

# HERBS

Harvest your favorite herbs from June until frost. Collect your favorite varieties for drying indoors. Pick the flowers when the blossoms are fully open, leaves should be harvested before the plants bloom. When drying, strip the leaves from the bottom 6-8 inches of each stem. Gather into a bundle by tying the stems together and hanging upside down to dry. The leaves and flowers are very popular and have great medicinal value. Please refer to individual varieties for their specific uses. Before using the stems, branches, oils from any plant, consult a physician or health reference book as many can be toxic if used incorrectly or in excess.

Do not mix herbal remedies or teas with medical prescription. Remember, self diagnosis and/or self medication is irresponsible and can be dangerous. Consult a health care professional or doctor in your area whenever in doubt. Herbs are essential in adding the zest and flavor to foods and drinks as a flavoring or seasoning. When leaves are used, cut and gather when the flower buds just start to form. During the past 4-5 years herbs have become more popular. They are easy and economically grown either in plant trays or pots.

Gourmet Tip: Many varieties are easily dried in the microwave or frozen to be used later in the year by yourself or friends.

## HERBS, SIMPLY HERBS

**28 days from transplant to harvest.**

Multi-seed herb pellets give just the right amount of seed for growing in plugs and pots. Its the easy and economical way to grow the most popular herb classes. Great for 4 inch pot programs.

No more seed broadcasting or scoops across the soil, reducing the risk of disease. Uses less seed than oversow/multisow methods and can be direct sown. Produces healthy, uniform, better looking plants to send to retail. Plants perform well and produce excellent yields.

95% germination standard

### BASIL - 8920MP

24-30 in. - *Ocimum basilicum* (Sweet Basil). Fragrant plants are great for herb gardens or adding scent to mixed combinations. PRECISION MULTI-SEED PELLETT contains 8-14 seeds per pellet and assures a high level of uniformity of germination, making this a great variety for use in hydroponic systems.

### CURLED PARSLEY (MULTI-SEED) - 8925MP

15-18 in. - *Petroselinum crispum*. MULTI-SEED PELLETT contains 7-9 seeds per pellet. Zones: 5-8

### DILL - 8921MP

12-24 in. - *Anethum graveolens* (Dill). MULTI-SEED PELLETT contains 8-14 seeds per pellet.

### FLAT PARSLEY - 8922MP

15-18 in. - *Petroselinum crispum* (Large Leaf Italian Flat Parsley). MULTI-SEED PELLETT contains 6-12 seeds per pellet. Zones: 3-11

### OREGANO (MULTI-SEED) - 8926MP

12-30 in. - *Origanum vulgare*. (Common Oregano). MULTI-SEED PELLETT contains 9-14 seeds per pellet. Zones: 5-9

Each of the above: (26A8) 50 sds - \$6.90  
100 sds - \$10.95 250 sds - \$20.35  
500 sds - \$31.40 1,000 sds - \$53.85

## HERBS, SIMPLY HERBS (continued)

### ROSEMARY (MULTI-SEED) - 8927MP

12-24 in. - *Rosmarinus officinalis*. MULTI-SEED PELLETT contains 10-15 seeds per pellet. Zones: 7-10

25 sds - \$6.90 50 sds - \$10.90  
100 sds - \$16.00 250 sds - \$31.30  
500 sds - \$52.70 (25A8)

### SAGE - 8923MP

18-24 in. - *Salvia officinalis* (Sage). Fragrant greyish leaves are used fresh or dried for flavor meats, dressings and sauces. PRECISION MULTI-SEED PELLETT contains 6-10 seeds per pellet and assures a high level of uniformity of germination, making this a great variety for use in hydroponic systems. Zones: 4-8

50 sds - \$6.90 100 sds - \$10.95  
250 sds - \$20.35 500 sds - \$31.40  
1,000 sds - \$53.85 (26A8)

### THYME - 8924MP

12-18 in. - *Thymus vulgaris* (Winter Thyme). MULTI-SEED PELLETT contains 6-12 seeds per pellet. 42 days from transplant to harvest. Zones: 5-9

### TRY BASIL - 8928MP

**\* New for 2018** 12-24 in. - *Ocimum basilicum*. Each pellet contains a large-leaf Genovese basil, a serrated green leaf type and a burgundy-leaf variety. PRECISION MULTI-SEED PELLETT contains 8-14 seeds per pellet and assures a high level of uniformity of germination, making this a great variety for use in hydroponic systems.

Each of the above: (26A8) 50 sds - \$6.90  
100 sds - \$10.95 250 sds - \$20.35  
500 sds - \$31.40 1,000 sds - \$53.85

## ABSINTHE

### ABSINTHE - 7701

20 in. - 333,000 S. *Artemisia absinthium*. (Wormwood). White, daisy-like flowers with fine textured leaves. Very aromatic foliage, used in medicinal tea. Perennial.

1,000 sds - \$6.90 2,000 sds - \$9.40  
5,000 sds - \$16.95 10,000 sds - \$28.00  
25,000 sds - \$58.40 (31B8)

## ARUGULA

### ROCKET-ROQUETTE - 7782

12-18 in. - 17,000 S. *Eruca sativa*. Heirloom. Tender smooth leaves with robust, peppery flavor. Cook mature leaves with other greens or use as a zesty accent in salads. An essential ingredient in the Provençal mixed green, mesclum. Best when picked minutes before your meal. Annual.

1,000 sds - \$6.90 2,000 sds - \$7.60  
5,000 sds - \$12.65 10,000 sds - \$20.00  
25,000 sds - \$40.25 (31A8)

## BALM

### LEMON BALM - 7754

24 in. - 40,000 S. (*Melissa Officinalis*). Leaves have a mild lemon aroma and are used to make medicine and tea. Use for digestive problems, including upset stomach, bloating, intestinal gas (flatulence), vomiting, and colic; for pain, including menstrual cramps, headache and toothache; and for mental disorders, including hysteria and melancholia. Many people believe lemon balm has calming effects so the take it for anxiety, sleep problems and restlessness. Also used for Alzheimer's disease, attention deficit-hyperactivity disorder (ADHD), an autoimmune disease involving the thyroid (Graves disease), swollen airways, rapid heartbeat due to nervousness, high blood pressure, sores, tumors and insect bites. If inhaled as aromatherapy for Alzheimers disease.

1,000 sds - \$6.90 2,000 sds - \$9.40  
5,000 sds - \$16.95 10,000 sds - \$28.00  
25,000 sds - \$58.40 (31B8)

## BALSAM

### BALSAM - 7712

12-18 in. - 3,000 S. *Impatiens balsamina*. Dwarf and compact growth habit. Large double flowers displayed above the foliage. Chinese herbalists use as a tea to clear blockage in the throat. Concentrated water extract from the foliage will ease the pain and lesions associated with Herpes. Flowers can be used as a textile dye or used to color the skin and nails. Annual.

500 sds - \$6.90 1,000 sds - \$8.65  
2,000 sds - \$12.80 5,000 sds - \$23.70  
10,000 sds - \$39.50 (30A8)

**BASIL**

**13,000-28,000 sds/oz 70° 7-10 days**  
 Will grow in rich, moist soil, but well drained with a pH of 6 to 7. Likes warm weather and cannot withstand frost, as it will show cold damage such as blackened leaves when exposed to cool temperatures below 50°. If flowers appear simply pinch them to keep the plant producing tasty leaves. Because basil is harvested continually for lots of leaves it needs a little fertilizer. When planting, add a coated, slow release fertilizer such as 19-19-19 at the rate recommended or work plenty of organic nutrients from compost, blood meal or cottonseed meal into the soil. Keep moist, not wet, dry soil stunts its growth. Water on the leaves can damage them so it is best to water the base of the plant or use drip irrigation.

**ARISTOTLE - 7724**

6-12 in. - 25,000 S. *Ocimum basilicum*. (Greek Basil). A stylish, compact variety with tightly packed, tiny leaves that create pretty pale green mounds. Perfect for patio gardens, containers and window boxes.

100 sds - \$6.90	200 sds - \$10.80
500 sds - \$18.90	1,000 sds - \$30.70
2,000 sds - \$56.00	(28B8)

**CINNAMON - 7737**

26-30 in. - 16,000 S. *Ocimum basilicum*. (Mexican Spice, Vietnamese Basil or Saigon Basil). 65 days. A tender annual with sturdy stems that are dark purple-red with dark green, cinnamon scented leaves. Very useful as an accent with tea, fish, poultry and as an all-purpose seasoning in Asian or Indian dishes. Annual.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**DARK OPAL - 7797**

16-18 in. - 20,000 S. *Ocimum basilicum*. (All America Winner - 1962). 80 days. Attractive, dark purplish-bronze foliage with slender lavender white flower spikes. Excellent for borders and mass plantings and versatile as an herb for culinary purposes. Annual.

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

**EVERLEAF GENOVESE - 7726**

**\* New for 2018** 18-24 in. - 10,000 S. 30-45 days. Compact, well branched variety with short internodes makes a beautiful columnar plant that stays tidy in both in-ground or container gardens. The robust flavor stands up to cooking, perfect for pesto and adding to sauces. Later flowering than most basil allows for very large harvests.

100 sds - \$7.50	200 sds - \$13.55
500 sds - \$24.60	1,000 sds - \$40.70
2,000 sds - \$75.20	(28D8)

**BASIL (continued)**

**LEMON - 7738**

18-24 in. - 15,000 S. *Ocimum citriodorum*. (Mrs. Burns). Heirloom. 60 days. A tender annual. Attractive, spreading silver-green leaves. Flavor is great for potpourris, tea, fish, chicken, vegetables and herb vinegars. Just lightly touching the narrow leaves will release a lemony fragrance. Add the blooming stalks to flower arrangements for a citrus scented bouquet. Annual.

**LETTUCE LEAF - 7889**

18-24 in. - 16,000 S. *Ocimum basilicum*. 85 days. A somewhat frilly large leaf, fragrant and flavorful. A culinary delight, it can be used in any recipe calling for regular basil. Ideal for salads, pesto, many Italian dishes and other ethnic cuisine.

Each of the above: (31A8)	1,000 sds - \$6.90
	2,000 sds - \$7.60
	5,000 sds - \$12.65
	10,000 sds - \$20.00
	25,000 sds - \$40.25

**LICORICE - 7817**

12-15 in. - 25,000 S. *Ocimum basilicum*. 75-90 days. Similar in habit to Cinnamon Basil with a licorice flavor. Used to flavor tea, candy and desserts. Used as a cough remedy in China for thousands of years as a tea. Annual.

Each of the above: (31A8)	1,000 sds - \$6.90
	2,000 sds - \$7.60
	5,000 sds - \$12.65
	10,000 sds - \$20.00
	25,000 sds - \$40.25

**LIME - 7400**

16-20 in. - 18,000 S. *Ocimum americanum*. 60 days. The compact plant has 2 in. long, bright green leaves. Add the distinct zesty aroma of lime and a citrus flair to fish or salads. 60 days to harvest. Annual.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**MINNETTE - 7690**

10 in. - 25,000 S. *Ocimum basilicum*. 75-90 days. An outstanding variety for pot plant sales. Attractive, bushy, very small-leaved variety that forms a tight, compact mound that keeps its shape all season without pinching. Good spicy, flavor. Clouds of tiny white flowers appear in late summer. Annual.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**NUFAR - 7729**

24-30 in. - 15,000 S. *Ocimum basilicum*. 77 days. A fusarium and disease resistant strain. Very strong aromatic variety with leaves up to 4 in. long. Excellent in pesto dishes and gourmet cooking. Organically grown seed. Annual

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**BASIL (continued)**

**PISTOU - 7768**

10 in. - 24,000 S. *Ocimum basilicum*. (Greek Basil). 60-90 days. Compact plants with very small leaves. Much more uniform in terms of habit and leaf size than many of the classic compact varieties. Bred for pot plant production. Good flavor. Annual.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**PURPLE RUFFLES - 7739**

18 in. - 21,000 S. *Ocimum basilicum*. (All America Winner - 1987). 85 days. Glossy, deep purple crinkled leaves. Each leaf is ruffled and serrated. Outstanding in the garden or a border, great for flavoring. Annual. (Only 75% are purple-leaved. High PH or heavy peat content increases the % of green leaves). Annual.

500 sds - \$6.90	1,000 sds - \$10.45
2,000 sds - \$15.90	5,000 sds - \$31.20
10,000 sds - \$52.85	(30B8)

**RED RUBIN - 7723**

18-24 in. - 17,000 S. *Ocimum basilicum*. 76 days. Vigorous, purple, flat-leaved talian type produces 3 in. long leaves. High yielding variety has a great flavor and a cooper colored tinge to its purple leaves. A must grow for lovers of flavored vinegars and oils. Sweet scented foliage.

**SPICY GLOBE - 7755**

8-14in. - 22,000 S. *Ocimum minimum*. 70 days. Very round, compact shape and tiny, flavorful leaves. Hearty flavor makes a good candidate for spicier Thai and Italian dishes, in sparing amounts. Perfect for edging in small gardens or in containers and window boxes. Annual.

Each of the above: (30A8)	500 sds - \$6.90
	1,000 sds - \$8.65
	2,000 sds - \$12.80
	5,000 sds - \$23.70
	10,000 sds - \$39.50

**SWEET DANI - 7759**

18-24 in. - 14,000 S. *Ocimum basilicum citriodorum*. (All America Winner - 1998). 65 days. Masses of tiny white flowers held above highly distinctive lemon scented leaves. Very attractive growth habit make this variety valuable as both a flowering and a vegetative ornamental plant. Distinct lemon flavor and scent great for seasoning fish, fruit salads and dishes typically improved by a lemon flavor. Try getting creative and steep it in your next batch of tea. Annual.

500 sds - \$6.90	1,000 sds - \$10.45
2,000 sds - \$15.90	5,000 sds - \$31.20
10,000 sds - \$52.85	(30B8)

**SWEET GENOVESE - 7734**

24 in. - 17,000 S. *Ocimum basilicum*. 68 days. Large, dark green, crinkled, thick leaves of strong scented, spicy basil flavor. Very popular as a fresh market basil and for gourmet cooking. Annual.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**BASIL (continued)****SWEET GENOVESE COMPACT - 7740**

16-18 in. - 16,000 S. *Ocimum basilicum*. 74 days. Similar flavor, appearance and leaf size as Genovese in a more compact plant habit. The best Basil for containers.

Each of the above: (31A8) 1,000 sds - \$6.90  
2,000 sds - \$7.60 5,000 sds - \$12.65  
10,000 sds - \$20.00 25,000 sds - \$40.25

**SWEET ITALIAN DOLCE FRESCA - 7725**

10-24 in. - 16,000 S. (All America Winner - 2015). Produces sweet tender leaves. An attractive, compact shape that's both versatile and beautiful. Use the leaves as you would any Genovese basil and makes an excellent pesto. After harvest, the plant is quick to recover and keeps the desired ornamental shape that's perfect for containers, borders or as a focal point. Great for gardeners looking for drought tolerant, hearty plants, foodies interested in a new and better basil and anyone who wants that great Mediterranean taste added to their cuisine.

500 sds - \$6.90 1,000 sds - \$8.65  
2,000 sds - \$12.80 5,000 sds - \$23.70  
10,000 sds - \$39.50 (30A8)

**SWEET ITALIAN LARGE LEAF - 7742**

24-30 in. - 17,000 S. *Ocimum basilicum*. Heirloom. 78 days. Italian Lettuce leaf type. Green or dried, chiefly used for seasoning. Annual.

1,000 sds - \$6.90 2,000 sds - \$7.60  
5,000 sds - \$12.65 10,000 sds - \$20.00  
25,000 sds - \$40.25 (31A8)

**THAI - 7694**

16-20 in. - 14,000 S. *Ocimum basilicum*. (Queen of Sheba). Green 2 in. long leaves have a spicy, anise-clove flavor. Attractive purple stems and blooms. Used in large amounts in red and green curry and spicy stir-fried dishes. Annual.

**THAI SIAM QUEEN - 7758**

24 in. - 21,000 S. *Ocimum basilicum*. (All America Winner - 1997). 60-90 days. An improved Thai basil or tropical basil. More tender and intensely flavored than Sweet Basil. Highly aromatic with licorice basil aroma. In many Thai dishes, this is added last, just prior to serving for its fragrance and flavor, also used as well in Italian dishes.

Each of the above: (30B8) 500 sds - \$6.90  
1,000 sds - \$10.45 2,000 sds - \$15.90  
5,000 sds - \$31.20 10,000 sds - \$52.85

**Sweet Bush Small Leaved**

10-12 in. - Crop failure. As a substitute, we suggest Basil Minnette.

**BORAGE****Tailwort**

1,300 sds/oz 70° 7-14 days

Grows best if direct seeded. Barely cover the seeds with soil and keep well watered. Tolerant to any soil type, even poor dry soil. Leaves should be harvested when young; old leaves are tough and hairy. Flowers can be harvested anytime.

**BORAGE - 7744**

18 in. - 1,500 S. *Borago officinalis*. Heirloom. 50-60 days. Thick soft stems and large leaves that have the flavor of cucumbers, both of which are covered in fine bristly hairs. The flowers are star-shaped and a vivid sky blue, although an occasional pink bloom does appear. Often grown in vegetable gardens where it attracts pollinating bees and is considered a good companion plant for tomatoes, squash and strawberries. It's even supposed to deter tomato hornworms and improve the flavor of tomatoes growing nearby. Used to treat fevers, bronchitis, pleurisy, cirrhosis, nephritis, acne and as a hormonal balancer. Annual.

500 sds - \$6.90 1,000 sds - \$8.65  
2,000 sds - \$12.80 5,000 sds - \$23.70  
10,000 sds - \$39.50 (30A8)

**BURNET****Lesser Burnet, Salad Burnet**

3,000 sds/oz 68° 7-14 days

Barely cover seed no more than 1/4 in. Not particular about soil as long as it drains well. Harvest the leaves as needed. The young leaves that have not flowered are the best flavor. Will spread by rhizomes, but it is not considered to be invasive. Known to self-seed, but deadheading the flowers will prevent seeds from spreading in the garden.

**BURNET - 7748**

Perennial. 12 in. - 3,000 S. *Sanguisorba minor*. Heirloom. 70 days. Leaves are deeply toothed; crimson flowers are thimble-shaped. A nutty, cucumber flavor to salads, vinegars, cream cheese and tomato juice.

500 sds - \$6.90 1,000 sds - \$8.65  
2,000 sds - \$12.80 5,000 sds - \$23.70  
10,000 sds - \$39.50 (30A8)

**CARAWAY**

10,000 sds/oz 70° 10-20 days

Direct sow in prepared seed beds in spring when frost danger has passed. Plant in rows and lightly cover with soil. The first year plants look like carrots, reaching 8 in. tallm sending down a deep taproot. The second year will produce flowers.

**CARAWAY - 7745**

18-24 in. - 10,000 S. *Carum carvi*. Heirloom. 70 days. Seeds used for flavoring bread, meat and liquors. Used for flavoring in breads, soups, salads, stews, cheeses, pickling brines, and meat dishes. Will help in the digestion of heavy, rich meals. Caraway seeds were so revered by the 6th century Persians that citizens used them to pay taxes. Biennial.

1,000 sds - \$6.90 2,000 sds - \$7.60  
5,000 sds - \$12.65 10,000 sds - \$20.00  
25,000 sds - \$40.25 (31A8)

**CATNIP****Catswort, Catmint**

45,000 sds/oz 60°-70° 7-21 days

Plant in an ordinary, well drained soil. To prevent cats from flattening the plant, insert several twiggy sticks into the center. If the soil is particularly poor, fertilize a little with weak solution of liquid fertilizer.

**CATNIP - 7763**

18 in. - 45,000 S. *Nepeta cataria*. Heirloom. 80-90 days. Green or dried leaves used for seasoning and as a tea for nervous headaches and upset stomachs. Perennial.

1,000 sds - \$6.90 2,000 sds - \$7.60  
5,000 sds - \$12.65 10,000 sds - \$20.00  
25,000 sds - \$40.25 (31A8)

**CELERY LEAF**

70,000 sds/oz 55°-60° 14-21 days

Not frost tolerant so only plant outdoors once all risk of frosts has passed. A very thirsty plant and must have a strong continuous supply of water. Suited to grow very well in a container, water well and move undercover in winter to extend the cropping season.

**CELERY LEAF - 7821**

12-15 in. - 70,000 S. 85 days. Solid, thick stalks that are topped with upright green foliage. Leaves are aromatic in seasoning of stews, soups, meats and poultry. Annual.

5,000 sds - \$6.90 8,000 sds - \$35.50  
10,000 sds - \$10.10 25,000 sds - \$19.45  
(34A8)

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they never lose their warmth.**  
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## CHAMOMILE

**165,000-270,000 sds/oz 65°-80° 10-14 days**  
Sow in well drained, neutral to slightly acidic soil. Will grow in a relatively wide pH range between 5.6 (acidic) and 7.5 (neutral). Seeds need light to germinate. Best planted outdoors. Press 1 in. into soil but do not cover.

### GERMAN - 7776

18-24 in. - 270,000 S. Matricaria chamomilla. Heirloom. 60-90 days. Attractive white flowers make this plant an attractive ground cover. Apple scented foliage. Dried flowers used for tea, and an aid for digestion. Research shows that Chamomile tea stimulates the immune systems's infection fighting cells and reduces discomfort of the cold and flu anxiety. Hardy Annual.

5,000 sds - \$6.90	8,000 sds - \$35.50
10,000 sds - \$10.10	25,000 sds - \$19.45

(34A8)

### ROMAN - 7730

**Perennial.** 4-6 in. - 165,000 S. Chamaemelum nobile. Heirloom. 60-65 days. Tends to stay low to the ground making a good ground cover. Flowers are similar to daisies in appearance and the gives off an almost apple-like scent. Use in teas to calm the nerves and bring relaxation.

5,000 sds - \$8.45	10,000 sds - \$13.55
25,000 sds - \$58.00	50,000 sds - \$51.95

(34B8)

## CHERVIL

### French Parsley

**14,000 sds/oz 60°-70° 17-14 days**

Sow in a cool, shady spot. Use well drained, compost enriched, alkaline soil of average fertility. Also adapts well to container growing. Grows very quickly, so it is important to water regularly.

### CHERVIL - 7771

8-16 in. - 12,000 S. Anthriscus cerefolium. 60 days. Slow-bolting, vigorous. Curly type leaves resemble Parsley with an anise-tarragon like flavor. For culinary use, both the roots and leaves are used. Popular of salads, micro greens, and garnishing. The flavor lends itself well to fish, crab, meats, vegetables, sauces and soups. Also used as a diuretic and for skin ailments. Annual.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)



Cilantro Calypso **NEW!**

## CHIVES

**6,000-23,000 sds/oz 68°-70° 10-14 days**  
Sow indoors at a depth of 4 times the size of seed. Alternatively, sow outdoors in early spring when the soil is still cool. When sowing outdoors, a maximum depth of 4times the width of seed. Transplant when there are at least two sets of true leaves. Clumps may be lifted in the fall and grown indoors in a sunny windowsill for winter harvesting. Chives reward you with long-lived plants that set lovely blooms, offer good garden protection and can be snipped as needed for cuisine.

### GARLIC - 7747

☞ 10-12 in. - 6,000 S. Allium tuberosum. (Chinese Leeks). Heirloom. 85 days. Mild garlic-onion flavor. Thin flat foliage and edible, fragrant, white star-shaped flowers. Popular in salads and stir-fry recipes. If they begin to stretch, cut back for dense growth. Perennial.

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

### GARLIC GEISHA - 7750

12-15 in. - 5,300 S. 75 days. (All America Winner - 2015). Long, slender and elegant with hollow stems that are wider and flatter than others. Larger and more delicious foliage, topped by beautiful white blooms that bring butterflies into the late-summer garden. The flavor is more refined and truly evocative; not harshly garlicky, but highly aromatic and delicately, but robustly flavored. Reluctant to flower, it offers a longer than ever season of harvest and ends with a flourish so beautiful you will thank your lucky stars this plant is a Perennial. An absolute must-have for the well-dressed herb garden or container display. Zones: 3-9

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

### GIGANTIC - 7781

24 in. - 6,000 S. Allium schoenoprasum. 98-112 days. Elegant garden plant with attractive white flowers that would look on its own or in any mixed container. Well flavored leaves and stems that are ideal for a number of culinary uses. Popular in Asian cuisine. Both the foliage and the flowers are edible with a distinctive pleasant flavor of both chives and mild garlic. Double the size of a standard garden chive and far more decorative with arching stems that are topped by star shaped flowers.

50 sds - \$6.90	100 sds - \$10.95
250 sds - \$20.35	500 sds - \$31.40
1,000 sds - \$53.85	(26A8)



Chives Gigantic

## CHIVES (continued)

### GRASS ONION - 7577

☞ 10-12 in. - 23,000 S. Allium schoinoprasum. Heirloom. 90 days. Waxy, grass-like clumps of tubular leaves with light purple blooms. Used in China over 3,000 years ago. Adds great flavor to salads, creamy soups, potatoes, and egg dishes. Great for containers and also makes a neat border. Enjoy the light purple booms in the spring--they are edible. Perennial.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## CILANTRO

### Coriander, Chinese Parsley

**2,000 sds/oz 65°-75° 7-14 days**

Directly sow when frost has passed. Not fussy about soil, but it does need full sun and regular moisture with a pH of 6.0-6.7. Both the seeds (Coriander) and the leaves (Cilantro) are aromatic and flavorful being used in numerous foods around the globe. Before seed begins to fall, cut stems 8 in. long, bundle stems together with rubber bands, place a bag over the bundle and hang up-side down, allowing the dried seeds to fall into the bag. Once it sets seeds, the plant quickly starts to degrade.

### CALYPSO - 7897

★ **New for 2018** 3,400 S. Coriandrum sativum. Full, bulky plants provide a high leaf yield. This British bred coriander has excellent bolting resistance and can be cut back and allowed to re-grow at least 3 times throughout the summer due to its extremely low growing point. A quick growing annual herb which is best grown for its delicious foliage that can be added to salads, curries and soups. 3 weeks slower to bolt than Santo. Spread is 10 inches.

### CORIANDER OR CHINESE PARSLEY - 7746

24 in. - 4,000 S. Coriandrum sativum. Heirloom. Leaves are sweet and spicy, used to season pickles and meats. Seeds are used in breads, curry powder, and pastries. Excellent in Mexican, Chinese and Latin American dishes. Seeds used in meats, sauces, sausages, pickles, etc., young green leaves in soups, salads and salsa. Annual.

Each of the above: (31B8)	1,000 sds - \$6.90
	2,000 sds - \$9.40
	5,000 sds - \$16.95
	10,000 sds - \$28.00
	25,000 sds - \$58.40

### SANTO - 7898

12-24 in. - 2,000 S. Coriandrum sativum. 50-55 days. Slow to bolt type. Fast growing with broad, celery-like leaves that are perfect for bunching. Its unmistakable sharp scent and taste have made it the staple herb in salsas and other Mexican dishes. Best when leaves are used fresh for its full flavor. Herbalists use the leaves in a tea to aid digestive problems.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**CONEFLOWER**

*Upright Prairie Coneflower,  
Yellow Mexican Hat*

**Coneflower**

☞ 24 in. - Discontinued. As a substitute, we suggest Echinacea Purpurea.

**CORNFLOWER**

*Bachelor's Buttons*

5,000 sds/oz 59°-68° 7-14 days

*Very adaptable and will grow in the poorest of soils. Ideally they prefer a neutral to slightly alkaline soil. Best performance in cool weather. Does not transplant well. Self-sows.*

**CORNFLOWER - 7828**

☞ 36 in. - 5,000 S. Centaurea cyanus. Heirloom. Bright blue flowers all season. Herbalists believe the tonic has a curative and calming action for nervous disorders. As an eye wash it will clear and strengthen weak eyes. Annual

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**EDELWEISS**

250,00 sds/oz 68° 20-35 days

*Seeds are very small, so do not cover them, just gently press into the soil in a starter tray. Water from underneath the tray. Blooming may not occur the first season, but healthy plants should produce beautiful flowers the second season. Rock gardens, raised beds or even containers are ideal environments. Gritty, well-drained soil with a pH 6.8-7.8.*

**EDELWEISS - 7803**

6 in. - 250,000 S. Leontopodium alpinum. White wooly star-like flowers. A familiar plant to many Europeans as this is a popular plant throughout the countryside and mountain roads. Popular as a tea to treat diarrhea and dysentery. Used widely as a cosmetic cream to aid healing and control facial wrinkles. Perennial.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**TOMATOES**

*We inventory over 100 varieties of standard tomatoes and 43 Heirloom varieties!*

**EPAZOTE**

*Mexican Tea, American Wormseed*

190,000 sds/oz 70° 7-14 days

*Not fussy about soil, but a less than rich soil produces the best and most concentrated flavor in the leaves.*

**EPAZOTE - 7757**

24-36 in. - 140,000 S. Chenopodium ambrosioides. 55 days. Pungent flavor with refreshing minty overtones. Use in chili sauces and bean dishes. Aids digestion and helps prevent flatulence. Organically grown seed. Annual.

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

**EUCALYPTUS**

*Blue Gum Tree, Sticky Bark Tree*

18,000 sds/oz 60°-70° 84-98 days

*Scarification and moisture enhance germination. Soak in water for 24 hours. Suitable for light sandy, medium loamy and heavy clay soils.*

**EUCALYPTUS - 7835**

600 in. - 18,000 S. E. globulus. Broad, shiny leaves on smooth grayish-white stems. Lozenges for a sore throat, cough drops and antiseptic rinses are made with oil from the leaves. Popular indoor plant used to neutralize and deodorize the air. Perennial.

50 sds - \$7.85	100 sds - \$14.40
250 sds - \$27.90	500 sds - \$43.85
1,000 sds - \$76.35	(26C8)

**FLAX**

*Annual Flax, Common Flax, Linseed Flax*

6,500 sds/oz 55°-65° 10 days

*Sow outdoors, 1/2 in.-1 in. apart in early spring when a light frost is still possible. Full sun in well drained, fertile soil. Grows best when the plants are grown close together, about 40 plants per square foot.*

**FLAX - 7406**

24 in. - 4,000 S. Linum usitatissimum. 100 days. Attractive border plant with pretty blue flowers. Excellent source of protein, fiber, and many vitamins, stabilizing blood levels and strengthening the immune system. It can also serve as a natural appetite suppressant. Seeds contain linseed oil and are used for diarrhea, coughs, and rheumatic pain. Perennial.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**FEVERFEW**

*Feverfew*

24 in. - Sorry, no longer available.

**FENNEL**

6,000-10,000 sds/oz 65°-70° 14-21 days

*Prefers fertile, well drained soils, high in organic matter with a pH range of 6.5-7.5. Adequate irrigation is needed. Whenever possible, should be planted to mature in shortening days with cooler temperatures, as high heat and long days encourage bolting.*

**SMOKEY-BRONZE - 7751**

☞ 30 in. - 9,000 S. Foeniculum vulgare. 50-60 days. Very decorative bronze-hued lacy foliage with lacy golden flower umbels that ripen mellow anise flavored seeds. Its unusual color makes a striking accent plant. A sophisticated addition in salad or an elegant garnish. Tea made from the aromatic leaves or sweet seeds soothes upset stomachs and calms the nerves. Organically grown seed. Perennial.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

**SWEET FLORENCE - 7752**

36-48 in. - 6,000 S. Foeniculum vulgare. Heirloom. 60-90 days. Leaves used in fish sauces and for garnishing. Young shoots are an excellent tender vegetable called Finocchio. Will attract butterflies all season. European researchers have indicated this herb relaxes the muscles in the digestive system and helps expel gas. Also, it is believed to kill some forms of bacteria and is helpful in treating diarrhea. Perennial.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**HOREHOUND**

22,000 sds/oz 60°-65° 7-10 days

*Sow seeds indoors on sterile starting mix. Keep seed moist until germination. Once frost season has passed and two leaves have formed on the seedlings, they are ready to transplant into the garden in a sunny location. Do not over water, likes to dry out in between waterings.*

**HOREHOUND - 7761**

☞ 24 in. - 22,500 S. Marrubium vulgare. Heirloom. 85 days. Member of the mint family has a pleasant fragrance and a menthol-like flavor. Early settlers used this herb as a honey flavored tea remedy for coughs, colds, tuberculosis, hepatitis, and as a laxative. Current herbalists suggest using it as a gargle for tonsillitis, sore throat, and coughing. Perennial.

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

## HYACINTH BEAN

*Dolichos Lablab*

80 sds/oz 65°-70° 10-20 days

Sow directly into your flower garden after all danger of frost has past. Plant 1 1/2 in. deep. For indoor starts, try a seedling germination mat. For more successful germination, soak seeds overnight, prior to planting.

### HYACINTH BEAN - 7411

☞ 120-240 in. - 80 S. *Lablab purpureus*. 110-120 days. A very showy climber with green foliage and purple flowers and pods. Chinese herbalists use as a tonic for the treatment of diarrhea, stomach disorders and internal bleeding. In India, they believe the entire plant can be eaten - leaves, flowers, pods, seeds, and sprouts. A healthy addition to their diet. Perennial.

50 sds - \$6.90	100 sds - \$10.95
250 sds - \$20.35	500 sds - \$31.40
1,000 sds - \$53.85	(26A8)

## HYPERICUM

*St. John' Wort*

240,000 sds/oz 60° 10-20 days

Sow thinly, using a packaged sterile seed starting mix. Barely cover and press firm.

### PERFORATUM - 7798

Perennial. 18 in. - 240,000 S.

*H. perforatum*. Beautiful yellow flowers in many flowered terminal clusters. Nice garden performance with medicinal and herbal qualities. Zones: 4-8

250 sds - \$6.90	500 sds - \$10.70
1,000 sds - \$15.70	2,000 sds - \$35.90
5,000 sds - \$52.50	(29A8)

## HYSSOP

25,000 sds/oz 60°-75° 7-21 days

Sow indoors or directly in the garden about 8 weeks before the last frost. Plant just beneath the soil surface or about a 1/8 in. deep. Requires little maintenance except for pruning occasionally and removing spent flower heads. Harvest just before the flowers begin to open. Tie bunches of stem together, hang upside down in a warm, well ventilated room. After drying, remove the leaves and flowers and store in airtight containers. Cut the plants back to 8 in. in the fall.

### HYSSOP - 7762

18 in. - 27,000 S. *Hyssopus officinalis*. Heirloom. 85-90 days. Strongly scented flowers used as a perfume base. Attracts butterflies all season. The Book of Psalms says - Purge me with Hyssop and I shall be clean. (It was used as a poultice to cure cold sores and genital herpes). Current herbalists suggest using it as a gargle for tonsillitis, sore throat, and coughing. Perennial.

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

## LEMONGRASS

75°-80°

Germination can be erratic. This grass rarely flowers, but is considered mature at 4-8 months. Soil should be fertile, moist loams with a pH level of 6-7-8. Harvesting occurs when the plant is 4-8 months old or when plant is approximately one foot tall. From thereon, can be harvested every 3-4 months for approximately 4 yrs. This is done by cutting the entire stalks and using fresh in teas. Make sure to cut the stems below the white swollen ends.

### LEMONGRASS - 7756

36-60 in. - *Cymbopogon flexuosus*. (East Indian Lemon Grass). Raw seed.

1/32 oz. - \$6.90	1/16 oz. - \$9.70
1/8 oz. - \$16.80	1/4 oz. - \$30.25
1/2 oz. - \$51.35	(07C8)

### LEMONGRASS (DETAILED) - 7756DE

\* New for 2018 36-60 in. - 665,500 S. *Cymbopogon flexuosus*. (East Indian Lemon Grass). Clean seed. Excellent for individual pack plantings. Grows in dense clumps, erupting from tough bulbous base with a spread of about 1 meter wide and about 3 feet in height. Its leaves are bright green with sharp edges with an appearance similar to that of grass. Refreshing, citrus-scented imparts unique flavor to recipes. Its course tufted stems and leaf buds are among the most sought after herbal parts used in an array of cuisines all over South and East Asian regions. Germination can be erratic. A germination temperature of 75-80 degrees is advised. Zones: 8-10

250 sds - \$6.90	500 sds - \$10.70
1,000 sds - \$15.70	2,000 sds - \$35.90
5,000 sds - \$52.50	(29A8)

## LOVAGE

*Maggi Plant*

8,000 sds/oz 60° 10-14 days

Sow outside just beneath the soil before last frost in spring. Keep are cultivated until well established. Divide after 2 years full growth.

### LOVAGE - 7775

50 in. - 8,000 S. *Levisticum officinale*. 90 days. Heirloom. Beautiful clusters of yellow flowers. Aromatic seeds used in cakes.

Celery-like plant, ideal in soups and salads. Herbalists believe the root can be used as a natural diuretic, like Parsley. Perennial.

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

## MARJORAM

*Joy of the Mountains, Wintersweet*

120,000 sds/oz 70° 7-14 days

Will grow in a relatively wide pH range between 6.1(mildly acidic) and 8.5 (alkaline) with a preferred range between 6.5 and 7.5. Propagates well through softwood and semi-hardwood cuttings. Pinch off the top when the plant is 2-3 in. tall to encourage side growth.

### SWEET - 7764

☞ 20 in. - 105,000 S. *Origanum majorana*. 80-95 days. Aroma is similar to oregano, but sweeter and more balsam-like. Fresh or dried leaves for seasoning. Great with veal, beef, lamb, fish and poultry as well as vegetables, potatoes and mushrooms. It complements garlic, onion, thyme, and basil often used as a substitute for oregano. Roman herbalists believed this herb could heal bruises, treat snakebite, soothe sore muscles and joints, and treat eye infections. Marjoram tea will help settle the stomach and help avoid motion sickness. Appropriate for containers or the herb garden. Annual.

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## MINT

50,000-350,000 sds/oz 68°-75° 10-15 days

The most popular way to grow any of the mints is in a pot where you can keep it in check. Add water-retaining polymer to the potting soil to be sure it stays moist. Sow outdoors, place them on top of well-worked soil, then sprinkle a fine layer of vermiculite on top of them, consider placing a row cover over the seeds until they sprout. In the ground select a damp area in either full sun or part shade. Prefers fertile soil with a pH from 6.0-7.0. Vigorous on its own, but will appreciate a little fertilizer every few weeks, especially if you harvest alot. Harvest springs in the morning when the flavorful oils are strongest.

### LEMON MINT - 7773

☞ Perennial. 40 in. - 65,000 S. *Monarda citriodora*. Heirloom. 60 days. Similar to Balm with larger lemon-scented leaves. Will attract butterflies all season.

1,000 sds - \$7.00	2,000 sds - \$11.20
5,000 sds - \$21.25	10,000 sds - \$36.00
25,000 sds - \$76.50	(31C8)

### PEPPERMINT - 7778

Perennial. 20 in. - 350,000 S. *Mentha piperita*. Heirloom. 84 days. As a tea, it may help to prevent stomach ulcers and stimulate bile secretion. Used as an antacid. Grow in your garden to control insects, rub leaves on your clothing to repel fleas, mosquitos, ticks, gnats, and flies. Zones: 3-8

### SPEARMINT - 7779

Perennial. 10 in. - 333,000 S. *Mentha spicata*. 90-200 days. Sweet-scented leaves for flavoring. Will attract butterflies all season. Zones: 3-7

Each of the above:(31B8)	1,000 sds - \$6.90
2,000 sds - \$9.40	5,000 sds - \$16.95
10,000 sds - \$28.00	25,000 sds - \$58.40

## NEPETA

**Catnip, Catswort, Catmint**

**36,000 sds/oz 65°-70° 10-15 days**

Sow in trays of a well structured compost which have been previously watered. Its recommended the use of an approved pre sowing fungicide drench on the compost. Unless the seed is particularly fine it should be lightly covered with compost or a 50:50 mix of compost and Vermiculite. The trays should be wrapped in polthene or covered with glass and paper to restrict moisture loss. Once germination has taken place the covering should be removed and the seedlings allowed to develop in a cool, shaded and well ventilated greenhouse.

### CATMINT - 7422

☞ **Perennial.** 12 in. - 39,000 S. N. mussini. 75-85 days. Beautiful 1 in. mid-blue flowers that will flower all season. Cats love it and it will help repel deer in some areas. Will flower the first year from seed. Herbalists use the leaves in tea for nervous headaches and upset stomachs. Zones: 4-8

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

## NIGELLA

**Love-in-a-Mist**

**10,000 sds/oz 68° 10-15 days**

Sow 2-4 weeks before average last frost. For continual bloom, every 4 weeks after initial sowing until midsummers. In winter climates, sow in early fall for very early spring bloom.

### NIGELLA - 7423

☞ 24 in. - 10,000 S. N. damascena. Heirloom. 63-84 days. Attractive blue flowers with finely marked leaves. Seeds are used as a flavoring in soups and pastry. Leaves stored with clothing will repel insects. Used for its leaves in the perfume industry for many years. Annual. Zones: 2-10

## OREGANO

**250,000 sds/oz 60°-65° 12-14 days**

Sow indoors 6 weeks prior to the end of frost season. For areas with a longer growing season, sow in well-drained to dry, neutral to alkaline soil in full sun after danger of last frost is over. Performs best in rows 18-24 in. apart. Thin seedlings to 8-12 in. apart when they are 2 in. tall.

### HERACLEOTICUM (GREEK) - 7766

☞ **Perennial.** 14-24 in. - 270,000 S. (Greek Oregano). Heirloom. 80-90 days. Used for sauces and seasoning. Strong, spicy flavor. Add to sauces and pasta salads. As a tea, herbalists believe it can be used as a digestive aid, relief from arthritis, relieve discomfort for chest congestion, colds, flu and effective as a tranquilizer. Zones: 4-9

Each of the above: (31B8)	1,000 sds - \$6.90
	2,000 sds - \$9.40
	5,000 sds - \$16.95
	10,000 sds - \$28.00
	25,000 sds - \$58.40

## PARSLEY

**12,000-17,000 sds/oz 65° 21-56 days**

Requires a well prepared soil. Use general purpose fertilizer when preparing soil. Moist soil preferred. Soak seeds overnight before sowing, seeds take a while to get going. Indoors sowing, be sure to transplant as soon as they have two sets of true leaves (and the soil is warm), they have a long root and resent being transplanted once they have begun to leaf out. Keep the area as weed-free as possible so the tiny, slow growing seedlings don't have to compete with a jungle when they sprout. If growing in a pot, select a container that is long and narrow rather than wide and shallow, to give the root room to run. Best to start new plants each year, the leaf flavor is not as good in the second season.

### EXTRA CURLED DWARF - 7770

12 in. - 17,000 S. Petroselinum crispum. Heirloom. 75 days. Finely curled, compact dark green leaves, very productive. Early herbalists believed this herb to be a diuretic for kidney problems, fluid accumulation and a substitute for quinine to treat malaria. It is very high in Vitamins A and C and is an excellent natural breath freshener, digestive aid and tea to treat high blood pressure and rheumatism. More compact growing than the standard garden variety. Annual. Zones: 6-9

### SINGLE OR ITALIAN LEAF - 7846

16 in. - 12,000 S. Petroselinum neapolitanum. Heirloom. 40-60 days. Plain or flat, deep cut dark green leaves with a very strong flavor. Flat leafed is far more nutritious than the curly type. Excellent drying variety that has strong taste and crisp stems. An excellent addition to salads, cooked vegetables, soups and stews. Taller and stronger flavor than the standard strain. Annual. Zones: 6-9

Each of the above: (31A8)	1,000 sds - \$6.90
	2,000 sds - \$7.60
	5,000 sds - \$12.65
	10,000 sds - \$20.00
	25,000 sds - \$40.25

## PARSLEY ROOT

**19,000 sds/oz 65° 30 days**

Requires stratification, seed is rather fussy about germination. Needs moist soil. The chief part of the root system lies relatively close to the surface, plant is a slow grower both above and below ground, its bed must be kept scrupulously clear of weeds, which would out compete it for resources.

### PARSLEY ROOT - 7424

8-10 in. - 19,000 S. Petroselinum radicosum. (Arat). Heirloom. 88 days. Long carrot-parsnip like roots. Enhance soups or stews with a delicious, nutty, parsley-celery flavored combination. Tender leaves can be used as a flavor to salads or steamed. Leaves can be also used in tea as a natural diuretic or treatment of pain from rheumatism. Annual. Zones: 6-9

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## PENNYROYAL

**380,000 sds/oz 70° 14-21 days**

Indoor sowing recommended in flats 6-8 weeks before the last frost. Sprinkle seeds on fine soil and cover lightly. Does best in rich, sandy loams in full sun to partial shade.

### FLEABANE - 7767

**Perennial.** 370,000 S. Mentha pulegium. Heirloom. Creeping growth habit. Leaves are used in tea to aid stomach disorders and digestion. Good edging to repel insects and fleas. Roman naturalists detected that this herb repelled fleas - this is where the name fleabane was derived from. Grow in your garden to control insects and rubbing the leaves on your clothing or pets to repel fleas, mosquitoes, ticks, gnats and flies. It is the main ingredient found in natural insect repellants. Zones: 6-9

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## ROSEMARY

**20,000 sds/oz 75°-85° 14-21 days**

Grows slowly in the beginning, but given time they will pick up speed and grow faster. Plant in well-drained, light soil with full sun for best results. Fairly drought-tolerant.

### ROSEMARY - 7787

24 in. - 22,000 S. Rosmarinus officinalis. Heirloom. 80-100 days stem tips. 120-180 days bunches. Intensely fragrant leaves have a distinctive pungent flavor. Excellent seasoning for meat or vegetable dishes. Use dried for sachets and herbal crafts. May grow to the size of a small shrub where hardy. Can be wintered indoors in a pot. Needs high humidity. Ancient herbalists believe that a sprig of Rosemary under your pillow will ward off bad dreams and if planted in the garden will repel witches. Traditional herbalists use it to treat stomach disorders, headache, insomnia, indigestion, depression, muscle pain, and as a gargle for bad breath. Medieval Greek students once wore garlands of fresh Rosemary around their heads believing the Herb would improve their memory. Perennial. Zones: 7-10

250 sds - \$6.90	500 sds - \$10.70
1,000 sds - \$15.70	2,000 sds - \$35.90
5,000 sds - \$52.50	(29A8)



**BULGARIAN CARROT HOT PEPPER**

**\$2.45 per 100 Color Pixie Tags thru 10/31 when you order \$250.00 or more in plants & seeds.**

## RUE

**Herb of Grace, Garden Rue, Common Rue**  
**12,500 sds/oz 68° 7-14 days**

Sow in spring. Standard greenhouse culture or sow in a fine seedbed outdoors. Sow just below surface, tamp securely, keep evenly moist and in the light. Oil from leaves may cause a photosensitive skin reaction in some. Use caution when brushing against leaves on warm sunny days.

### RUE - 7783

☞ **Perennial.** 24 in. - 12,500 S. *Ruta graveolens*. Heirloom. 75 days. Aromatic, silvery-blue leaves. Flavorful addition to cheese entrees, gravy and salads. Herbal medicine for sore throats, headaches and sore joints. Also used to rid the body of worms. Aromatic, silvery-blue leaves. Will repel whitefly in the garden. Good edging, that will repel insects. Zones: 5-11

500 sds - \$6.90	1,000 sds - \$8.65
2,000 sds - \$12.80	5,000 sds - \$23.70
10,000 sds - \$39.50	(30A8)

## RUPTUREWORT

**500,000 sds/oz 68°-71° 14-21 days**

Cover substrate with vermiculite or mulch to retain water and keep your eye on small plants until they establish themselves. A relatively low maintenance perennial, simply remove damaged foliage in spring and fertilize with a complete balanced fertilizer and do not fertilize after mid September.

### RUPTUREWORT - 7847

4 in. - 500,000 S. *Herniaria glabra*. An evergreen trailer with mat forming habit. Can be used as a lawn substitute. Ideal in mass plantings, between stepping stones and rock gardens. Used to correct kidney pain, urinary problems and to release sodium from the system. Zones: 6-10

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## SAGE

**Common Sage**

**3,000 sds/oz 60°-70° 20 days**

Sow under about 1/8 in. of soil and keep moist until they sprout. Cut stems will root very easily. Harvest before flowering. Do not dry in direct sunlight.

### GARDEN SAGE - 7777

☞ **Perennial.** 24 in. - 3,100 S. *Salvia officinalis*. Heirloom. 75 days. Fresh or dried leaves for seasoned poultry, sausage, meats, dressing, and fillings, etc. Will attract butterflies and repel insects all season. Gargle with sage tea to soothe sore throats. *Salvia* comes from the Latin word meaning to heal. Physicians will often suggest a cup of hot Sage tea to soothe the stomach or as a gargle for tonsillitis. Zones: 4-8

500 sds - \$8.85	1,000 sds - \$15.85
2,000 sds - \$25.90	5,000 sds - \$53.20
10,000 sds - \$92.55	(30E8)

## SAVORY

**40,000-66,000 sds/oz 65°-68° 14-21 days**

Sow in a well-drained, neutral to alkaline soil in full sun. Pick both leaves and flowers all summer to use fresh or dried.

### SUMMER - 7753

12-18 in. - 40,000 S. *Satureja hortensis*. Heirloom. 60-70 days. Slender bronze green leaves and lilac tubular flowers. Aromatic mild peppery flavor. As a tea, will reduce fever, aid in digestion and soothe bee stings. Widely used as an herb in soups, stuffings, sausages and stews. One of the essential ingredients in Herbs de Provence (along with rosemary, thyme and oregano). Repels insects from the garden. Annual. Zones: 3-10

### SUMMER MIDGET - 7646

10-12 in. - 66,000 S. *Satureja hortensis*. 60 days. Improved selection with higher essential oil content and better foliage mass than the standard. Compact variety and fast growing. Leaves are so tender they can be added fresh to salads or used as a garnish. Brings out the best in stews and vegetable dishes and shines as a seasoning for roasting meats, fowl and fish. Bottled in vinegar it will preserve the fresh summery flavor. Annual. Zones: 3-10

Each of the above: (34A8)	5,000 sds - \$6.90
	8,000 sds - \$35.50
	10,000 sds - \$10.10
	25,000 sds - \$19.45

### WINTER - 7765

**Perennial.** 8-15 in. - 66,000 S. *Satureja montana*. Heirloom. 100 days. Flavor is more pungent and biting. Has a higher proportion of Thymol than Summer Savory. A great mixing herb said to bring all other herb together in a unique taste. Add to meat, poultry or fish. Its small leaves are the perfect complement to herb cheeses or as last minute additions to sautee's. Even though it has a strong flavor when fresh, it does not hold up well to prolonged stewing. Zones: 4-8

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

## SEA LAVENDER

**Ink Root, Marsh Rosemary**

**30,000 sds/oz 55°-64° 10-20 days**

Grows well in salty, windy and sandy conditions. Outdoors, grow in preferably sandy, well drained soil in full sun. Deadhead spent blooms to promote continued blooming. To dry the blooms, cut the flowers when the blooms are three-quarters open and hang upside down in a dark area.

### SEA LAVENDER - 7850

**Perennial.** ☞ 24 in. - 30,000 S. *Limonium latifolium*. 100-110 days. Beautiful masses of tiny lavender-blue blossoms. The sprays should be picked when the majority of flowers are open and dried in an upright position. May be used as a fabric dye for a more natural means of coloring. fresh or dried and used as a fabric dye. Indians used this as a tonic to control diarrhea and dysentery. Zones: 4-9

250 sds - \$6.90	500 sds - \$10.70
1,000 sds - \$15.70	2,000 sds - \$35.90
5,000 sds - \$52.50	(29A8)

## SORREL

**Common Sorrel, Garden Sorrel**

**25,000 sds/oz 50°-70° 15 days**

Sow seed uncovered. Prefers a soil pH of 5.5 to 6.8. Be sure to keep any seed stalks cut.

### SORREL - 7780

**Perennial.** 18 in. - 28,000 S. *Rumex acetosa*. Heirloom. 60 days. Salad and seasoning green with lemony tasting leaves. Medium-green, thick, large spinach-like leaves that easily snap off their succulent stems. The popular large leaved French type. Used in sauces, soups, gravy and salads. High in vitamin C. Zones: 4-8

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

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**STEVIA**

*Yerba Dulce, Sugar Plant*

**83,000 sds/oz 80°-85° 7-14 days**

Germination of seeds tends to be spotty, so keep seed-sown plants under bright lights until the weather warms in spring. To maximize leaf production, you must trim back the plants several times to induce branching, first when plants are about 8 in. tall and again in early summer. You can use the leaves from the pinched-back stem tips or root them in moist potting soil to increase your supply. Consistent moisture is important during the summer. Harvest leaves in the morning after dew has dried. Leaves are crisp and bright green when fully dry.

**SWEET HERB - 7441**

**Perennial.** 26-36 in. - 83,000 S. S. rebaudiana. 100-120 days. A natural dietary supplement. Leaves are estimated to be 150 to 300 times sweeter than refined sugar. Add a fresh bruised leaf to iced tea or harvest the leaves, dry and grind to a powder for use in drinks and cooking. Many have said one small piece of the leaf will keep the mouth sweet for an hour. Zones: 9-11

50 sds - \$9.30	100 sds - \$17.85
250 sds - \$35.60	500 sds - \$56.35
1,000 sds - \$98.85	(26E8)

**TARRAGON**

*Dragons Wort*

**143,000 sds/oz 40° 14-21 days**

Grow in a pH range between 6.5 (neutral) and 7.5 (mildly alkaline) with a preferred pH of 6.5. Plants have a shallow root system, care must be taken not to damage the roots when weeding and special care must be shown during the winter after transplanting, as the root systems will not have developed fully.

**TARRAGON, RUSSIAN - 7784**

**Perennial.** 18 in. - 143,000 S. Artemisia dracunculoides. 85 days. Branching stems of narrow pointed, aromatic leaves. Sharp, licorice-like flavor. Very popular in French cuisine. Use to flavor gourmet vinegars and spice up salads, meat, poultry, fish, vegetables, sauces (main ingredient in bearnaise sauce), mayonnaise and omelettes. Ancient Greeks uses Tarragon to numb the mouth by chewing the leaves to relieve pain from tooth aches. Traditional herbalists believe that Tarragon contains chemical Rutin that strengthens capillary walls and prevents plaque deposit associated with heart disease and strokes when taken as a tea. Zones: 3-8

1,000 sds - \$6.90	2,000 sds - \$7.60
5,000 sds - \$12.65	10,000 sds - \$20.00
25,000 sds - \$40.25	(31A8)

**THYME**

*Mother of Thyme, Creeping Thyme, Common Thyme, Garden Thyme*

**147,000 sds/oz 70° 14-21 days**

Suitable for light (sandy) and medium (loamy) soils, prefers well-drained soil and can grow in nutritionally poor soil with a pH neutral and basic (alkaline) soils. Cannot grow in shade, prefers dry or moist soil. Easy to maintain, does not take over and can easily be confined to a specific area. Tolerates many soil types, including heavy clay. A versatile, low maintenance groundcover, uses in the garden are almost unlimited.

**SERPHYLLUM - 7786**

**Perennial.** 6-8 in. - 147,000 S. Thymus serpyllum. Heirloom. 90-95 days. Creeping, sweet scented foliage. Produces tiny pink to purple flowers. Versatile groundcover, use between stepping stones, near a patio adjoining walkways or at the base of a rockery for a sweet aroma. It is widely used in mouth washes and decongestants. For centuries, it has been used as an antiseptic, cough remedy and digestive aid. Used as a tea, it will aid patients with emphysema. Zones: 4-8

**VULGARIS (SUMMER) - 7792**

6-12 in. - 116,000 S. T. vulgaris. (Summer Thyme). 90-95 days. Spicier, more pungent flavor than Winter Thyme in a smaller plant. Wonderful flower displays are much visited by bees. Makes an excellent tea (dry it first) that has strong antimicrobial and antitussive activity. Zones: 6-8

Each of the above: (31A8)	1,000 sds - \$6.90
	2,000 sds - \$7.60
	5,000 sds - \$12.65
	10,000 sds - \$20.00
	25,000 sds - \$40.25

**VULGARIS (WINTER) - 7785**

**Perennial.** 18 in. - 100,000 S. T. vulgaris. Heirloom. (Winter Thyme). 90-95 days. Broad-leaved; widely used for seasoning. Helps digestion of fatty foods. For centuries, it has been used as an antiseptic, cough remedy and digestive aid. Used as a tea, it will aid patients with emphysema. Zones: 5-8

5,000 sds - \$6.90	8,000 sds - \$35.50
10,000 sds - \$10.10	25,000 sds - \$19.45
	(34A8)

**VALERIAN**

*All Heal, Garden Heliotrope*

**14,000 sds/oz 65°-70° 7-21 days**

Grow in fertile, weed free soil and fertilize accordingly. Barely cover the seeds (light helps but not direct sunlight). Germination rate is usually low, so a one-week soak in cold water that is changed for fresh daily or a cold stratification to increase germination can also be done. If growing for medicinal herb, cut flower stalks as soon as they appear to direct more energy to the root, but if growing as an ornamental, let the plant flower, as they have a sweet, cherry pie fragrance.

**VALERIAN - 7435**

**Perennial.** ♂ 24 in. - 20,000 S. Valeriana officinalis. Heirloom. 500-550 days. Compact, bushy plant with fragrant red flowers that will bloom all summer. Fragrant flowers will attract bees and butterflies all season. Young leaves can be eaten in salads or as cooked greens. Roots and leaves are used to calm tension, relieve headaches, insomnia and migraines. Zones: 3-9

250 sds - \$6.90	500 sds - \$10.70
1,000 sds - \$15.70	2,000 sds - \$35.90
5,000 sds - \$52.50	(29A8)

**WORMWOOD**

*Common wormwood, Green Ginger, Grand Wormwood*

**333,000 sds/oz 68° 14-30 days**

Sow indoors on surface of soil. Needs light to germinate. Transplant outdoors after danger of frost has passed in late spring. Can also be directly sown outdoors two weeks after the last spring frost. Prefers rich, moist, well-drained soil. Heat and deer resistant.

**WORMWOOD - 7789**

**Perennial.** 20 in. - 333,000 S. Artemisia absinthium. Heirloom. Attractive shrubby plant with fine grey-green foliage and numerous daisy-like white flowers with aromatic leaves. Kept clipped, it can be shaped into an attractive foot tall hedge. Leaves are used to ward off insects and as a medicinal tonic that stimulates the appetite and improves digestion. Zones: 3-9

1,000 sds - \$6.90	2,000 sds - \$9.40
5,000 sds - \$16.95	10,000 sds - \$28.00
25,000 sds - \$58.40	(31B8)

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