




















Jenny's Edibles & Blooms		HERBS & GREENS	jennysblooms@gmail.com
Angelica  <p>A member of the carrot family, and a versatile ancient herb, this majestic plant deserves a prominent position at the back of a border or in a wild part of the garden. All parts of this beautiful, biennial & aromatic plant have culinary or medicinal uses. Also very beneficial for attracting natural crop allies to the garden. Makes a dense 3' tall leafy clump in year one, and a 6' tall flowering hedge in year two.</p>	Arugula  <p>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.</p>		
Gecofure Basil  <p>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.</p>	Lime Basil  <p>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!</p>		
Mexican Basil  <p>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.</p>	Red Lettuce Leaf Basil  <p>Semi-compact plants sport large, deeply crinkled leaves of rich dark violet and pink flowers. A wonderful ornamental that also adds pizzazz to salsas and pestos.</p>		
Borage  <p>Large plants of bristly gray-green leaves bear hundreds of small powder blue, starlike edible flowers. The delicate flowers lend a mild cucumber flavor to salads and garnishes. Tough and drought resistant, & readily self-seeds.</p>	Bright Lights Swiss Chard  <p>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.</p>		
Orange Fantasia Swiss Chard  <p>Another gorgeous new chard that not only has great baby leaves for salads, but also holds its color when cooked. The stalks are a brilliant orange while leaves are a light icy green and heavily savoyed. The 18 inch plants are a colorful highlight to any garden.</p>	Large Leaf Cilantro  <p>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.</p>		
Fernleaf Dill  <p>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.</p>	Bronze Fennel  <p>A dramatic landscape plant as well as a culinary herb. Great for attracting for butterflies and beneficial insects. The feathery foliage makes a perfect backdrop for brightly colored flowers. Nonbulbing type. Leaves are a nice addition to salads, cole slaws, and dressings.</p>		
Elegance Greens Mix  <p>From Johnny's, this mix includes Pao Choi, Red Mustard, Mizuna and leaf broccoli. Colors range from dark and bronze red to bluish green. The combination of flavors and textures makes this a beautiful salad.</p>	Encore Lettuce Mix  <p>An all organic mix from Johnny's that includes Green Oakleaf, Red Oakleaf, Green Romaine, Red Romaine, Lollo Rossa, Red Leaf, and Bibb lettuces. A stunning mix of different colors, shapes and textures.</p>		

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Misticanza Mesculin  <p>This mix offered by Pinetree includes 4 lettuces and 5 chicories. Harvested they provide the perfect European style salad with a variety of taste sensations from sweet to bitter as well as a dramatic appearance.</p>		Freckles Lettuce  <p>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.</p>	
Pine Tree Lettuce Mix  <p>A uniquely American Mesculin mix - all leaf lettuces and all sweet varieties. You get a variety of colors, textures, tastes and maturation times from the same planting. This mix includes: Green Ice, Black Seeded Simpson, Simpson Elite, Red Velvet, Midnight Ruffles, Red Deer's Tongue, Green Deer's Tongue, Matina Sweet, Butter-crunch, May Queen, and All Year Round.</p>		Tom Thumb Lettuce  <p>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 square foot.</p>	
Red Deer Tongue Lettuce  <p>A Slow to bolt and rugged Amish HEIRLOOM. Long pointed red-tipped leaves stretch skyward in a spiral. The tender, romaine-like leaves provide rich nutty flavor. May pick individual leaves or harvest the plant in its entirety.</p>		Red Giant India Mustard  <p>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.</p>	
Red Streaked Mustard  <p>Ornamental and edible, this plant will light up a container or add an amazing splash of red color to any landscape. Deeply serrated fringed baby leaves are purple-red and pack a zingy peppery flavor that gets bolder with age. Great to plant along with other baby greens to add some flare to a salad. Slow to bolt.</p>		Komatsuna Mustard Spinach  <p>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.</p>	
Greek Oregano  <p>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.</p>		Flat Leaf Parsley  <p>Also called Italian parsley, its uses are similar to the curly variety but the flavor is a bit stronger & the nutrient count higher. Harvest it as needed, but fairly regularly so that the plants keep sprouting new stems.</p>	
Purple Pak Choi  <p>A quick- and easy-growing Asian Green, with a tangy-sweet yet delicate flavor and big crunch. These pretty little plants have a distinctive "vase" shape with attractive dark purple leaves and green petioles. It is as stunning in the garden as on the plate and palate.</p>		Red Shiso Herb  <p>Striking ornamental Asian herb with dark purplish-red curly leaves. Flavor is spicy though difficult to describe - ranging from cinnamon and clove, to coriander, to basil with a citrus flare. Really? You decide. Leaves are used fresh to season fish and as a wrap for almost anything. Flowering shoots are fried in tempura and used in soups. The seeds are ground and are one of the "seven spices".</p>	
Emu Spinach  <p>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.</p>		Space Spinach  <p>Leaves are spoon-shaped and not at all savoyed for ease of cleaning. Color is a pleasant dark green and the flavor is excellent. With a high percentage of female plants, it is very resistant to bolting. In both US & Dutch trials, Space was the highest yielder, primarily due to the long season over which harvest was possible.</p>	

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Tatsoi  <p>Also called spinach mustard or spoon mustard, Tatsoi forms a flat rosette close to the ground with tender dark green, spoon-shaped leaves and short light green stalks. A vigorous grower with appreciable cold tolerance and long harvest period. Delicious, mild, mustard flavor.</p>		French Thyme  <p>Forms a pretty, low-growing, 12in 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.</p>	
Watercress  <p>A gourmet delight with the most succulent greens imaginable! The delicate peppery flavor of the young crisp shoots transforms the ordinary to extraordinary. This true watercress is surprisingly easy to grow, moisture being the key to success.</p>		Wrinkled Crinkled Cress  <p>This finely cut wrinkly crinkly green will take your palate on a journey from warm and spicy to a finale of sweetness. A welcome addition to salad mixes and fun to experiment with the distinctive flavor in the kitchen. Holds well in both the field and post harvest. Valued for its bolt resistance, ease of harvest, and multiple cuts from a single planting.</p>	
Mint  <p>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.</p>			