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 form 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 refer to individual varieties for their specific uses. 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.

ARUGULA

ARUGULA-(MULTI-SEED) - 8190MP
30-45 days. Quick to establish and can be harvested at a young leaf size for a mild, nutty flavor. Leaves become spicy as they mature or are exposed to high temperatures. Upright type is perfect for bunching. Leaves have a mixture of lobes and smooth shapes that is perfect for salads or braising. PRESION MULTI-SEED PELLET assures a high level of uniformity of germination making this a great variety for use in hydroponic systems.

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.

BASIL

BASIL
13,000-28,000 sds/oz  70° 7-10 days
Will grow in rich, moist soil, but well drained with a pH if 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.

CINNAMON

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.

HOLY GREEN (GREEN) - 7736

Each of the above: (3180) 500 sds - $7.25 1,000 sds - $9.80 2,000 sds - $14.10 5,000 sds - $25.60 10,000 sds - $42.30

BASIL (continued)

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. Excellent for borders and mass plantings and versatile as an herb for culinary purposes. Annual.

DARK OPAL - 7797

EVERLEAF EMERALD TOWER - 7794
24-36 in. - 12,000 S. Ocimum basilicum. 30-45 days. Dark green, glossy foliage. Traditional Genovese flavor. Flowers up to 10-12 weeks later than standard types. Well-branched variety with short internodes makes a beautiful columnar plant with huge harvest potential that stays tidy for many uses, including in-ground, container gardens and hydroponics. Perfect for eating fresh in caprese salad or chopped fresh in recipes.

EVERLEAF GENOVESE - 7726
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 flower stands up to cooking, perfect for pesto and adding to sauces. Later flowering than most basils allows for very large harvests.

ARUGULA-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 Provencal mixed green, mesclun. Best when picked minutes before your meal. Annual.

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 menstural cramps, headache and toothache; and for mental disorders, including hysteria and melancholia. Many people believe lemon balm has calming effects so they take it before your meal. Annual.

LAVENDER - 7755
24 in. - 20,000 S. (Lavandula). Unique, spicy aroma with hints of 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.

MINT - 7756
24 in. - 7,000 S. (Mentha). A species of perennial flowering plant of the mint family Lamiaceae. A common herb, native to the Mediterranean region and Western Asia, and widely naturalized elsewhere. The leaves and flowers are used medicinally, primarily as a carminative, for digestive complaints including flatulence, bloating, nausea, and indigestion. A very large harvest.

RASPBERRY - 7757
24 in. - 20,000 S. (Rubus). Laspierry bush produces clusters of small, red berries. The berry is used as a flavoring in jams, jellies, and other products, and the leaves are used in herbal teas.

SALAD ORGANIC - 7758
24 in. - 20,000 S. (Lactuca). A leafy green herb that is often used in salads.

SAGE - 7759
24 in. - 20,000 S. (Salvia). A common culinary herb and medicinal plant, with a long history of use in traditional medicine.

SAGE-OCTOBER GARDEN - 7760
24 in. - 15,000 S. (Salvia). A popular herb used in cooking and medicine.

SAGE-ROSEMARY - 7761
24 in. - 20,000 S. (Salvia). A fragrant herb with a strong, pungent flavor.

SARACENIA - 7762
24 in. - 20,000 S. (Saracenia). A carnivorous plant that is native to the southeastern United States.

SHEPHERDSTOWN - 7763
24 in. - 20,000 S. (Calendula). A popular herb used in cooking and medicine.

SIBERIAN NETTLE - 7764
24 in. - 20,000 S. (Urtica). A herb that is commonly used in traditional medicine.

SWEET MARJORAM - 7765
24 in. - 20,000 S. (Origanum). A fragrant herb with a sweet, spicy flavor.

THYME - 7766
24 in. - 20,000 S. (Thymus). A common herb used in cooking and medicine.

TULSI - 7767
24 in. - 20,000 S. (Ocimum). A popular herb used in cooking and medicine.

WINTER SAVORY - 7768
24 in. - 20,000 S. (Satureja). A popular herb used in cooking and medicine.

Y NEW ITEM THIS YEAR

100
### BASIL (continued)

**LEMON - 7738**
- 18-24 in. - 15,000 S. Ocinum citriodorum. (Mrs. Burns). Heirloom. 60 days. A tender annual. Attractive, spreading silver-green leaves. Flavor is great for potpourri, 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. Ocinum 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.

**LICORCE - 7817**
- 12-15 in. - 25,000 S. Ocinum 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.

**MINNETTE - 7690**
- 10 in. - 25,000 S. Ocinum 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. Each of the above: (31A0) 1,000 sds - $7.25 2,000 sds - $8.60 5,000 sds - $13.90 10,000 sds - $21.65 25,000 sds - $42.90

**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 flavor to fish or salads. 60 days to harvest. Organically grown seed. Annual.

**NEWTON - 7727**
- 17,500 S. Ocinum basilicum. A fast-growing, highly fusaromic-resistant variety with a traditional Genovese flavor with no licorice aftertaste. Large, bright green and crinkled leaves. Great for vegetable wraps and fresh chopped herbs.

**NUFAR - 7729**
- 24-30 in. - 15,000 S. Ocinum 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.

**PISTOU - 7768**
- 10 in. - 24,000 S. Ocinum 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. Each of the above: (30A0) 500 sds - $7.25 1,000 sds - $9.80 2,000 sds - $14.10 5,000 sds - $25.60 10,000 sds - $42.30

**PURPLE RUFFLES - 7739**
- 18 in. - 21,000 S. Ocinum basilicum. (All America Winner - 1997). 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 heat content increases the % of green leaves). Annual.

**RUTGERS DEVOTION DMR - 7728**
- New for 2020 Downy Mildew Resistance 19,500 S. Ocinum basilicum. 70-80 days. Uniform, upright growth. Dark green color with large, flat to cup-shaped leaves. Slightly sweet and spicy aroma. An excellent aromatic sweet Genovese-type for potted, greenhouse and field production for fresh markets. Best solution for growers who have experienced problems with Downy Mildew.

**SWEET DANI - 7759**
- 18-24 in. - 14,000 S. Ocinum 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 aroma. 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, foodsies interested in a new and better basil and anyone who wants that great Mediterranean taste added to their cuisine.

**SPICY GLOBE - 7755**
- 8-14in. - 22,000 S. Ocinum minimum. 70 days. Very round, compact shape and tiny, flavorful leaves. Heartily makes a great candidate for spicer Thai and Italian dishes, in sparing amounts. Perfect for edging in small gardens or in containers and window boxes. Annual.

**THAI - 7694**
- 16-20 in. - 14,000 S. Ocinum 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. Ocinum 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: (30A0) 500 sds - $7.25 1,000 sds - $11.70 2,000 sds - $17.55 5,000 sds - $33.40 10,000 sds - $62.30

### BASIL (continued)

**SWEET GENOVESE - 7734**
- 24 in. - 17,000 S. Ocinum 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. Each of the above: (30A0) 1,000 sds - $7.25 2,000 sds - $14.10 5,000 sds - $25.60 10,000 sds - $42.30

**SWEET GENOVESE (MULTI-SEED) - 8920MP**
- 24-30 in. - 17,000 S. Ocinum basilicum. Simply Herbs Collection. (Sweet Basil). Fragrant plants are great for herb gardens or adding scent to mixed combinations. PRECISION MULTI-SEED PELLET 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.

#### BASIL (continued on next page)
Good friends are like quilts - they age with you, and yet, they never lose their warmth. Take good care of them.
**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 4 times 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.

**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.

**GLASS ORNAMENT**

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 flavorful foliage that can be added to salads, curries and soups. 3 weeks slower to bolt than Santo. Spread is 10 inches.

**CALYPSO**

3,000 sds/oz  68°-70°  10-14 days
A delightful, native perennial that is perfect for the well-dressed herb garden or flower, it offers a longer than ever season of lovely blooms, offer good garden protection and can be snipped as needed for cuisine.

**GARLIC**

**- 7747**


- 1,000 sds - $7.25
- 2,000 sds - $18.45
- 5,000 sds - $41.10
- 25,000 sds - $61.85

**GARLIC GEISHA**

7750

12-15 in. - 5,300 S. Allium tuberosum. (All America Winner - 2015). 75 days. 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 - $7.25
- 1,000 sds - $9.80
- 2,000 sds - $14.10
- 5,000 sds - $25.60
- 10,000 sds - $42.30

**GRASS ONION**

- 7577

10-12 in. - 23,000 S. Allium schoenoprasum. 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 blooms in the spring—they are edible. Perennial.

- 1,000 sds - $7.25
- 2,000 sds - $8.60
- 5,000 sds - $13.90
- 10,000 sds - $21.65
- 25,000 sds - $42.90

**CULANTRO**

**MEXICAN CORIANDER**

- 7793

New for 2020
Saw Tooth Mint). 80-90 days. Same earthy fragrance and flavor of cilantro but with a great pungency. Serrated leaves are both long and wide. A staple in many Caribbean and Latin dishes. Can be used in marinades, soups, stews, atop salads and in any other way cilantro would commonly be used. Medicinally, it has been used for a variety of illnesses from epilepsy to burns, fevers, snake bites and constipation. Zones: 8-11

**CORNFLOWER**

**Bachelor’s Buttons**

5,000 sds/oz  59°-68°  7-14 days

**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.

**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.

**EPAZOTE**

**Mexican Tea, American Wormseed**

190,000 sds/oz  70°  7-14 days
Not fussy about soil, but a less than rich soil is best. Produces the best and most concentrated flavor in the leaves.

**EPAZOTE**

- 7757


- 500 sds - $8.30
- 1,000 sds - $13.55
- 2,000 sds - $20.95
- 5,000 sds - $41.10
- 10,000 sds - $70.15

**NEW ITEM THIS YEAR**
**EUCALYPTUS**  
*Blue Gum Tree, Sticky Bark Tree*  
18,000 sds/oz 60°-70° 84-98 days  
Scarring of 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 - $9.10  
100 sds - $15.95  
250 sds - $30.20  
500 sds - $46.90  
1,000 sds - $80.95  
(26C0)

**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 to that of grass. Refreshing, citrus-scented leaves on smooth grayish-white stems. White swollen ends.

**HYACINTH BEAN - 7411**  
*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.

**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 - $7.25  
1,000 sds - $14.10  
5,000 sds - $25.60  
10,000 sds - $42.30  
(30A0)

**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 (ENHANCED) - 7756EN**  
36-60 in. - Cymbopogon flexuosus. (East Indian Lemon Grass). Raw seed. Good for mass 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 coarse 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. Zones: 8-10  
1/32 oz. - $7.25  
1/16 oz. - $10.20  
1/8 oz. - $17.65  
1/4 oz. - $31.75  
1/2 oz. - $53.90  
(07C0)

**HYPERICUM**  
*St. John’s 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**  
250 sds - $7.25  
500 sds - $11.75  
1,000 sds - $16.95  
2,000 sds - $27.70  
5,000 sds - $55.55  
(29A0)

**LEMONGRASS**  
67,000 S. Cymbopogon flexuosus. (East Indian Lemon Grass). Pure clean seed for sowing and enhanced for germination.  
25 sds - $9.10  
100 sds - $23.70  
500 sds - $79.30  
(25C0)

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**NEW ITEM THIS YEAR**

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**HOOREHOUND**  
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.

**HOOREHOUND - 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 - $7.25  
2,000 sds - $10.40  
5,000 sds - $18.45  
10,000 sds - $30.10  
25,000 sds - $61.85  
(31B0)

**HYCINHTH 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.

**HYSSOP**  
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.

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**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 - $7.25  
2,000 sds - $8.60  
5,000 sds - $13.90  
10,000 sds - $21.65  
25,000 sds - $42.90  
(30A0)

**HYPERICUM**  
*St. John’s 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**  
250 sds - $7.25  
500 sds - $11.75  
1,000 sds - $16.95  
2,000 sds - $27.70  
5,000 sds - $55.55  
(29A0)
LEMONGRASS - 7756DE
36-60 in. - $5,500 S. Cymbopogon flexuosus. (East Indian Lemon Grass). Clean seed. Excellent for individual pack plantings. Grows in dense clumps, erupting from tough bulbus 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 - $7.25
- 1,000 sds - $16.95
- 5,000 sds - $55.55

(29A0)

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. Saw 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 al at. Harvest springs in the morning when the flavorful oils are strongest.

- 40 in. - 65,000 S. Monarda citriodora. Heirloom. 60 days. Similar to Balm with larger lemon-scented leaves. Will attract butterflies all season. 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. Perennial. Zones: 3-8

- 10 in. - 350,000 S. Mentha spicata. 90-200 days. Sweet-scented leaves for flavoring. Will attract butterflies all season. Perennial.

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

- 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 MARJORAM - 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 - $7.25
- 5,000 sds - $13.90
- 25,000 sds - $42.90

(31A0)

30% Discount Off your Seed Orders of $500 or more when booked by Oct 31st!

PLUS! 30% off future orders of $250 or more until June!
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 is best to 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.

CURLED PARSLEY (MULTI-SEED) - 8925MP  
15-18 in.  - Petroselinum crispum. Simply Herbs Collection. MULTI-SEED PELLET contains 7-9 seeds per pellet. Zones: 5-8

FLAT Parsley (MULTI-SEED) - 8922MP  
15-18 in.  - Petroselinum crispum. Simply Herbs Collection. (Large Leaf Italian Flat Parsley). MULTI-SEED PELLET contains 6-12 seeds per pellet. Zones: 3-11

GIANT OF ITALY - 7788  
New for 2020  
18-20 in. - 15,000 S.  Petroselinum crispum. 75-85 days. Italian Flat leaf. Produces massive thick stalks and rich flavor dark green leaves.  
1,000 sds - $7.25  2,000 sds - $14.50  5,000 sds - $36.25  10,000 sds - $72.50

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

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 for stem tips. 120-180 days for 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: 6-10

ROSEMARY (ENHANCED) - 7787EN  
18-24 in. - Rosmarinus officinalis. 80-100 days. Fine-scented, savory and a culinary favorite. Silvery needle-like foliage and delicate flowers. Popular for potted plant sales and with chefs. ENHANCED seed for better and more uniform germination. Zones: 6-10

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

ROSEMARY (MULTI-SEED) - 8927MP  
15-18 in. - Petroselinum crispum. Heirloom. 75-85 days. Italian Flat leaf. Produces massive thick stalks and rich flavor dark green leaves.  
1,000 sds - $7.25  2,000 sds - $14.50  5,000 sds - $36.25  10,000 sds - $72.50

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 SEEDS - 7777  
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. C garage 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. Perennial. Zones: 4-8

500 sds - $10.10  1,000 sds - $17.40  2,000 sds - $27.95  5,000 sds - $56.60

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

500 sds - $7.25  1,000 sds - $9.80  2,000 sds - $14.10  5,000 sds - $25.60

10,000 sds - $42.30

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.
SAGE (continued)

SAGE (MULTI-SEED) - 8923MP
18-24 in. - Salvia officinalis. Simply Herbs Collection. Fragrant greyish leaves are used fresh or dried for flavoring meats, dressings, and sauces. PRECISION MULTI-SEED PELLET 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 - $7.55 100 sds - $12.35
250 sds - $22.20 500 sds - $33.75
1,000 sds - $57.40

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. Perennial. Zones: 4-8
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, sauces 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
Each of the above: (34A0) 5,000 sds - $8.10
10,000 sds - $16.95 25,000 sds - $21.45
50,000 sds - $38.95

WINTER - 7765
8-15 in. - 66,000 S. Satureja montana. Perennial. Zones: 4-9
Heirloom. 100 days. Salad and seasoning green with a pungent, lemony tasting leaves. Medium-green, thick, large spinach-like leaves that easily dry and grind to a powder for use in drinks or root systems will not have developed fully. During the winter after transplanting, as the root systems will not have developed fully.

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
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. Perennial. Zones: 4-9
250 sds - $7.75 500 sds - $11.75
1,000 sds - $16.95 2,000 sds - $27.70
5,000 sds - $55.55

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
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. Perennial. Zones: 9-11
50 sds - $10.40 100 sds - $19.60
250 sds - $38.20 500 sds - $59.95
1,000 sds - $104.65

SWEET HERB - 8923MP
18-24 in. - Salvia officinalis. Simply Herbs Collection. Fragrant greyish leaves are used fresh or dried for flavoring meats, dressings, and sauces. PRECISION MULTI-SEED PELLET 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 - $7.55 100 sds - $12.35
250 sds - $22.20 500 sds - $33.75
1,000 sds - $57.40

TARRAGON
Dragons Wort
143,000 sds/oZ  40°-45°  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
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. Perennial. Zones: 3-8
1,000 sds - $7.25 2,000 sds - $8.60
5,000 sds - $13.90 10,000 sds - $21.65
25,000 sds - $42.90

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
18 in. - 28,000 S. Rumex acetosa. Perennial. 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. Perennial. Zones: 4-8
1,000 sds - $7.25 2,000 sds - $8.60
5,000 sds - $13.90 10,000 sds - $21.65
25,000 sds - $42.90

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**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.

**THYME (continued)**

**THYME (MULTI-SEED) - 8924MP**


- 50 sds - $7.55 100 sds - $12.35
- 250 sds - $22.20 500 sds - $33.75
- 1,000 sds - $57.40 (26A0)

**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.

**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

- 1,000 sds - $7.25 2,000 sds - $8.60
- 5,000 sds - $13.90 10,000 sds - $21.65
- 25,000 sds - $42.90 (31A0)

**VULGARIS (WINTER) - 7785**

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. Perennial. Zones: 5-8

- 5,000 sds - $7.25 10,000 sds - $8.60
- 25,000 sds - $13.90 50,000 sds - $21.65
- 100,000 sds - $33.75 (26A0)

**VULGARIS (WINTER) - 7786**

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. Perennial. Zones: 4-8

- 1,000 sds - $7.25 2,000 sds - $8.60
- 5,000 sds - $13.90 10,000 sds - $21.65
- 25,000 sds - $42.90 (31A0)

**SERPHYLLUM - 7786**

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. Perennial. Zones: 3-9

- 5,000 sds - $8.10 10,000 sds - $11.65
- 25,000 sds - $21.45 50,000 sds - $38.55 (34A0)

**THYME**

*Continued*