

Jenny's Edibles & Blooms 2018

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.

Blue Spice Basil



Heavily fragrant with an air of vanilla— Ooh La La! Blue Spice Basil is savored for its medicinal, culinary and ornamental properties. Eye-catching spikes of light purple flowers on showy deep purple bracts, coupled with an attractive and uniform habit, make it easy to find a home for this Basil in your garden.

Cinnamon Bouquet Basil



A delicious and beautiful relative of sweet basil with strong violet stems and veining, shiny green leaves and elegant lavender flowers. Aroma and flavor is spicy — cinnamon undertones with suggestions of mint and anise. Commonly used in baking, for flavoring jellies, teas, and vinegars and for potpourris, fresh and dried flower arrangements.

Crimson King Basil



A generous-producing, Genovese-type basil with huge, lightly cupped, deep-violet leaves. Flavor is excellent with a spicy clove aroma.

Dolce Fresca Basil



This Genovese-style basil has taken the gardening, culinary and ornamental world by storm by winning an All-America Selections award in 2015 for its compact habit, strong scent and flavor, and vigorous growth. This bushy, well-branched, mounded ball of foliage, is reluctant to flower and yields a continuous production of dark green, sweet, fragrant glossy leaves for your Caprese or pesto production. Bound to be a star in your garden!

Gecofure Basil



Gecofure 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 Gecofure 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 basil, has less of a tendency to become bitter after long, slow periods of cooking. Slightly more aroma and potency than Sweet Basil.

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Jenny's Basil Blend



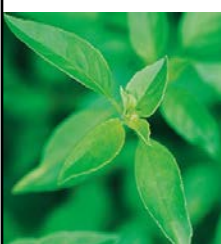
This unique blend will provide exquisite culinary delights for your kitchen, color and form for your flower beds, and scents to cherish. Changes year to year. Includes types such as: Lemon Basil, Lime Basil, Thai Basil, Osmín Basil, Cinnamon Basil, Genovese Basil, Red Rubin Basil, and Sweet Basil.

Mrs. Burns Lemon Basil



This HEIRLOOM, discovered in New Mexico, is the best lemon basil we have found — larger, wildly aromatic leaves explode with intense, citrusy, mouth-puckering flavor! With a robust growth habit, this is a great choice for both the garden or containers, and lends itself beautifully to oils & vinegar, grilled fish, salad dressings, sauces, or to livening up your pesto.

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!

Osmín Basil



A beautiful and fragrant ornamental for your pots, beds or kitchen garden with widespread culinary uses. The darkest of the purple basil, Osmín has smaller sweetly scented leaves, a sturdier growth habit with beautiful pink flowers and excellent flavor. A versatile basil for colorful and flavorful pesto, vinaigrette, salad and pasta.

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Sweet Basil



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

Siam Queen Basil



The flavor of this All American Selections winner, with underpinnings of clove and anise, is a must for curry and your Thai culinary endeavors. If you are looking for a fragrant accent for your mixed bouquets, just let Siam Queen go to flower and enjoy the showy crimson buds and blooms.

Chives



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.

Garlic Geisha Chives



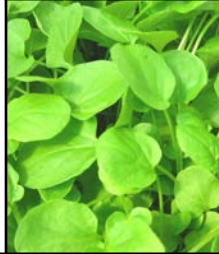
This All America Selection winner is a vigorous grower, with wide, flat, refined leaves topped by charming, white pinwheel flowers late in the season. Sweet, mild and refined garlic flavor. This perennial herb will not disappoint!

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.

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.

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.

Nero Di Toscana Kale



This eye-catching Italian HEIRLOOM is popular in Tuscany and central Italy for making fabulous soups and stews. A beautiful and flavorful lacinato-type kale with blue-green, blistered and crumpled, 3- by 12-inch upright leaves that demand your attention. Extremely winter hardy, becoming especially sweet after a freeze.

Prizm Kale



This 2016 All-America Selection winner will delight you with an endless harvest of nearly stemless and beautifully curled, tender, nutty, flavorful, bright green leaves. Fast to mature, quick to re-leaf, yet with a space-saving habit, Prizm is the gourmet Kale to beat! Fill flowerpots, patio tubs, and other containers with this quick crop, so you always have this nutritional powerhouse within easy reach.

Buttercrunch Lettuce



Beautiful 6-inch rosettes of dark green leaves with small compact hearts that blanch to a sweet yellow. A crisp, slow bolting, heat-tolerant, Bibb-type lettuce that has become a classic since earning its All America status in 1963.

Cimarron Lettuce



This aristocratic HEIRLOOM Cos lettuce (Romaine) with perfect posture dates back to the early 1700s. A glorious display of burgundy-bronze, 12-inch tall, elongated, and hearty leaves. Can be harvested over a long period as it is slow to bolt.

Lettuce - 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.

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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.

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.

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.

Hopley's Purple Oregano



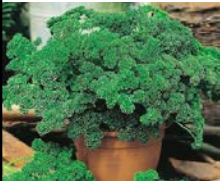
A gorgeous, remarkably aromatic, ornamental oregano. Showy 18-inch sprays, born of thousands of tiny reddish-purple flowers, are held above mat-forming, deep green foliage. A spectacular display both in the garden, and cut for fresh and dried arrangements. Hopley's tolerates hot, dry conditions and will bloom well into the fall, at which time the leaves also transition to a lovely reddish-purple. Tasty as it is pretty. Bees and butterflies also love it!

Kirigami Oregano



An irresistible interplay of fragrance, texture and color! Kirigami is a fabulous ornamental Oregano — the perfect choice for baskets and flowerpots where long, trailing stems in a wash of brilliant hues is sought. Bract-and-bloom laden stems in a rich combination of purples and greens, set the tone for the rosy-red blooms that follow. A breathtaking and unbelievably fragrant display that will not disappoint!

Double Curled Parsley



Vigorous, compact, frost tolerant plants with a dense spray of finely curled and crumpled dark-green leaves. You will have a generous supply of sprigs all season long to garnish and flavor your favorite dishes!

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.

Perpetual Erbette Spinach



This old Italian HEIRLOOM is a refined and delicious chard-relative, recognized by the Royal Horticultural Society with an Award of Garden Merit. Also known as 'Spinach Beet,' the shiny green leaves with white midribs have the same earthy flavor, but less bitterness than other Chard relatives. Bolt-resistant and bred for maximum leaf production, it responds particularly well to repeated cutting. Use raw in salads, steamed with other greens or in lieu of spinach in baking for a savory change of pace.

Stevia



Looking for a wholesome alternative to processed sugar? Grow this calorie-free, carbohydrate-free, low-glycemic sweetener in your garden. Thirty times sweeter than sugar cane, a few stevia leaves go a long way. Can be used fresh to sweeten drinks and smoothies, as you would a bay leaf to sweeten dishes while they cook, or dried and ground to be sprinkled like a sugar. You can even extract the oil! Leaves are sweetest just before the plant flowers in late summer to fall. A single, bushy 18- to 30-inch plant yields up to a 1/2 pound of dried leaf. Plenty to satisfy your sweet tooth through the winter!

Five Color Silverbeet Swiss Chard



This Australian HEIRLOOM, in a brilliant array of pink, yellow, orange, red, and white, is a celebration of color and flavor! A mild-flavored, delicious and nutrient-laden, ornamental for your belly and garden.

English Thyme



A mainstay of any self-respecting herb garden and a staple among chefs. This low-growing and dense, woody perennial has delicate, evergreen, gray-green ovoid leaves of a strong earthy flavor. If allowed to go to flower, the purply-white flowers are edible too, and the bees love it!

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Orange Thyme



Low growing, with 6- to 10-inch, wiry stems, gray-green leaves, and pale-pink blossoms. Fragrance is a citrus-laden pine with a hint of mint! Ideal for cooking with fish, vegetables, teas and even desserts, marmalades and chutneys.