

# Jenny's Edibles & Blooms 2026

## 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.

### 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.

### Everleaf Thai Towers Basil



A beautifully productive 2- to 3-foot tall tower of densely packed leaves on vibrant purple, highly branched stems. Same aromatic and vibrant licorice flavor as Sweet Thai, but with a tidy columnar habit, larger leaves and extended harvest window due to late-flowering habit. Performs well in field and containers.

### 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.

### Salad Leaf Basil



This extremely productive, aromatic sweet Italian basil features massive, crinkled leaves—nearly hand-sized—that open up endless culinary possibilities. Ideal for replacing lettuce in salads and sandwiches, creating fresh wraps, serving as a striking base for appetizers, or adding flair to Caprese salads. The deeply crinkled texture holds dressings and marinades better than smooth-leaf varieties. Exceptionally slow to bolt for a longer harvest.

### 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, Purple Osmin Basil, Genovese Basil, Aromatto Basil, and Salad Leaf 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.

### Prospera DMR 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.

### Rutger's Obsession Basil



A generous producing, large-leafed Italian type, bred at Rutgers University with resistance to Downy Mildew and Fusarium. While classic in flavor and aroma, what impressed us was the high leaf to stem ratio. Expect copious quantities for your culinary endeavors! Don't stop harvesting, she won't bolt on you, and you will keep the love affair alive.

### 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.

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### Cruiser Cilantro



If you can't get enough fresh cilantro, Cruiser is the crop for you. A very vigorous grower that is extra slow to bolt, with excellent branching within a compact habit, provides an ongoing supply of glossy, dark green, tasty greens.

### 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.

### Hera Dill



A beautiful blue green, high-yielding dill that produces masses of feathery, blue-green foliage with exceptional aroma and flavor. Plants are reluctant to flower, so you'll have a long season of leaf production and bunching capability before they go to seed. If allowed to flower and seed, provides an exceptional beneficial-insect habitat in your garden and will reliably self-sow.

### 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.

### 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.

### Scarlet Kale



A stunning superfood that keeps your kale harvest going for months. This cold-hardy, frost-tolerant gourmet curly kale produces abundant, deeply frilled leaves with rich purple coloring—an indicator of its high antioxidant content. Both beautiful and nutritious, it's a standout in the garden and a flavorful, eye-catching addition to any plate.

### Allstar Gourmet Lettuce Mix



After years of trial research, Johnny's Seeds created this blend to make the perfect summer garden salad. A curated collection of varieties to balance greens and reds with speckles, ruffles, unique leaf shapes and most importantly flavor.

### 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.

### Lettuce - Speckled Amish Butterhead



An ornamental bibb of spectacular beauty, this Amish HEIRLOOM dating back to 1799, has apple-green leaves splashed with reddish-brown polka dots. Compact, 10-inch heads with luscious, buttery texture are a stunner whether in your garden, on your table or in your salad.

### 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.

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### 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.

### Krausa Parsley



Beloved by cooks, this open-pollinated variety sports a frilly canopy of bright green, triple-curling 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 Barbeque



With silvery, needle-like foliage and sky-blue flowers, this highly aromatic Mediterranean native is beloved by chefs, herbalists, designers, and home gardeners alike. This fast-growing variety has an upright habit with strong, straight stems and responds beautifully to frequent pruning for regular culinary harvests. The edible flowers echo the plant's bold rosemary flavor, enhancing dishes with both vibrant taste and visual interest.

### Rosemary Tuscan Blue



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!

### 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.

### 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!