

Jenny's Edibles & Blooms 2017

HERBS & GREENS

jennysblooms@gmail.com

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.

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.

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, 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.

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.

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 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.

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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.

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.

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.

Lovage



Every part of this large, hardy, dramatic and highly aromatic herb is edible — roots, shoots, leaves, seeds and flowers! The hollow stems and young flavorful leaves of this Old World perennial are most commonly used for a taste similar to parsley and celery combined with notes of anise and curry. Enjoy fresh in salads, soups and stews or dried as a spice or brewed into an aromatic tea. The small yellow flowers arranged in umbels, will bring a bounty of beneficial insects to your garden. Prefers part to light shade.

Lettuce - Merveille des Quatre Saisons



This French HEIRLOOM, "Marvel of the Seasons," is an extended season lettuce that even does great in the summer heat. With a signature butter-head shape, rich magenta and ruby-tipped outside leaves move toward a self-blanching, apple-green interior. A beautiful, crisp and tender addition to your plate.

Lettuce - Tom Thumb



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.

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 radicchio. The perfect combination for your summer salad bowl.

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.

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.

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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.

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.

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!

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.

Purple Pak Choi



If you like Bok Choy, this delectable and eye-catching ornamental will not disappoint. Handsome, rich, dark purple top leaves, standing in stark contrast to lime-green stems and petioles, look as magnificent on the plate as they do in the garden! Harvest at any stage to suit your culinary desires — from baby leaves to succulent young plant to fully maturity. A treat fresh in salads, stir-fried, added to soups, grilled or steamed.

Sorrel



Known as Oseille in France, this culinary green is also known as Dock. Flavor is tangy, somewhat acidic, with a palate-cleansing citrus finish. The arrow-shaped leaves can be picked individually from spring through fall and used in sandwiches, salads or vinaigrettes, to flavor soups or pureed into savory sauces. Flavor is mildest in spring, becoming increasingly sharp as leaves mature. Readily self-seeds.

Space Spinach



A true three-season spinach. Space is heat tolerant and slow bolting, yet also resistant to mildew that can trouble fall spinach. The dark green, smooth, rounded leaves held upright on vigorous plants offer a tangy, crisp flavor only possible in home-grown fresh spinach!

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!

Bright Lights Swiss Chard



A 1998 All-America Award Winner. Bright Lights is almost neon in appearance and was the talk of our trial gardens. The leaves are green, moderately savoyed with veins of vibrant color, red, orange, or yellow running through them. The contrast is outstanding. Use young raw leaves in a salad (30 days) or briefly cook mature leaves.

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<p>Prima Rosa Swiss Chard</p>  <p>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.</p>		<p>English Thyme</p>  <p>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 purple-white flowers are edible too, and the bees love it!</p>	