

Jenny's Edibles & Blooms 2022

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.

African Blue Basil



This sterile, versatile hybrid, that never sets seed and is propagated only from cuttings, originally was an accidental cross between a tall East African camphor basil and 'Dark Opal.' Gorgeous green leaves, with dark purple veining give rise to a dark-purple calyx with rosy-pink flowers. You can pinch and harvest the leaves often to satisfy your pesto needs and culinary endeavors, or allow to bush into a fragrant, 3-foot magnificent wonder for your cutting garden that will bloom until frost. Your local pollinators will thank you for the latter! More suited to indoor growing than most basil, you can either pot up to bring indoors or take cuttings in the fall to keep the love alive.

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!

Emerald Towers Basil



A glorious basil breakthrough! This robust, fast-growing, well-branched, Genovese-type cultivar is bred to flower up to 8 weeks later than standard varieties, enabling you to harvest a plethora of glossy green leaves for months before going to flower. As a bonus, resistance to downy mildew and Fusarium mean extra healthy plants all season! The tidy, columnar stature of these 2- to 3-foot tall plants works equally well in planters, containers and in-ground beds.

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.

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!

Mrs. Burns Lemon Basil



This HEIRLOOM, discovered in New Mexico, is the best lemon basil we have found — larger, wildy 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.

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



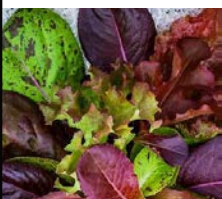
Beautiful 6-inch rosettes of dark green leaves with small compact hearts that blanch to a sweet yellow. A crisp, slow bolting, heat-tolerant, Bibb-type lettuce that has become a classic since earning its All America status in 1963.

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 - Cosmic Crimson Mix



Looking to eat the nutritional rainbow? This eye-catching blend of red and purple, anthocyanin-rich varieties delivers a nutrient-dense, selection of edibles that is as colorful as it is flavorful and nutritious.

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.

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Lettuce - Summer Mix



This versatile collection, with a diversity of shapes and colors, curated by our friends at Fruition seeds, showcases their favorite bolt-resistant summer lettuces. Works equally well for head lettuce or cut-and-come-again salad mix production and will thrive in gardens, containers, full, as well as part sun.

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.

Pineapple Mint



Although it can be used as a culinary herb, the frilly, creamy-edged, variegated green leaves make this edible an outstanding ornamental for your containers and window boxes. Prune regularly to promote bushy, new growth or allow the tubular, barely-pink blooms to mature and bring the pollinators to you. May be used fresh, akin to other garden mints, to flavor your salads, summer drinks, teas and desserts.

Dwarf Moringa



Moringa contains 46 antioxidants, 18 amino acids and is a complete protein! A nutritional powerhouse from Beauscape Farms in the Punjab Region of Northern India, all parts of this 'Miracle tree' are edible. The prized leaves can be eaten raw like salad greens, sautéed like spinach, blended into smoothies, or dried and crushed to add a superfood boost. Flowers can be steeped in tea or eaten fresh to impart a spicy, radish-like zing. Even the immature pods and seeds, resembling beans and peas, are edible. Unlike other varieties of Moringa, this tree is a dwarf, perfect for container growing, and can be brought inside to enjoy the nutritional bounty through the winter.

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!

Krausa Parsley



Beloved by cooks, this open-pollinated variety sports a frilly canopy of bright green, triple-curved leaves atop strong-stemmed, 10- to 12-inch plants. Easily withstands the summer heat, yet cold-hardy to be enjoyed well into the fall, retaining its bright hues, firm texture and rich flavor. Dependable uniformity and regrowth for continued harvests.

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.

Rosemary



A savory culinary classic! With silvery needle-like foliage, and delicate purple flowers, this highly aromatic Mediterranean native is beloved by chefs, herbalists, designers and home gardeners alike. The edible flowers, boasting a bold rosemary flavor, should also be enjoyed and compliment your culinary creations!

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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.

Golden Sage



This 1 1/2- to 2-foot-tall evergreen perennial, with uniquely textured, highly fragrant, variegated, apple-green and gold leaves makes a strong case for being included in your garden designs just on the merit of great looks alone. Its culinary attributes then seal the deal! The leaves of this cultivar may be used in any recipe that calls for Sage — Excellent for harmonizing other flavors when roasting or grilling. Leaves can be dried or freezes easily. This care-free addition to your garden s tolerant of poor soils and will thrive in the summer heat.

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!