








Photo	Botanical Name	Common Name	Description
	<i>Ocimum basilicum</i>	Basil - Italian Genovese	Annual. Italian large leaf type. Sweet w/spicy scent and taste. Great for pesto sauce, salads, Italian dishes, omelets and more. Full sun. 20 - 24" high. OK in containers. 75 days.
	<i>Ocimum basilicum</i>	Basil - Mammolo	Annual Herb. Cardinal's richly colored blooms and robust flavor make it a wonderful dual-purpose basil. With it's strong aroma, a little goes a long way. Full Sun. Plant spacing 8-12". Grows 24" tall, 20" wide. 70 days to maturity.
	<i>Ocimum basilicum</i>	Basil-Dark Opal	Annual Herb. Deep color makes this one extra flavorful, rich and sweet. Full sun, Plant spacing 8-12". Grows 24" tall. 70 days to maturity.
	<i>Ocimum teniflorum</i>	Basil - Holy	A common ingredient in Thai cuisine and in teas. Used medicinally for digestion and immune system support. Ht. 16-22". 90 to 100 days to maturity.
	<i>Ocimum basilicum</i>	Basil - Lemon	Vibrant and flavorful lemon basil is an herb that will add zip and zest to your cooking. Its leaves are used in soups, stews, and countless other dishes. Spacing 8- 12". Days to Maturity 60 -90.
	<i>Monarda</i>	Bee Balm - Panorama	It is a delightfully spicy edible flower and native medicinal herb, as well as an easy-to-grow, vigorous native nectar plant that will attract bees, butterflies, and hummingbirds to your pollinator garden.
	<i>Calendula Officinalis</i>	Calendula -Orange King	Annual. Massive, double calendula flowers in a beautiful shade of brilliant orange make this variety a true king of calendulas. Plant Space 10". Plant height 18 - 24". Saffron substitute and attracts beneficial insects.

Photo	Botanical Name	Common Name	Description
	<i>Nepeta cataria</i>	Catnip	Annual Herb. A cultivar that is know to make cats go crazy. The plant grows as a low-growing bush. Not invasive and easy to grow. Full/part sun. 18" tall. Plant 12" apart.
	<i>Allium schoenoprasum</i>	Chives - Garlic	Perennial Herb. Related to Garlic and Shallots, both leaves and unopened flowers are edible. Low growing plant. Both deer and rabbit resistant.
	<i>Coriandrum sativum</i>	Cilantro	<i>Coriandrum sativum</i> is an herb that does double duty! The pungent leaves, called cilantro, offer complex flavor to many dishes, while the seeds, known as coriander, are used as a spice.
	<i>Anethum graveolens</i>	Dill-Mammoth	Annual Herb. Typically used as a culinary herb. Fine, tender parts are finely chopped and added to sauces. Also used fresh in pickling. Seeds and leaves are also used dried as a seasoning. Plant space 8". Days to maturity 65 to 70.
	<i>Echinacea Purpurea</i>	Echinacea - Purple Cornflower	Perennial. The Purple Coneflower will establish a deep root system in the first year of growth. The flowers bloom throughout the summer months and require little care. Spacing 18 - 24". Height 24-36"
	<i>Foeniculum vulgare</i>	Fennel-Florence	Annual. Luscious and pleasantly flavored. Florence fennel will tolerate heat and cold but does best when it comes to maturity in cool weather. Florence fennel requires 90 to 115 frost-free days to reach harvest. Plant spacing 12".








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	<i>Agastache rugosa</i>	Hyssop -Agastache, Korean	Plants average 2 feet tall and will be covered in oodles of butterflies and bees; goldfinches also love the seeds. Makes a lovely anise-flavored tea. One of the most beautiful and fragrant plants in our garden. Plant spacing 12".
	<i>Origanum majorana</i>	Sweet Marjoram	Perennial Herb. Great for flavoring cheese and egg dishes, stuffing, poultry and beans. Full sun. Grows 12 - 18" high. 75 days to maturity from planting.
	<i>Tropaeolum Majus</i>	Nasturtiums-Bloody Mary	Deep shades of crimson, maroon, and brick red are splashed across creamy white petals to make a melodramatic scene in the flower bed. Plant spacing 8 - 12". 60 days to maturity
	<i>Origanum vulgare</i>	Oregano - Greek	Perennial Herb. This bushy plant produces leaves used in Italian dishes, sauces and salads. Plant in full sun. Grows 14"-16". 90 days to maturity from planting.
	<i>Petroselinum crispum</i>	Parsley - Plain single italian	Flat-leaved variety used in salad dressings, poultry, soups and as an ingredient of pesto. Flavor is much more pronounced than that of the more familiar curled type.
	<i>Petroselinum crispum</i>	Parsley - Triple Curled	Annual Herb. Curled leaves with great flavor. Ideal for use in various dishes and as a garnish. Full sun. Grows 12". 80 days to maturity.

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	<i>Salvia officinalis</i>	Sage	The leaves of broad leaf sage are grayish-green and have a tempting aroma. Broad leaf sage has a rich, bold, and distinct flavor that works wonderfully in savory dishes. Days to maturity 75 - 95. Spacing 12 - 16". Height 12 - 24"