 to 10 weeks then allow plant to grow unmolested. Remove all flower stalks immediately. Leaf blades are poisonous. Only stalks are edible.

'Valentine'. Red stalks.

Shungiku (Edible

Chrysanthemum). Makes a flavorful addition to salads, vegetables, pickles, and sushi. Harvest when plants are 4 to 8 inches tall. Unharvested plants will have small orange yellow chrysanthemum flowers.

Strawberry, Alpine. The small, conical, deep red berries have delicate, soft flesh that is perfume-sweet when fully ripe. These modern offspring of fraises des bois bear the royal breeding of the originals; they are refined, well-mannered, everbearing plants that are compact and runnerless. Fruit is produced from June until frost. They are best enjoyed right off the vine, since they do not store well. Crowns may be divided every three years to produce additional plants. When transplanting, be sure the crown of the plant is above soil level.



Strawberry, Everbearing.

Fragaria 'Ozark Beauty'. Hardy to -30°F. Vigorous plants produce excellent quality berries. Fruit is a deep red color externally and red throughout when mature, very sweet with excellent strawberry flavor. For new plantings, pinch off early blooms to promote larger, later harvest. Remove all but 2 or three runners the first year. Remaining runners can be lifted and replanted once rooted, but will typically not set fruit in their first year. Ideal pH range: 5.3 to

Swiss Chard. 22-25 days baby. 50-55 days full size. Sometimes called Perpetual Spinach. Swiss chard is a large, crisp-leaved green vegetable with succulent stems ideal to use fresh or cooked. Best growth is achieved with a temperature range between 45°F and 75°F. Exposure to even a light frost will cause the plant to bolt.

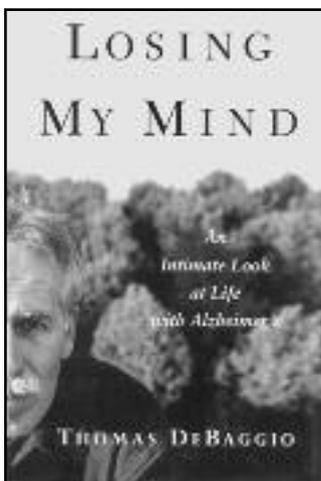
'Fordhook Giant' has medium-green, crinkled leaves with white veins and broad white stems.

'Bright Lights' is a mix of colored stems, including red, yellow, pink, white, and purple, with green or bronze leaves.

'Ruby Red'. Apple red stems with dark green, red-veined leaves.

Losing My Mind: An Intimate Look at life with Alzheimer's By Thomas DeBaggio

To tell the story of the disease that haunted him was quick and easy. He sat every day in a chair and typed, describing daily stumbles and shaking night awakenings, trying to understand the way Alzheimer's acted. Anger and bewilderment exploded as the words poured out day by day. A literary agent was enlisted and he quickly found a publisher, in this case one of America's finest, The Free Press, a branch of the well known New York house of Simon & Schuster. 256 page hardcover. \$24.00 each.



Nearly as popular as the tomato in home gardens, peppers should not be transplanted to the garden as early. Pepper transplants may be placed in the garden after night temperatures are reliably 50°F or above; plants subjected to cold nights often become stunted, reducing pepper production. A temperature range of 60°F to 80°F provides the best growth and fruiting. Site plants in full sun (minimum 4 hours) and in soil with a pH range of 5.5 to 6.8. Space 2 to 3 feet apart. Support is usually needed to prevent fruit laden plants from toppling under their own weight or in a strong wind.

Notations in our listing about the number of days indicate approximate time from transplanting to first harvest. Green peppers are immature fruits that ripen in an array of colors, but most commonly red or yellow.

Plants are typically available about the third week in April. Visit www.debaggioherbs.com to view availability.

Peppers are quite sensitive to cold. Growth may be stunted and/or yields may suffer if planted too early.

Chiles

Essential for so many popular Asian and Southwestern dishes, these peppers can be dried or frozen for keeping through winter.

Aji Dulce. 90 days. Looks like a small habanero or scotch bonnet but without the scorching heat. Retains the aroma and taste typical of its *C. chinense* (habanero) brethren. Ripens red. Mildly hot.

Alma Paprika. 70-80 days. Ripens from cream-white to orange to red. Thick walled, cherry-type fruit. Excellent for drying and grinding.

Anaheim. 68 days. A California type chile that is mildly hot with fruits about 7 inches long and about 2 inches in diameter.

Bhut Jalokia. AKA Ghost Pepper. This chile from India is one of the hottest pepper in the world. A fruit in 2007 measured over 1,000,000 Scoville units making it more than twice as hot as its cousin the habanero. Pungency can vary considerably from year to year depending on climate conditions.

Big Chile. 68 days. Gigantic yields of chiles in the mild Anaheim class. Huge 4 oz fruits reach 8 to 10 inches long and have thick flesh and mature red.

Black Pearl. 110-125 days. 2006 AAS Winner! This unique variety looks marvelous in mixed containers and is the perfect backdrop in garden beds. Bushy, upright plants have a well-branched habit, producing shiny black fruits that are very hot. Fruits eventually mature dark red with a rounded, slightly pointed shape. Vigorous, with a high tolerance to heat and humidity.

Bolivian Rainbow. 80 days. A beautiful ornamental pepper with purple foliage and flowers, bearing a profusion of fruit in a rainbow of colors on 2 to 3 ft. tall plants. Very hot peppers are edible, but are mainly grown for their striking appearance.

New! Carolina Reaper. 70-90 days. VERY HOT. The hottest Carolina Reaper was measured at over 1,500,000 Scoville units or 40+ times hotter than your average Jalapeño. Fruits are red, gnarled and lumpy with a tail on the blossom end. It was bred for heat and that is it. Those brave enough to try may experience a sweet fruity flavor just before the scorching pungency takes over. As with all chiles, growing conditions will greatly affect heat level of an individual fruit.

Cayenne. 75 days. Slender, long fruits are about 6 inches long and an inch in diameter, maturing red and very hot. Our Cayenne is very productive and good for drying.

Cherry Bomb. 65 days. Round to top-shaped fruits are very hot and about 2 inches in diameter. Hybrid plants are productive and tall. Fruit is easy to pick. Nice fresh and good for pickling.

Chile de Arbol. 80 days. A Cayenne type of pepper with pointed pods, 2 to 3 inches long and 3/8 inches wide. Thin flesh makes these ideal for drying and grinding into powder.

Chiltepin. 90 days. Don't let the small size fool you. The pea sized fruit is

extremely hot in both its purple and mature red phase. A bird's eye type hot pepper.

Fatalii. 80 days. Originally from Africa, these wrinkled, yellow fruit, with a citrus like flavor, rival the habanero for intense heat. Loads of 2 to 3 inch tapered chiles are produced on plants reaching 3 to 4 feet tall.

Fish. 75 days. Used to season fish and shellfish in the Baltimore and Philadelphia African American communities during the 1930's and 1940's. The small one to two inch long fruits are not only very hot but are variegated, as are the plants that bear them. While the peppers eventually turn orange-red the plants retain their ornamental creamy white stripes.

Fooled You. 65 Days. Ripens red. A full flavored Jalapeño with no heat! Perfect for mild salsas. Fruit are 3 inches long with thick walls.

Garden Salsa. 73 days. Medium hot pepper developed for salsa. Fruits are 1 by 8 inches. Disease resistant hybrid.

Giant Thai Hot. 42 days. Fruits are twice the size of regular Thai hot peppers. Developed by R.E. Bernstrom of Richmond, Ky. Green fruit matures red. Fruits are about 1 inch long, and shaped like a top.

Golden Cayenne. 70 days to first fruit. Long, curved, slender peppers mature yellow. Very hot.

Habanero. 95 days. Habanero has a

reputation as one of the hottest of the hot peppers, 1000 times hotter than the common Jalapeño. A native of the torrid Yucatan peninsula, it has become a badge of pepper courage. We offer four Habanero varieties:

Orange Habanero, is the traditional pepper we have carried for several years, and plenty hot with a Scoville rating between 100,000 and 350,000 units.

Red Habanero has supreme heat; one of its brethren tested 577,000 Scoville units, the hottest in the world, according to Chile Pepper magazine.

White Habanero. The small white pod is smaller than either the red or orange types but don't let the size fool you, the heat can be blistering! Ours were so hot that just a splinter sized piece was almost too much to handle.

Hot Paper Lantern. 70 days lime green/90 days red ripe. Habanero type with larger, slightly elongated pods. Very hot. More productive than regular habanero. Fruits change from lime green through shades of orange to scarlet red as they ripen.

Hungarian Yellow Wax. 67 days. Spicy and fairly hot fruits 6 to 8 inches long and 1 inch in diameter are produced. Yellow peppers turn red at maturity.

Indian Jwala. Very hot! Jwala means volcano. The most popular chile used in India. Also called Indian Finger Hot. Slender, 4 inch long, wrinkled fruit ripens red. Plants are very productive

Italian Roaster. 70 days. Mildly hot, narrow fruits reach up to 8 inches in length and ripen red. Thin walled and good for salads or grilling. Good, spicy flavor.

Jalapeño. 65 days. This familiar hot pepper, a regular work horse, producing very hot, small, green chiles that mature red. Plants 3 feet high are loaded with fruit.

Jaloro. 70 days. Virus resistant. This is the first yellow jalapeño, the handiwork of the Texas Agricultural Extension service. Fruits ripen orange and then red. Plants are compact.

Kung Pao Hybrid. 85 days. Medium hot, 4 1/2 inch long fruits ripen red. Thin walls make this variety good for drying and storing.

Lemon Drop. 100 days. Intensely

hot, conical fruit with a citrus flavor. Ripens yellow. Needs long season to develop. 1/2 inch X 2 1/2 inch long fruits are bright yellow and slightly crinkled. Peruvian seasoning pepper.

Mexibell. 70 days. This is an improvement on the Mexibell Hybrid, an ALL-AMERICA SELECTIONS winner in 1988. Large, bell shaped peppers are fiery hot and wonderful for adding lots of heat to cooked dishes. Peppers are green, but turn red upon maturity.

Mirasol. 100 days. Medium hot. Thin skinned, 3 to 5 inch conical red fruit have a hint of fruitiness.

Mucho Nacho Hybrid. 75 days. If you ever wished jalapeños were bigger, then this is for you. These jumbos are also hotter than the standard jalapeño. The 4 inch long peppers ripen red at full maturity.

Numex Big Jim. 80 days. Large medium hot peppers, 12 inches long and up to 4 oz. Anaheim type. Good for Chiles Rellenos.

Hot, Hot, Hot

Several factors play a large role in determining pungency or "heat" of a particular pepper. Aside from genetics, environment plays a major role in determining chile pungency. The same variety can vary wildly from year to year or even plant to plant. According to Dave Dewitt, author of The Chile Pepper Encyclopedia, "soil, fertilizer, and stress from over or under watering; excessive summer heat, winds, and solar radiation; excess or lack of humidity; as well as ambient insecticides and air pollution" can all increase the pungency level of fruits. This was proven to me by accident when Susan Belsinger grew one of my white habanero peppers in her Maryland garden while I tested one of its brethren in my own. She reported that her harvest yielded fruits that were hot but nothing she couldn't handle. Upon trying a small piece of one from my garden she declared, with watery eyes, that they were much hotter than hers.

Attempting to rate and compare heat levels is therefore difficult at best and at worst a little silly. But for comparison's sake I have put together the following chart. As pointed out, your results will vary. From high to low pungency:

CAROLINA REAPER
TRINIDAD SCORPION
BHUT JOLOKIA/GHOST PEPPER
RED HABANERO
WHITE HABANERO
CHILTEPIN
THAI HOT
SUPER CHILE HYBRID
CAYENNE
TABASCO
CHERRY BOMB
SERRANO
GARDEN SALSA
JALAPEÑO
BIG JIM
MEXIBELL
HUNGARIAN HOT WAX
POBLANO/ANCHO
ANAHEIM
PASILLA BAJIO
PIMIENTO
PEPPERONCINI
SWEET PEPPER

Numex Twilight. 120 days. An ornamental piquin-type chili with green leaves and purple fruit that ripens to yellow, orange, and then red. This variety has fruit in all four color states at the same time. Very striking and great for containers.

Padron. 60 days. Tapas pepper. For mostly mild fruit, pick when about 1 inch long. If allowed to reach full mature size of 2 to 3 inches long, all fruit will be spicy hot! In Spain, these peppers are served sautéed in olive oil with a little sea salt, and eaten as tapas (appetizer).

Pasilla Bajio. 78 days. Chile Negro or chilaca. Sturdy plants produce very mild, 8 to 10 inch long, fruity tasting peppers with just a little zing. Usually used in the dry or powdered form when making mole sauce. Allow pods to dry on the plant before picking.

Pequin. 120 days. From northern

New Mexico. Small, oblong, very hot fruit are produced on this four foot tall plant. Good for drying.

New Pepperoncini, Golden Greek. 62 days. Mildly hot. This strain from Greece is for those who want a more classic Pepperoncini. These are smaller and lighter in color than Robustini Pepperoncini (which it replaces). Thin-walled 3-4 inch long fruits have slightly lobed tips. Harvest when about 2-3 inches long and fruits reach light yellowish green for the classic Pepperoncini. Pickle in vinegar for 1 to 6 months.

Peter Pepper. 90 days. This ornery old heirloom is grown as much to shock the prudish as for its culinary value! Pods are 4 to 6" long, blunt-ended, and mature to a deep red - excellent for chili powder. Dense plants, 20-30" tall. Limited supply.

Poblano/Ancho. 68 days. This

medium-hot chile is known in Mexico as Poblano when used fresh and as Ancho when dried. These heart-shaped peppers are about 2 inches in diameter and up to 4 inches long. They are dark green and mature to a mahogany color. Plants can be tall and rangy.

Purple Jalapeño. 75 days. Larger than regular jalapeño but as hot. Fruit stays purple before finally turning red.

Royal Black. 90 days. Very hot. Compact, 2 foot tall plants with black stems and foliage. Small, oblong, pointed, jet black fruit.

Serrano. 60 days. Peppers twice the size of traditional Serrano with prolific fruit set. Green fruit matures red. Disease resistant.

Spanish Spice Hybrid. 68 days to fruit. Technically a hot pepper, although the dark green, elongated fruits are neither spicy nor sweet. Good for grilling or frying. AKA Italico

Super Chile Hybrid. 75 days. 1988 All-America Selection. Semi-compact plant bears very hot, 2 1/2 inch long fruits. Peppers ripen from green to orange to red. This is a good variety to grow in a container year-round.

Tabasco. 90 to 100 days. This exceptionally hot pepper produces small, slender yellow-green fruits that mature red. Plants are vigorous and high-yielding. These will bring tears to your eyes.

Thai Hot. 65 days. Short plants produce small, pointed, 1 inch long green peppers that mature red. One of the hottest of the hot peppers and decorative, too.

Tri-color Variegated. The variegated foliage, exhibiting shades of white, green and purple, really makes this plant stand out. Purple stems and blooms add to the charm. Fruits are hot and turn from deep purple to bright red at maturity. Thought to have originated in the rain forests of Central America.

Trinidad Scorpion. 110 days. Habanero type pepper from Trinidad & Tobago. One of the world's hottest chiles. Fruit ripens from the top down, creating a tricolor effect (Orange, yellow and green), before eventually turning completely red. Pods are mushroom shaped with the bottom coming to a point, resembling a scorpion's tail.

Supporting Tomatoes and Peppers

Supporting tomato plants helps control disease and makes it easier to harvest the fruit. The support systems I have seen for sale at garden centers are generally laughably short; a contraption three feet high and a foot around is not going to provide much support for a six-foot plant three feet in diameter. We offer several types of tomato cages, in addition to peper cages. Our tomato cages are suitably sized for indeterminate and determinate plants. They are well made and sturdy, some even fold up for easier storage and should last for many years.

Making your own cages can be an affordable, albeit, time consuming alternative. My grandfather favored large home designed tomato cages made from concrete reinforcing wire (re-mesh). The cages were 6 feet high and nearly three feet in diameter and provided support for lush growth and heavy yields. The cages had some drawbacks, however; they were heavy, hard to move, and they took up a lot of storage space. I recently

switched from poles to cages. My cages are an improvement on my grandfather's. I use re-mesh, but cut it into panels in order to form a triangle lashed together with zip ties. This style allows me to fold and store the supports at season's end.

My father started out with stakes made of stout pieces of wood, but found they could be snapped easily when a strong, wet wind blew against a mature plant. He used 1/2-inch diameter by 10 foot long metal, electrical conduit for a number of years and found it worked well for tomatoes as well as eggplant. I usually cut the conduit into 8 foot lengths. It's light and easily pushed into garden soil, and is easily stored. The metal conduit lasts for years with virtually no maintenance.

To tie the stems of tomatoes and eggplants to the conduit, use plastic stretch ties (available for sale at the nursery). Old pantyhose or cheese cloth work well also. Avoid using twine or string as they have a tendency to dig into the soft, supple stems of the plants.

Sweet Peppers

Antohi Romanian. 53 days.

Romanians typically fry this heirloom pepper in a hot skillet in order to fully experience the sweet, full flavor. Plants produce lots of yellow 4" tapered fruits that eventually ripen red.

Big Bertha. 70 days. A giant in the sweet pepper pantheon, this hybrid has fruits as large as 7 inches long and 4 inches in diameter. Young green peppers mature red on plants that are easily 3 feet high. Fruit is mostly 4 lobed, making it good for stuffing.

Blushing Beauty. 72 days. Hybrid. All-America Selection winner for 2000. Blocky 4" fruit ripen ivory to gold to orange to red.

California Wonder. 75 days. Bell-type. Blocky, 4 inch green fruits with thick walls ripen red.

Chocolate Beauty. 67 days to green; 87 days to chocolate. Four-lobed, medium-large sweet bell variety. Plants are disease resistant and provide prolific yields. The rich mahogany color on mature fruits turns green when cooked.

Corno di Toro. 68 days. Italian bull's horn. Delicious in salads but more often grilled or sautéed. Long, 8-10 inch, curved, green fruit. We have two varieties; one ripens brilliant red, the other, yellow.

Cubanelle. 68 days to first lime-green fruit. Large, smoothly tapered with slightly blunt ends. Matures red

Early Sunation. 70 days to first green fruit, 84 days to yellow. Big, blocky bell pepper reach about 4 1/2 inches long and nearly as wide. Fruit is smooth and consistently well shaped. Extra sweet when fully yellow..

Fat 'n' Sassy Hybrid. 65 days. Large, heavy, blocky, fruit matures green to red and has excellent sweet flavor. AKA King Arthur.

Giant Aconcagua. 75 day. A pepper with flavor as sweet as apples. Oblong fruit grow up to a huge 12 inches long (ours didn't get quite so large) and is produced in great abundance. Delicious in salads, stuffed, stir-fried or roasted and peeled. Can be enjoyed at the light green stage, but is sweetest when fully ripened to red.

Gourmet. 65 Days. Large, blocky fruits ripen orange. Strong plants produce abundant colorful peppers.

Islander. 56 days to first green fruit. Medium sized bell ripens green to violet; yellow; orange, then to dark red.

Italian Fryer. 60 days. This slender, tapered pepper is from Naples where it is used for frying and for pickling. Peppers are green, about 3 to 4 inches long, and mature red. Imported Italian seed.

Marconi. 65 days. A large, long, tapered Italian pepper, 6 to 9 inches long and 3 to 4 inches wide at the stem end. Shiny deep green color with thick walls. Both red and yellow versions are available. Excellent pepper for grilling.

Miniature Bell. 90 days. Short, stocky plants produce loads 2" fruits. Great for stuffing! Red, yellow, and chocolate varieties available

Pimiento Elite Hybrid. 85 days. Prolific plants produce 3-1/2 inch oval fruits ripening green to red.

Purple Beauty. 70 days. Medium-sized dark purple fruit is produced on compact plants. Fruits are thick walled and blocky.

Roumanian Rainbow. 60 days to first white fruit. Colorful bell matures orange, then red.

Shishito. 60 days to green, 80 days to red. Thin-walled fruit are heavily wrinkled; 3 1/2 to 4 inches long. Popular in Japan where its thin walls make it particularly suitable for tempura. Also very good in stir fries or sautés. In Asia, fruits are cooked when green but they also may be used red. Thinly sliced, the red fruits are excellent in salads or cole slaw. Large, upright plants produce good yields over an extended harvest period.

Socrates X3R. 68 days. Four-lobed blocky bell peppers become very large, at least 4 inches long and wide, with thick walls and delicious taste. Wonderful for eating fresh, cooking, or making into stuffed peppers. Fruit turns from green to red and is sweet at all stages. Vigorous, tall plants are resistant to 3 races of Bacterial Spot and Potato Y Virus.

Super Heavyweight Hybrid. 77 days. Huge, bell-type, ripens green to gold. Huge thick walled sweet and

crunchy. Competition sized fruit.

Super Sweet Cherry. 75 days to first fruit. Extra large cherry type, 1-3/4 inch round peppers mature red. Good for pickling and stuffing.

Sweet Banana. 72 days. Profuse harvests of 5 1/2 to 6 inch long, tapered fruit. Starts light green, then yellow, orange, and finally red. Compact plant.

Sweet Cayenne. 75 days. Cayenne shaped fruits up to 12 inches long ripen red but stay sweet.

Sweet Pickle. 75 days. Red, orange, yellow, and purple fruit at the same time. Two inch long, chunky fruit grow upward. Compact plants.

Sweet Sunrise F1. 65 days to green, 85 days to yellow ripe fruit. Medium-large, 3 and 4-lobed fruits are blocky to slightly elongated. The flavor is both fruity and sweet. Sweet Sunrise is a sturdy, medium-sized plant with good leaf cover to help reduce sun scald.

Tequila Hybrid. 72 days. This beautiful amethyst pepper from Holland produces early fruit that is a blocky 4 1/2 inches deep and 4 inches across. Peppers begin as lavender, eventually turning red.

Tomato Tone

Formulated just for peppers, tomatoes, and eggplant. Helps dramatically increase yields.

Tomatillo. A unique plant with papery husks, this Mexican native is indispensable in south-of-the-border and Southwestern cooking, especially for authentic salsa. Grown like tomatoes, plants are large and branches may be tip-pruned to control growth and encourage branching. Papery husks on these varieties are easily removed and the fruits are of high quality and firm, not pithy. Harvest when papery, green husk loosens.

Purple. 65 days. Deep purple skin and flesh. Very decorative. Keep harvested fruits in the light to intensify the skin pigmentation.

Toma Verde. 60 days. Large fruits ripen to a pale green-yellow.

For many gardeners, tomatoes are the essential crop in the kitchen garden, the summer fruit eaten fresh that justifies spring's earthy labors. The vast array of tomato varieties is a clear signal of their popularity and ease of cultivation.

Tomatoes require well-drained, loose soil of moderate fertility. Warm soil is also critical to getting transplants off to a quick start. To warm cold soil, lay black plastic over the tomato bed two weeks before the intended planting date. Remove it at planting time or slit it to accommodate the transplants. Space plants 4 to 6 feet apart, a distance that should help keep foliage dry and lessen the impact of water-borne diseases that turn green tomato leaves yellow and then brown. Transplant seedlings 2 to 6 inches deeper than they were growing in their pots, either by putting them straight in the hole or in a shallow, long trench on their sides. Provide plant support at the time of transplanting. Side dress with nutrients after the first fruits appear.

The best temperatures for tomato growth are between 65°F and 80°F. A site with a minimum of 4 hours of direct sun is essential to harvest fruit. Plants that grow lushly, but provide no fruit often do not receive enough sun.

The initials after the tomato name indicate the types of disease resistance. The number of days is an estimated time to the first harvest. The terms "determinate" and "indeterminate" indicate the length of the fruit-bearing season and vine size. Indeterminate vines, often robust and in need of pruning, produce over the entire season; determinate vines, frequently short and well-behaved, produce most of their bounty all at once, making them quite useful when canning tomatoes.

Tomato plants are typically available beginning in mid to late April. Visit www.debaggioherbs.com to view availability.

Planting is generally best done after Mother's Day inside the beltway and as late as Memorial Day in the colder suburbs.

Large Fruited Varieties

Includes hybrid and heirloom varieties

Abraham Lincoln. Indeterminate. 87 days. Beautiful dark red fruits, sweet, solid and meaty. Fruits are smooth, free from cracks and seams, and - although large - ripen all the way through. Ideal for ketchup, juice or slicing. Sturdy plants, frequently have bronzy-green foliage.

Amish Paste. 85 days. Indeterminate heirloom. Large, oblong, ox heart shaped fruit is very sweet. Rated highly in taste tests.

Arkansas Traveler. 85 days. Indeterminate heirloom. Flavorful pink fruits in the 6 to 8 ounce range are produced in abundance on a plant known for its ability to withstand hot weather.

Aunt Ginny's Purple. 75 days. Indeterminate heirloom. This beefsteak variety is considered by many experts to be superior to Brandywine in flavor. Deep pink fruits up to 16 ounces are produced.

Aunt Ruby's German Green. 80 days. Indeterminate. Heirloom green beefsteak with a deliciously sweet flavor that's enhanced by a spicy undertone. Globe-shaped large fruits are smooth with

light green skins at maturity and just a hint of yellow. Flesh is green blushed with pink, meaty, and flavorful. Pick by feel, not look, when soft to the touch, they are ready.

Better Boy VFN. 75 days. Indeterminate. Our most popular large, round, red tomato. Better boy maintains good fruit production and has disease resistance.

Big Beef VFFNTASt. 75 days. Indeterminate. All-American Winner Big Beef has globe-shaped flavorful red fruit on a plant that has high tolerance for adverse growing condition.

Big Brandy. 75 days. Indeterminate. Brandywine hybrid produces pink, 12 to 16 oz fruit. Higher yield than its parent.

Black Krim. 75-90 days. Indeterminate, Heirloom from the Black Sea of Russia. Large, 10 to 12 oz., dark brown-red tomatoes are richly flavored with just a hint of saltiness. Color is darker in hot weather, and fruit seems to set well even in the heat. Interior is a deep, reddish-green color. Prone to cracking, but a very heavy producer.

Black Tula. 80 days. Indeterminate. Russian heirloom. Reddish-brown beefsteak. Sweet fruit, smooth texture.

Boxcar Willie. 80 days. Indeterminate. Prolific yields of smooth, reddish-orange fruits averaging a large 10 to 16 oz.! With an old-fashioned flavor you'll remember from childhood, these high-yielding, multi-use tomatoes will last throughout the season and are ideal for canning, freezing, or for home-cooked meals. Crack-free and disease resistant.

Brandywine. 90 days. Indeterminate. An heirloom Amish variety from 1885, Brandywine is considered by many to be the finest-flavored large tomato ever offered. Fruits, though not abundant, are as large as 1.5 pounds with a full, sweet tomato flavor.

Brandywine, Black. 80 days. Indeterminate. This black version of Brandywine has fruit with the same luscious flavor of Pink Brandywine combined with the richness of black tomato taste. Same flattened beefsteak shape and size as Brandywine, but this fruit is more like the color of deep

mahogany. Tomatoes are 12 to 16 ounces and grow on vigorous plants.

Brandywine, Red. 80 days. Indeterminate. This is a version of Brandywine that offers red fruit with luscious old-time, red tomato flavor. Plants have regularly-shaped leaves and are extremely productive, bearing long harvests of these 10 to 16 oz. fruit.

Brandywine, Yellow. 78 days. Indeterminate. This rich tasting old-timer produces memorable orange fruit that is over 10 oz.

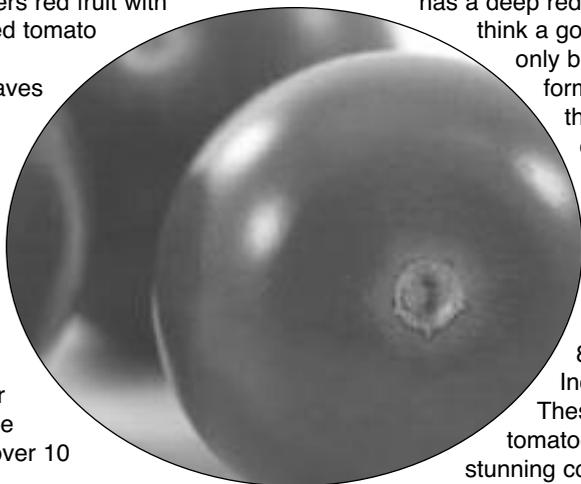
Bush Goliath. 68 days. Indeterminate. This tomato was created for gardeners with limited space, especially those who grow tomatoes in containers. Attractive, compact plants only 40 inches tall, produce 3-4 inch fruits packed with sweet tomato flavor.

Carbon. 80 days. Indeterminate. Medium to large, 8 to 12 oz, dark, purplish-brown fruit with brick red interior. This is one of the darkest of the "black" tomatoes and widely considered one of the best tasting. Rich yet sweet flavor.

Caspian Pink. 80 days. Indeterminate. Originally grown in Russia in the area between the Caspian and Black Seas, this heirloom variety beat Brandywine in California taste tests for three straight years. Large, 10-12 ounce fruits.

New! Chef's Choice Orange (F1). 75 days. Indeterminate. Orange Beefsteak. 2013 AAS winner. 8-11 oz. fruits are low in acid and have very good flavor and texture. High yielding. Earlier and more productive than most orange beefsteaks. High resistance to tobacco mosaic virus.

Cherokee Green. Indeterminate. 72 days. A selection of Cherokee Purple, produces green tomatoes. The medium-sized, 8+ oz., green fruits acquire some yellowish-orange color on the blossom end when ripe. Lots of bold, acidic, complex tomato flavor.



Cherokee Purple. 80 days. Indeterminate heirloom. Thin-skinned with soft flesh, fruit is sweet and rich flavored. Very unusually colored, rose-purple fruit has a deep red interior. If you think a good tomato can only be perfectly formed and red, this one will change your mind. Winner of our summer 1999 taste test.

Copia. 85 days. Indeterminate. These beautiful tomatoes are a stunning combination of fine-lined golden yellow and red stripes. Their gold flesh is streaked with red and is juicy, flavorful, and sweet. Fruits weigh about one pound each.

Dr. Wyche's Yellow. 80 days. Indeterminate. Heirloom. Fruit is unblemished and smooth, golden-yellow varying from 10 ounces to 1 lb. The shape is slightly flattened and the interior is meaty and flavorful with few seeds. Very productive.

Florida 91 VFF. 72 days. Determinate. Extra large, uniform fruit are produced on disease resistant vines. As the name implies, these plants are reputed to do well in high heat and humidity and are resistant to two of our most prevalent tomato diseases; alternaria and gray spot.

New! Genuwine. 70 days. Indeterminate. A hybrid cross between Brandywine and Costoluto Genovese. Higher yield and earlier to mature than Brandywine, while retaining the size, shape, and legendary flavor from its much lauded parent. Exhibits a hint of scalloping in the shoulders, good production, and ability to set fruit in higher temperatures, traits from its Italian parent. Regular-leaved plants produce delicious 10 to 12 oz. red fruit

German Giant. 77 days. Indeterminate. Heirloom. Huge, deep pink, sweet fruit.

New! German Johnson. 75 days. Indeterminate. Regular-leaved strain.

Similar flavor and color as Brandywine but slightly smaller, more uniform, and more productive. Fruits have lots of deep, acidic tomato flavor and a rich, creamy texture.

Giant Belgium. Indeterminate. 90 days to harvest. Huge, dark pink fruit is so sweet it can be made into wine.

Goliath VFFNTASt. 65 days. Indeterminate. Tall, vigorous plants yield beautiful, blemish free red fruits in the 10 to 15 oz. range. Gives Brandywine a run for the money as the best tasting tomato of all time.

Hawaiian Pineapple. 90-95 days. Indeterminate. Large beefsteak fruits ripen golden-orange and have a pineapple-like flavor when perfectly ripe. Vines produce lots of 1 to 1 ½ lb. fruits. This was a pleasant surprise at our taste trials several years ago, scoring in the top five.

Italian Giant Beefsteak. 85 days to first ripe fruit. Indeterminate. Plant produces lots of flattened fruits reaching 16 oz.

Italian Heirloom. Indeterminate. 70-80 days. Heirloom from Italy. Plants are loaded with red fruits weighing over a pound. Excellent full tomato flavor. Ideal for slicing and canning, very little waste and easy to peel

Kellogg's Breakfast. 80-85 days. Indeterminate. Heirloom. Lovely, pale-orange fruits are solid and meaty throughout, packed with mild, superb-tasting flesh. A long-season producer of large, beefsteak-type fruits, up to 16 oz., with solid centers that have just a few seeds at the edges. Very desirable!

Legend. 68 days. Determinate. This early variety sets large fruit that are glossy red and round. Flavor is a balance of sugars and acids. Strong resistance against the late blight fungus, a problem that has thwarted many a tomato gardener. It sets fruit well under cool temperatures, and contains few seeds.

Moreton Hybrid F1. 70 days. Indeterminate. Rutgers University has reintroduced this old time favorite. Fruit are large, meaty and delicious. Verticillium Resistant plants.

Mortgagelifter VFN. 82 days. Indeterminate. Special strain still retains extra-large (2 pounds or more) fruits, but is smoother and more uniform. Better disease resistance, too.

Mr. Stripey. 80 days. Indeterminate. Ridged-shouldered, large fruits, yellow with pinkish-red stripes. Quite mild, low acid, with few seeds. Virginia favorite.

New! Old Virginia. 80 days. Indeterminate. Heirloom. An old, Southern Virginia favorite. This tomato can take the heat and still yield a good crop. Vigorous plants produce dark red, globe-shaped, 8 to 12 ounce fruit that are smooth and crack resistant.

Omar's Lebanese. 80 days. Indeterminate. A meaty, rich, sweet tomato from Lebanon. The luscious pink fruits average between 1 and 2 pounds.

Park's Whopper VF1F2NT. 65 days. Indeterminate. This fine tasting tomato, produces large yields of fruit throughout the summer and is earlier than other large-fruited varieties. It is crack and disease resistant.

Persimmon. 80 days. Indeterminate heirloom. Large, good flavored, golden-orange fruits weighing in at 1 to 2 pounds. Highly rated in taste tests.

Pineapple. 85 days. Indeterminate. This heirloom variety produces large bicolored, yellow fruit that is streaked with red both inside and out. Strong vines produce an abundant crop of rich, fruity

and sweet tomatoes. One of my favorites.

Prudens Purple. 75 days. Indeterminate. Large pink fruits up to 1 pound are produced on potato-leaved vines. Delicious flavor with surprising production. Very highly rated in taste tests.

Ramapo F1. 75 days. Indeterminate. First developed at Rutgers in 1968, the Ramapo F1 hybrid tomato became a gardener's favorite due to its wonderful flavor combined with excellent fruit quality, reliability and production. The Ramapo disappeared as seed companies began favoring varieties that produced higher yields and firmer fruit for commercial growers. In 2008, the genuine Ramapo F1 hybrid seed was reintroduced.

Rose. 78 days. Indeterminate. This is an heirloom with taste rivaling Brandywine. Smooth, large, meaty fruits are produced.

Rutgers VFASt. 75 days. Determinate. Thick-walled, 7 oz., bright red fruits ripen evenly inside out. An old time favorite that is well suited for canning.

Sioux. 70 days. Indeterminate. Sweet, tangy, 6 oz. fruits set well in hot weather.

Sunny Goliath Hybrid VFN. 70 Days. Indeterminate. Sunshine yellow fruit ripen to brilliant gold and are edible at

either stage. Low acid, sweet and juicy tomatoes are typically 7 to 8 oz.

Supersteak VFN. 80 days. Indeterminate. Very large red fruits are the specialty of this variety and its reliability is attested to by the number of county fair blue ribbons presented to it over the years. It may win some accolades at your table, too. This is the kind of tomato that covers an entire piece of bread with a single slice.

Tangerine. 85 days. Indeterminate. Heirloom. Heavy producer of large, deep yellow-orange fruit.

White Queen. 85 days. Indeterminate. Heirloom variety. Beefsteak-type fruit weights 8 to 12 ounces, and is smooth except for ribbed shoulders. Some fruit have a pink blush or streaks on their blossom ends and all ripen to a pale creamy yellow with no cracking. Tomatoes are juicy and sweet with a well-balanced flavor.

Yellow Giant Belgium (Goldie). 90 days. Indeterminate. 150 years ago this heirloom variety was selected for its giant sized, golden yellow fruit and mild flavor.

Preventing Blossom End Rot

The dark soft spot that appears on the end of a tomato (to a lesser degree eggplant or pepper) opposite the stem, ruining the fruit, is an annual problem that frustrates many gardeners. The condition is not caused by a disease but a calcium deficiency that weakens the cell walls of tomatoes.

The most common causes of this malady are uneven periods of soil moisture (which can also cause cracking) and improper soil pH. Both interfere with the plant's ability to properly transport calcium to the fruit. Overly wet soil is difficult to prevent in our unpredictable climate, but raised beds will allow excess water to drain. Conservation of soil moisture during dry spells

is relatively easy through mulching and drip irrigating (overhead irrigation can foster bacterial and fungal diseases of the foliage). Check beneath the mulch one or twice a week and irrigate if necessary.

If the soil is too acidic, the plant will not be able to efficiently use calcium or other nutrients already in the soil. Lime, a chief source of calcium, is used to raise the pH (your local extension agent can help with soil samples and recommendations on the amount needed to achieve the target pH of 7). A fertilizer which obtains its nitrogen from calcium carbonate rather than acid-forming ammonium is also recommended.

Small Fruit / Cherry/ Grape Tomatoes.

Black Cherry. 65 days.

Indeterminate plants produce easy to pick, small, round, black cherry fruit.

Black Plum. 82 days.

Indeterminate. Small, oval, mahogany fruits are sweet and tasty.

Brandsweet Plum.

Indeterminate. 75 days. This variety that has Brandywine crossed with a cherry tomato is a winning combination with delicious, sweet taste. Slightly elongated pink cherries appear in abundance on potato-leaved plants.

Five Star Grape F1. 62 days.

Indeterminate. Excellent, sweet flavor and firm, meaty texture with few seeds and little juice. Healthy plants bear high yields of bright red crack resistant grape tomatoes.

Flammée. 85 days. Indeterminate.

Heirloom. AKA Juane Flammée. Small, 2 to 3 oz, sweet fruit has bright orange skin with red interior. Thick walls remain tender and flavorful. High yielding variety. Great salad type.

Golden Sweet Hybrid (F1). 60 days. Indeterminate. Yellow grape type produces long trusses of firm, bite size fruit.

Grapette Hybrid F. 75 days.

Indeterminate. Large clusters of grape sized, thin skinned, sweet, red fruit.

Green Grape. 70 days. Determinate. Short compact plants produce lots of 3/4 to 1 inch yellow-green fruit.

Husky Cherry Red VF. 65 days.

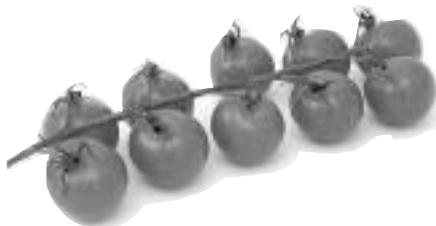
Indeterminate. Compact plants about 5 feet tall and produce flavorful red fruits that are 1 inch in diameter. This is a space saver that is also excellent for containers. tomatoes a dark purple. Good flavor.

Juliet Hybrid. 60 days.

Indeterminate. 1999 All America Selections winner. Elongated cherry tomatoes weighing 1 oz. are produced in grape-like clusters. Expect high yields of crack resistant fruit. Tolerant to late blight and leaf spot.

Lime-Green Salad. 68 days.

Determinate. Diminutive plants produce loads of small 3 to 5 oz., lime-green tomatoes that ripen further to amber. Fruit is chartreuse inside and full of juice and



good, tangy flavor that is somewhat spicy. Good plant for containers.

Matt's Wild Cherry. 60 days.

Indeterminate. This tomato from Mexico has produced a chorus of praise. The tender, smooth fruit has is rich and full-flavored with a sweetness that has few rivals. Red fruits are about 3/4-inch in diameter.

Pink Ping Pong. 75 days.

Indeterminate. Productive vines bear juicy, delicious, ping pong ball sized, pink fruit.

Red Grape. 60 day. Indeterminate vines produce loads of firm meaty, sweet fruits. Clusters have up to 20 tomatoes each. Good shelf and vine life.

Red Pear VF. 70 days.

Indeterminate. Pear-shaped tomatoes have a long history in the garden. Their unique shape, coupled with their small size, create a tomato that kids and adults love to eat out of hand or in salads.

Red Robin. 55 days. Determinate.

Dwarf plants are 8 to 12 inches high, perfect for hanging baskets or a six-inch pot. Sweet-flavored fruits are 1 1/2 inches in diameter.

Sun Gold. 57 days. Indeterminate.

Cascading trusses are covered with luscious bite-sized golden fruit. English gardeners voted this early, heavy cropper the sweetest tomato ever. This is now our most popular tomato..

Sun Cherry. 58 days. Indeterminate.

Comparable to Sun Gold. Prolific producer of very sweet, quarter sized red fruit. Excellent for salads or eating right off the vine.

Sun Sugar FT. 62 days.

Indeterminate. Small, orange, fruit has thin skin and some crack resistance. Almost as sweet as a cube of sugar. Great for kids of all ages.

Sweet 100 VF. 65 days.

Indeterminate. Sweet 100 remains one of

our favorite cherry tomatoes; its flavor is incomparable. One inch fruits are produced in clusters. It is a favorite of children and adults.

Sweet Baby Girl. 65 days.

Compact, vigorous plants produce sweet, flavorful cherry sized, red fruit until frost. Indeterminate plants are compact and more manageable than other cherry types

Sweet Chelsea. 64 days.

Indeterminate. The 1 to 1 1/2-inch red fruits are carried in clusters on this plant. Excellent fruit set and flavor is very sweet. Plants grow five to six feet tall.

Tommy Toe. 70 days. Indeterminate.

Very prolific producer of flavorful small fruit. This variety is frequently rated highly in taste tastes throughout the country.

White Cherry. 59 days. Compact indeterminate. Pale, yellow fruit have good and mild taste.

Yellow Canary. 55 days.

Determinate. Miniature plants produce small, golden yellow fruit. Yellow sister to red robin.

Yellow Pear VF. 70 days.

Indeterminate. Pear-shaped tomatoes have a long history in the garden. Their unique shape, coupled with their small size, create a tomato that kids and adults love to eat out of hand or in salads.

Yellow Ping Pong. 75 days.

Indeterminate. Yellow, juicy tomatoes about the size of a ping-pong ball are born in clusters. Deliciously sweet, juicy tomatoes with a refreshing lemon-like finish.

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Herbal Skincare



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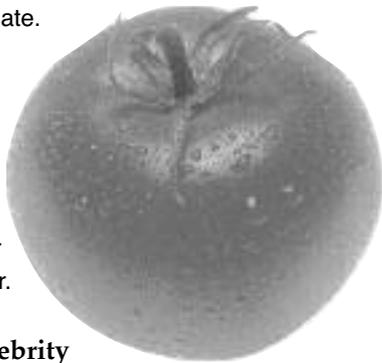
Tomatoes with Medium Sized Fruit

Black Zebra. 75 days.

Indeterminate. Vigorous plants produce 3 to 4 oz. deep burgundy fruit with green stripes. Rich complex flavor typical of black tomatoes. A cross between a black tomato and 'Green Zebra'. A unique and stunning variety.

Bush Early Girl. 54 days to fruit.

Compact determinate. High yielding plant with medium sized fruit. Good for container.



Celebrity

F1 VFFNT. 70 days.

Determinate. This All-America Selection award winner has vigorous vines that produce flavorful 3 1/2-inch fruit under a wide range of growing conditions.

Costoluto Genovese. 75 days.

Indeterminate. This old Italian variety has a good tomato flavor. It produces light red medium-sized fruit with an unforgettable flattened shaped that is strongly ribbed. This is a tomato that Europeans love to eat at the green shoulder stage; the flavor is unique. Highly rated in taste tests.

Early Girl. 52 days. Indeterminate.

This extremely early variety produces a large crop of medium-sized, red-fruited tomatoes. The rich, red, globular fruits of Early Girl are in the 4 to 6 oz. range.

Green Zebra. 72 days to first green fruit. Indeterminate. Pick fruit when it begins to show a yellow blush.

Japanese Black Trifele. 74 days.

Heirloom. Indeterminate. Heavy producer of 3 to 5 ounce, pear-shaped fruits that are free of blemishes and cracks. Color ranges from intense black to dark gray blushed with magenta. As delicious as it is unique. Excellent for canning. Harvest while shoulders are still green.

Lemon Boy VFN. 72 days.

Indeterminate. This hybrid produces round, bright yellow fruit that adds color

and flavor to salads. Average fruit is 6 to 8 ounces and out yields other golden tomatoes.

New Girl. 62 days. Indeterminate.

Medium sized, fruits have good full flavor. Good for sandwiches and salads. Better tasting and more disease resistant than Early Girl.

Red Zebra. 85 days.

Indeterminate. Fruits are dark red inside, and fire engine red outside with golden streaks. Produces large crops of 3 inch round fruit. One of the best tasting striped tomatoes.

Patio Hybrid VASt. 70 days.

Determinate. Good producer of medium sized, flavorful, red fruit. Compact plant is good for containers.

Thessaloniki. 68 days.

Indeterminate. This Greek variety produces beautifully smooth, crack-resistant, red fruits 3 to 4 inches in diameter. Fruits are juicy and flavorful.

Paste/Cooking Tomatoes

These varieties have been selected for their thick, meaty interiors, small seed cavities, and they have sufficient flavor to be eaten fresh or cooked into paste and sauces.

Golden Roma II VF. 70 days.

Determinate. Hybrid. Aka Golden Milano. Roma type with excellent tast. Mild, non acidic. Makes great salsa, good for canning.

Health Kick Hybrid VFFASt. 72 days. Determinate, to 4 feet tall. Plum shaped, 4 oz. fruit are great tasting and plentiful. Extra high levels of lycopene give this variety its name.

Principe Borghese. 75 days.

Determinate heirloom. This plum-shaped Italian tomato is favored for drying, sauce. But it is also tasty to eat out of hand. Meaty fruits have little juice and few seeds.

La Roma Hybrid VF. 62 days.

Determinate. Very productive Roma type. Slightly larger fruit than regular Roma type.

Roma VF. 75 days. Determinate.

Fruits are plum-shaped and 2 to 3 inches long. A well-known, reliable variety for cooking and canning.

Roman Candle. 80 days.

Indeterminate. Elongated, yellow, paste-

type fruit are 4 to 6 inches long. Meaty and flavorful with brilliant yellow skin and white flesh.

San Marzano. 80 days.

Indeterminate. This old favorite is more rectangular in shape and larger than Roma. A favorite with many of my Italian customers because of its meaty interior. Imported seed.

Sausage. 78 days. Indeterminate.

These are big-up to 6 inches long. They are meaty and perfect to mix with canning tomatoes. Prolific.

Super Italian Paste. 73 days.

Indeterminate heirloom. Six-inch long fruit has lots of meat, little juice, few seeds.

BLUEBERRIES

Add peat moss to the planting hole to help lower the pH. Use a fertilizer formulated for acid-loving plants to help keep pH in the desired range of 4.5 to 5.5.

Most varietes require another blueberry plant nearby for fruit production

DWARF BLUEBERRIES

Top Hat. *Vaccinium angustifolium.*

Loved for its small, sweet fruit and exceptionally hardy growth. An early-season, native species that spreads by roots to provide a 12-18" colorful shrub. This drought-resistant, trouble-free plant grows well almost anywhere with care. Often used in mass plantings or for restorations projects. **Self-Pollinating.**

SOUTHERN Highbush

O'Neal is considered by many to offer the best flavor of all Southern Highbush blueberries. This self-fertile bush bears attractive, large, very sweet fruit, followed by orange and wine colored fall foliage and red stems. Berry quality does not deteriorate under high temperatures. Matures 4-6 feet. Hardy to zone 5.

NORTHERN Highbush BLUEBERRIES

Plants will produce nearly twice as much fruit when allowed to cross pollinate with another highbush blueberry plant regardless of season.

Standard Hedge varieties reach 5-6' or higher, while producing large crops of tasty fruit which last for two months when several varieties are grown.

Chandler produces the world's largest blueberry. The long ripening season provides fresh fruit for up to six weeks. Foliage turns burgundy and orange in fall. Matures 5-7 feet.

Duke is the most outstanding early-season variety in terms of fruit quality and taste. It reaches 5-6' tall and produces uniquely tasty, large, firm fruit with a notable crisp texture.

Blue Crop is perhaps the most widely planted variety in the U.S. A true garden performer, it consistently produces quantities of large, firm, sweet fruit. Matures 4-6 feet. Mid season.

Blue Ray is a hardy, upright, early to mid-season variety with large, tasty fruit in exceptionally tight clusters. A production leader, with a very long fruiting season, this classic variety will endure -40°F temperatures.

Jersey, an original 1928 late-season cross, remains popular because of its vigorous growth and large, dependable crops of small to medium sized sweet fruit. Long a favorite of growers in zones 4-7, it reaches 6-8' with a very dense upright habit and attractive foliage.

Compact Hedge

Patriot is a popular early-season variety and is hardy to -40°F. This rounded, compact bush has dense, glossy foliage. Height to 4 feet. Medium sized fruit.

FIGS

Self-pollinating. These plants are not cold hardy beyond zones 7-10, but are often grown in zones 4-7 with adequate care and winter protection. Figs generally need moderate moisture and nutrition. Choose a fertilizer low in nitrogen and high in calcium and phosphorous. Fruit production and quality will suffer if plant is subjected to drought stress.

Brown Turkey. Also know as the English Brown Turkey, Black Spanish or Texas Ever-bearing. Most common, temperate variety. This mid-season variety has medium to large, sweet fruit with brown-violet skin and pink flesh.

Chicago Hardy. As the name implies, this is one of the most prolific figs to grow in cold areas of the northern U.S. The fall fruits are born on the new canes that grow during the summer. A plant with four new stems can produce up to 150 purplish-brown figs of excellent flavor. Zones 6-10.

Italian Honey. Also known as Lattarula. Light green/yellow fruits ripen earlier than other varieties. Dwarf tree is good for growing in a pot.

Black Spanish. Large, dark purple to mahogany colored fruit with red center. Very sweet.

BLACKBERRIES

Thornless! Remove old canes on the Fall. Plants bear fruit on the following year's new growth.

Apache has large, tasty fruit with good eating and keeping characteristics. Upright plant, growing 4 to 5 feet in height.

Arapaho has large, glossy conical shaped fruit which are quite firm. Self-supporting 6-8' upright canes establish fruits quickly. A vigorous, disease resistant, early-season variety. Zone 5-8. Self-fertile.

Triple Crown is an early-season variety. Its large crops of fruit with unparalleled production of up to 30 pounds per plant, outstanding vigor and cold hardiness. Fruit is glossy, black and large, with excellent flavor. Self-fertile plant is a trailing variety, so should be trellised. Zone 4-8.

RASPBERRIES

Remove old canes in the Fall.

Plants bear fruit on the following year's new growth.

Red Fruit

Caroline is an everbearing variety producing large berries with a super-strong raspberry flavor beginning two weeks earlier than Heritage.

Heritage is an ever-bearing (small spring crop, larger fall crop) red variety

which continues bearing through the fall. Self-fertile and root rot resistant, the fruit is high-quality, firm and excellent in flavor. Zones 4-8.

Golden Fruit

Anne are everbearing like Heritage but produce golden yellow berries.

ELDERBERRY*Sambucus canadensis*

Elderberry is a multi-stemmed shrub. In spring, tiny, star-shaped, white flowers are arranged in showy sprays up to 10-inches across, nearly covering the plant. In summer, it bears shiny, purple-black fruits used to make elderberry wine and when cooked, made into pies and jams. The berries are very high in vitamin C and are a great source of vitamins A and B, as antioxidants. Elderberry finishes the show with a colorful autumn display of yellow, orange, and red foliage. Matures at 5 to 12 feet. Zones 4-8.

CURRANT

'Red Lake' produces clusters of large, red berries that possess a mild flavor. Hardy and vigorous, it is considered by many to be the best red currant variety. This glossy, green-leafed plant is suitable for hedging and is highly ornamental. Mid to late season fruit. Matures 3 to 5 feet.

Consort Black. A productive and self-fertile variety. Ripens late season. Black medium-sized fruits have a strong flavor. Wonderful in jellies, jams and sauces. Leaves turn bright orange, yellow or red in the fall.

GOOSEBERRY

Small, roundish-oval, light green-shaded red berries with juicy flesh. Wonderful for canning and wine-making.

BOYSENBERRY

Famous for their simultaneous sweet and tart flavor when ripe. Probably the result of a cross between loganberry and a wild blackberry relative.

HERBAL SOAPS

*Lépi de Provence***Triple-milled
Shea Butter Soaps**

Exquisitely packaged. Imported from France.

**Liquid Soaps.**

Enjoy all the quality that you've come to expect from the Lépi de Provence product line in the convenience of a liquid soap. They are naturally mild with the moisturizing benefits of Shea Butter. An elegant accent to your kitchen or bath. This long lasting soap comes in an oversized 16.9 oz. pump bottle. Available in the following great scents: Blue Lavender, Lemon Verbena, Green Tea Lemongrass, Cotton Flower, Rose de Amour, and Ocean Seagrass.

6.9 Fl. Oz. \$15.99 each

Traditional soap-making involves triple-milling the ingredients, a process of removing impurities over the course of several days, thereby eliminating the need for preservatives. The result is a pure, creamy, long-lasting, non-alkaline bar soap.

Good skin depends in no small part on good soap. Very often, changing to a high-quality, triple-milled soap will clear skin problems, such as dryness, irritation, and blemishes. This is achieved by helping to restore the PH balance thrown off by the alkalinity in commercial soaps.

And what works for facial skin holds true for the rest of your body--- a good bar of soap to cleanse and a loofah, bath puff or clean terry wash cloth to exfoliate dead skin cells encourages growth of new skin. Lépi de Provence soaps are rich in 100% shea butter, nature's amazing all-in-one skin conditioner, moisturizer, and sun screen.

Let the dream of Provence infuse your daily routine. Each fragrance has been designed by the finest perfumers of Grasse, near France's southern coast. Their triple milled shea butter soap is creamy and long lasting. Treat yourself or someone you love to this rich, yet affordable luxury.

Triple-Milled Shea Butter Bar Soaps are available in the following fragrances:

Blue Lotus	Grapefruit	Sage & Vanilla
Cassis & Pear	Jasmine & Honeysuckle	Tomato Vine Strawberry
Cedar & Sandalwood	Lavender	Vanilla Oatmilk
Citrus Bergamot	Lychee Rose	Verbena Flower
Cucumber Mint-leaf	Linden	Yuzu & Papaya
Ginger Orange	Ocean & Seaweed	
Green Tea	Olive & Lavender	

7 Oz/200 G. \$6.29 each bar.

Below are some of our favorite products available here at the nursery.
 This is just a small sample of what we have to offer. We have a great selection of organic fertilizers and pest and disease control products.

ATLAS® Gloves.

Nitrile Touch. These lightweight, palm dipped gloves feature seamless nylon liners that allow exceptional breath-ability and all-day comfort. The thin polyurethane palm coating offers tremendous dexterity and breath-ability, while the nitrile palm coating fits like a second skin and has the strength needed for aggressive projects. Available in S, M, L. Colors: Pink, Teal, Blue, Mango, Green, and Black



Magid Gloves

Bamboo Collection. With a 100% bamboo shell, this glove is lighter, cooler and more absorbent than cotton gloves. Foam nitrile coated palm provides great grip, increased abrasion and puncture resistance. Bamboo fiber contains a unique antibacterial agent that helps to reduce bacteria that thrive on clothing and cause unpleasant odors, even after multiple washings.



Tomato Cages

Most tomato cages you find are woefully undersized for all but small, patio type tomatoes. We offer small cages as support for peppers and eggplant. Full sized cages for tomatoes, including some that fold up nice and flat at the end of the season are what we offer. More traditional, round cages are also available and come in plain galvanized, red, green, yellow, or blue.

Containers

We offer a large selection of planting containers from 4" to 24" diameter. Many styles, fancy to utilitarian, are available. Grow your favorite herbs, annuals, perennials, and vegetables.

Espoma Fertilizers and Ammendments

Tomato Tone, Plant Tone, Flower Tone, Garden Tone, Bat Guano, Blood Meal and more. Plant food for whatever you grow.

Insect Control

Bonide All Seasons Oil

Highly refined superior paraffinic oil kills insects by smothering them - pesticide free. Use as a dormant oil through growing season. Spray to control overwintering eggs of red spiders, scale insects, aphids, bud moths, leaf roller, red bug, codling moth, blister mites, galls, whitefly, mealy bugs and other insects. Highly recommended for use on fruit trees, shade trees, shrubs, ornamentals, roses and vegetables. Safe and pleasant to use. Will not stain. Temperature tolerant to 90 degrees.

Liquid Ant Baits

This is the only ant product I use in my house because it really works. The bait station is convenient and easy to use. Place a station in the ant's travel path. Each box contains 6 bait stations.



Pro-mix Growing Medium This is the only stuff we have used for years for both seeding and potting. Used by professional growers throughout North America. The perfect balance of drainage and moisture retention makes this mix ideal for growing herbs, vegetables, or anything else. When growing in pots it is vital that you provide your plants with supplemental nourishment (fertilizer). The 3.8 cubic feet compressed bale is the most economical size for when you've really got a lot of potting to do. It is early 3 times as much as the 2.8 cu. ft. loose fill bag once properly "fluffed".

EarthBox

The patented EarthBox was developed by commercial farmers and proven in the lab and on the farm. The maintenance-free, award-winning, high-tech growing system controls soil conditions, eliminates guesswork and more than doubles the yield of a conventional garden-with less fertilizer, less water and virtually no effort.



Full Kit Includes: 1 EarthBox® container, 1 aeration screen, 1 water fill tube, 2 reversible Mulch Covers, 4 casters, 2.0 cu. ft. bag of potting mix, 16 oz. bag of 7-7-7 fertilizer, 16 oz. bag of dolomite, and instruction sheet. All plastic components are durable, food-safe, and UV stabilized. Container holds 2.0 cu. ft. of potting mix, and reservoir holds 3 gallons of water. Product dimensions: 29"L x 14"W x 11"H. Integrated caster sockets. Available colors: Terra Cotta, Green, Chocolate, Cobalt Blue, and Margarita Green. One-Year Manufacturer's Warranty.

Staking System Kit. Includes aluminum tubes and plastic connectors to create a trellis connected to your earthbox. Total height when assembled is 61 inches. Also available in Green.

Organic Replant Kit. Includes: 16 oz. bag of organic 8-3-5 fertilizer, 16 oz. bag of dolomite, 2 reversible Mulch Covers, and easy instructions.

Replacement Mulch Covers. Stops weeds and conserves water. No need for herbicides. Protects from rain or drought. Two sided for any climate. Good for an entire growing season. Sold per cover.

Virginia Cooperative Extension

Contact your local agent for information on testing your soil. They can tell you specifically what and how much to add to you soil so you can grow the best herbs and vegetables possible.

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DIRECTIONS TO THE GREENHOUSE

From the beltway: Take Route 66 West. You have two exit options from Route 66 westbound. Take the Route 50 exit towards Winchester (West) or take the Route 28 exit towards Dulles (North) then exit onto Route 50 West. Either way, you will end up on Route 50 westbound and should follow the next directions.

From the intersection of Route 28 and Route 50: Continue westbound on Route 50 for 3½ miles. Turn left at the Sheetz gas station onto Poland Road (Rte 742). Go south on Poland Road for ½ mile and turn right onto Mountain View Drive. You'll see our sign at the second driveway; turn right into the parking lot.

From Leesburg: Take Evergreen Mill Road (Rte 621) until it ends at Route 606 and turn right. You'll only travel one or two miles before coming to a traffic light at Route 50. Turn left at the light, pass the housing development called South Riding and make the next right turn onto Poland Road (Rte. 742). Go south on Poland Road for ½ mile and turn right onto Mountain View Drive. You'll see our sign at the second driveway; turn right into the parking lot.

