

# Jenny's Edibles & Blooms 2021

## 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



To enjoy all this basil has to offer, let some go to flower! Heavily fragrant with an air of vanilla, Blue Spice will reward you with dense spikes of light purple flowers along showy, deep purple bracts. Commonly used medicinally and in teas, this basil is equally wonderful in both sweet and savory dishes.

### 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.

### 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, Osmin 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!

### Osmin Basil



A beautiful and fragrant ornamental for your pots, beds or kitchen garden with widespread culinary uses. The darkest of the purple basil, Osmin 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.

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### Thai Sweet Basil



A sea of spicy, anise-clove flavored green leaves, punctuated by dark purple stems and flowers, and an intoxicating scent, make this basil a standout! Central to Southeast Asian cuisine, both the leaves and flowers are edible and may be incorporated into any recipe that calls for basil, or to garnish beverages, salads, soups, pasta, or desserts.

### 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.

### 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.

### Dazzling Blue Kale



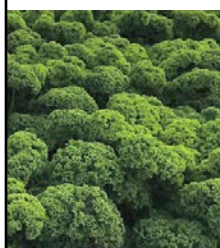
A visual delight! This Oregon-bred Lacinato-type kale, released through the Open Source Seed Initiative, is a vigorous producer of gorgeous, large, blue-green leaves with distinct purple-pink midribs and veins. Classic Lacinato flavor and tenderness make it ideal for fresh kale salads and for smoothies. Compared to other kale, 'Dazzling Blue' boasts unparalleled cold hardiness, with colors that intensify and flavors that continue to sweeten as temperatures cool. Upright 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



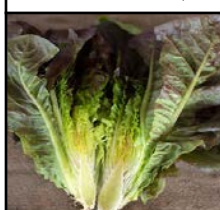
This 2016 All-America Selection winner will delight you with an endless harvest of nearly stemless and beautifully curled, tender, nutty, flavorful, bright green leaves. Fast to mature, quick to re-leaf, yet with a space-saving habit, Prizm is the gourmet Kale to beat! Fill flowerpots, patio tubs, and 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 - Deluxe Mesclun Mix



From our friends at Fruition Seeds, this is a beautiful, fresh and versatile mix of mild mustards, arugula, rapini and hot mustards to delight your palette. The diversity of colors, textures and succulent flavors is a feast for the senses. Quickly re-grows for several cuttings throughout the season.

### 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.

### Greek Oregano



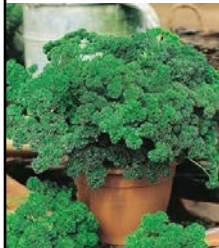
Wildly aromatic perennial with low-growing spreading habit just 6 to 8 inches tall. The pungent dull green leaves exhibit some purpling at the tips with white flowers. Lends the classic flavor to your Italian, Mexican & Greek culinary endeavors.

### 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.

### Sage



A Mediterranean native, this attractive perennial is a flavorful and versatile staple of the herb garden — valued as a sacred plant, an essential seasoning, and an herb with therapeutic properties. The dusty, gray-green leaves can be used in your favorite dressings, sauces, stuffings, salted herbs or teas. The early summer appearing, small lavender flowers are a lovely edible garnish. And, as the plant matures, the foliage is a beautiful aromatic filler for your cut flower bouquets or dried floral wreaths.

### Extrakta Sage



This German breed is an improved, higher-yielding perennial variety of common garden sage. Similar dusty, gray-green foliage and delicate, edible lavender flowers, but with an increasingly delightful fragrance due to a higher essential oil content.

### 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.

### Creeping Thyme



A sturdy, aromatic ground-cover for the gardener that wants it all — utility of a low-maintenance perennial, color, and a lemony fragrance! The slender meandering stems, rounded leaves and lavender blooms can withstand light foot traffic and are drought tolerant once established. Ideal for cracks and crevices or to soften a stone walk.

### 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!

### Lemon Thyme



This small, shrub-like herb with aromatic, culinary and ornamental appeal, performs equally well in containers, rock gardens and as a ground cover. Tender green sprigs with an intense lemony bouquet are accented by tiny lavender flowers. Use both leaves and flowers to infuse lemon, coupled with a subtle essence of thyme, into your culinary and medicinal endeavors.