

Jenny's Edibles & Blooms 2015

HERBS & GREENS

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Arugula



At maturity the long, dark green, lobed leaves form a loose, open bunch. Easy to grow, baby or full size. Cut just what you need for the next meal; each leaf that is severed stimulates production of more foliage, so a single plant can keep producing over a long season. And the flavor is so delectable when the leaves are young and tender -- peppery and mustardy, with a palate-cleansing zing.

Baby Bok Choy



A mustard family staple in Asia for over 1500 years, this baby version of the much larger Bok Choy is great for small spaces, containers, and salad and stir fry lovers. The wide white stems do not get woody and the tender green tops keep their sweet flavor.

Amethyst Basil



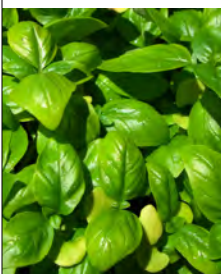
Blackened purple leaves of this basil will bring a stunning element to your herb garden, window box, or any container. The flavor of the leaves is very sweet and tastes similar to the popular Sweet Genovese. A great culinary companion or substitute for other sweet basils.

Genovese Basil



Genovese stands for GENovese COMPatto FUSarium RESistant. It is an Italian strain, widely regarded as the best for pesto and garlic-flavored dishes. The compact habit of Genovese makes it well suited to both the garden and a container garden.

Genovese Basil



The classic Italian HEIRLOOM with extremely tender, fragrant, large, brilliant green, intensely aromatic leaves. It is slow to bolt, so you can expect a full season harvest. A favorite among chefs and a go-to variety for pesto making and "insalata caprese." Genovese, when compared to other basils, has less of a tendency to become bitter after long, slow periods of cooking. Slightly more aroma and potency than Sweet Basil.

Jenny's Basil Blend



This unique blend will provide exquisite culinary delights for your kitchen, color and form for your flower beds, and scents to cherish. Includes: Lemon Basil, Lime Basil, Thai Basil, Amethyst Basil, Cinnamon Basil, Genovese Basil, Red Rubin Basil, and Sweet Basil.

Lemon Basil



Zesty and versatile! This native of Thailand is a true culinary delight. The lemony aroma and flavor is a wonderful add to salads, sauces, stir fries, and marinades for the grill. You can also capitalize on the scents by incorporating the leaves into teas and potpourris or adding flowering stalks to bouquets for a wonderful lemony fragrance. Uses are limited only by your imagination.

Lime Basil



Adds a unique citrus flair to salsas, salads, dressings, or as a marinade for chicken or fish. Compact plant has 2" long, bright green lance-shaped leaves. A snappy addition to mixed borders and also perfect for containers. Just one brush of the leaves releases an invigorating lime scent that will permeate the air in seconds!

Mexican Basil



A delicious relative of sweet basil. This spicy basil produces 2 to 3 inch leaves and light lavender blooms. The spicy aroma is cinnamon, mint, with a touch of anise.

Red Rubin Basil



Red Rubin is the perfect combination of ornamental appeal and intense, spicy flavor. Compact little habit, handsome foliage, beautiful lavender flowers and wonderful aroma make this All-America Selections Award-winning basil a welcome addition any garden. As for flavor, Red Rubin is a must for basil connoisseurs. Can be used to make truly captivating oils and vinegars!

Sweet Basil



Sweet Basil is the heaviest-yielding variety, recommended for drying, all-around great eating, and large-scale pesto production.

Thai Basil



Edible and ornamental, this sweet basil has gorgeous petite green leaves and vivid dark purple stems and blossoms. This aromatic cultivar, with notes of cloves and anise, offset by hints of mint and citrus, adds tremendous flavor to any Asian-inspired dish.

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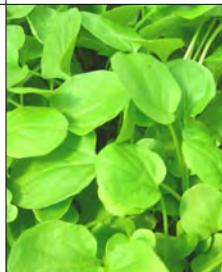
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Soloist Chinese cabbage



Cute and delicious! Soloist is a baby Chinese cabbage bred for harvesting summer through fall. These tender and sweet 1-1/2 to 2 pound oval heads have attractive bright yellow internal color, elegant green and white wrappers and mild, delicious flavor. They are just the right size for Asian inspired dishes without the leftovers. Soloist is a quick to mature and a heat tolerant variety that can be planted densely and forms heads even under high temperatures.

Upland Cress



Also called Winter Cress, or Creasy Greens in the South, Upland Cress is an easy-to-grow, cut-and-grow again crop. The plant grows to about 4- to 6-inches tall with peppery and pungent leaves akin to watercress. Harvest at any stage from microgreens to full maturity. Leaves, shoots, and flower buds are all delicious. Very slow to bolt, cold tolerant and long standing.

Garlic Chives



A hardy perennial with a delicate flavor blend between onion and garlic. The flat, tender, dark green leaves are delicious in salads, spreads, stir fries and flavored vinegars. Attractive edible white flowers midsummer. The budded flower stalks are sold as "Gow Choy" in Chinese grocery stores. Seedlings will slowly establish themselves the first season. However, once established, plants will reward you years to come with perpetual harvests.

Large Leaf Cilantro



A special variety that is bred to maximize foliage production and not bolt. In trials, this variety produced three times the yield of regular cilantro over a much longer period. It is often used in combination with tomatillo, tomatoes, and chiles, creating unforgettable sauces. It is also known as Mexican parsley or Chinese parsley.

Fernleaf Dill



All America Winner for 1992 bred by the Burpee Co. The objective was to diminish the plant size so that it could be grown in containers and the smallest of gardens. A welcome addition to salads and it is a lovely ornamental plant with its yellow flowers, deep green foliage, and compact growth habit.

Freckles Lettuce



HEIRLOOM An unique, bright green romaine with crimson splashes. Upright growth, early coloring, and crisp texture make this an excellent choice for both baby leaf and full-sized heads. Heat tolerant and very slow to turn bitter.

Hon Tsai Tai



This Chinese specialty, also known as Kailaan, has dark green leaves, tender purple stems, and delicate yellow flowers. The entire plant of this flowering Brassica is edible and chock full of proteins and vitamins. With a taste akin to mustard greens crossed with a broccoli rabe, Hon Tsai Tai is perfect used raw in salads, or lightly cooked in stir-fries, soups, and pasta dishes. Expect ongoing harvesting.

John Scheeper's Baby Leaf Salad Mixture



For a spicy tang and wonderful leaf textures, this incredible mix includes Arugula, wrinkled Crinkled Crumpled Cress and Très Fine Maraichère endive. For curl, the mix boasts the rich red of Lolla Rossa and dark acid green of Tango lettuce. The mix is brought to perfection with dependable Red Salad Bowl, unique Oakleaf, buttery Rouge Grenobloise and Little Gem baby romaine.

Dwarf Siberian Kale



This robust, easy to grow, Russian HEIRLOOM boasts slightly frilled, rich, blue-green leaves. The plants grow to a maximum height of 16 inches, making them perfect for small spaces and containers. A versatile performer. Excellent choice for raw salads, sandwiches, steamed or in a stir fry.

Komatsuna Mustard Spinach



Tremendously bolt-resistant Asian brassica. Anticipate harvesting leaves from these three foot plants from June to October. Flavor is mild and sweet with just a touch of zesty pungency. Can be used like heading Chinese Cabbages, and the in lieu of milder mustards in soups & stir-fries or as a piquant addition to a salad.

Mexican Mint Marigold



With sweet, anise-like flavor and aromatic leaves, this herbaceous, half-hardy, perennial of the Marigold family is commonly used as a substitute for the more difficult-to-grow French tarragon. Substitute in equal portions in your favorite recipes. The golden yellow flowers that provide show-stopping color in late summer/early autumn are also edible and ideal for brightening up salads and desserts.

Mexican Tarragon



With sweet, anise-like flavor and aromatic leaves, this herbaceous, half-hardy, perennial of the Marigold family is commonly used as a substitute for the more difficult-to-grow French tarragon. Substitute in equal portions in your favorite recipes. The golden yellow flowers that provide show-stopping color in late summer/early autumn are also edible and ideal for brightening up salads and desserts.

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Mint



Easy to grow, and dependable perennial. Given its inherent desire to thrive, many prefer containers for their mint. No matter the location, this zesty, aromatic and versatile herb is an essential ingredient of any herb garden.

Bloody Mary Mustard



Harvested at the baby leaf stage, Bloody Mary Mustard has dark reddish-purple oval leaves with stand out light green stems. The "greens" will add a mellow pungent flavor along with a striking visual contrast to a garden salad or mixed into a grain or pasta dish.

Green Wave Mustard



Green Wave is a must for those with a pungent loving palette. This All American Selections winner is a reliable workhorse, excellent producer, and the slowest to bolt of the mustard greens. The heavily curled, frilly, bright green leaves can be harvested as babies to add a great kick to salads or allowed to mature for fuller thicker leaves.

Hirayama Kai Choi Mustard



Hailing from the Hawaiian island of Molokai, this little plant packs quite a punch. If you have an affinity for mustard greens, this one is sure to tantalize your palette. Like a mild horseradish, the flavor grows more pungent as the plant matures. Will add a zip to your stir-fries, rice dishes, soups, and salads.

Jenny's Mustard Mix



We love mustard greens! This is a unique blend of some of our personal favorites. Mix includes: Bloody Mary, Green Wave, Ruby Streaks, Hirayama Kai Choi, Red Giant India Mustard, and Komatsuna Mustard Spinach. An array of spicy flavors, color, and shapes to jazz up your garden and your culinary endeavors.

Red Giant India Mustard



Fast maturing HEIRLOOM. Beautiful, savoyed, dark red leaves are highlighted by the light green undersides. The piquancy of young leaves invigorates salads and sandwiches, while the mature leaves lend themselves well to steaming or stir-fry.

Greek Oregano



Wildly aromatic perennial with low-growing spreading habit just 6 to 8 inches tall. The pungent dull green leaves exhibit some purpling at the tips with white flowers. Lends the classic flavor to your Italian, Mexican & Greek culinary endeavors.

Papalo



This aromatic Mexican native can provide piquant, fresh greens for months. Long after your cilantro has bolted, your Papalo will be there for your next batch of salsa or guacamole. The flavor is distinctive, yet marvelously complex, lying somewhere between that of nasturtium flowers, lime, and cilantro. Once established, Papalo grows quickly and easily. If you are a cilantro aficionado, this is a must!

Prezzemola Gigante Parsley



Very large and meaty, dark green leaves with a remarkable flavor that is indispensable in the kitchen. This cultivar is quite a bit sweeter than a standard Italian parsley and excels all season long as the leaves grow back strong after cutting.

Britton Shiso



Green leaf tops with red veins tipped by red freckles and striking rosy undersides make Britton Shiso an ornamental standout in the garden. Flavor is a complex blend of minty-basil with undertones of clove and cumin. The larger leaves, compared with other Shisos, lend themselves to sushi wraps. A perfect pairing for Asian dishes, a flavorful addition to salads, and an inspired herb for mojitos!

Tom Thumb Lettuce



This variety actually produces a full butterhead in a relatively short period of time. Six to seven inch heads have firm structure and compact habit. Leaves are dark green and the entire head will make a large salad for one. Can be grown 2 to 4 heads per sq. foot.

Emu Spinach



A great spring variety. Savored by many for its reluctance to bolting - about 10 days slower to bolt than any other spinach variety. Medium dark green leaves are upright and smooth to slightly savoyed. A good choice for baby leaf.

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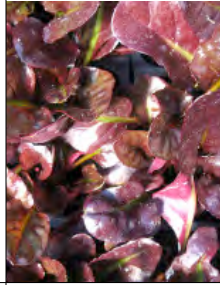
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Strawberry Spinach



This ancient HEIRLOOM, rediscovered growing at old European monasteries, is a real heat lover making it a supreme choice for greens in the middle of the summer season. Triangular shaped, bite sized, saw-toothed leaves adorn this showy, compact, 18-inch plant. The spinach-flavored greens are great fresh in salads or cooked like spinach. If left to seed, it produces slightly sweet, minute strawberry-like fruit at every leaf axle. The edible berries add a fresh color and flavor to your summer harvest salad.

Prima Rosa Swiss Chard



A visual feast! A delicious ornamental that is garnet colored in the early stage and turns a deep crimson as it matures. Harvest at the baby leaf stage in just 25 days for colorful salads or let it continue to mature and enjoy a tender more traditional chard. Delicious in salads, stir fried, as steamed greens, or a spinach substitute. Stalks can be even be eaten like celery.

Ultimate Salad Bowl



This salad mix from Hudson valley Seed Library is bursting with shape, color and flavor! Includes a variety of their lettuces, mustards, herbs, arugulas, brassicas (such as tatsoi and mizuna), and radicchios. The perfect combination for your summer salad bowl.

French Thyme



Forms a pretty, low-growing, 12-inch shrub whose cascading stems of tiny gray-green leaves are a focus in any herb garden and indispensable in the kitchen. A strongly aromatic and flavorful evergreen that, once established, tolerates drought very well and requires little care. Honeybees love the white flowers.