

HERBS

We are offering a large variety of herbs this season, including a number of new and unusual species. Some herbs are offered as *seedlings* or what we call *First-Year* plants (there are both annuals and perennials). Others are sold as *Field-Grown* plants. Some varieties are offered in both sizes. Seedlings, or First-Year herbs in 3" pots, are plants that have been seeded this year and may be purchased *one* to a pot or in a pack of six (6) plants (*one variety only*, such as six Curly Parsley). We would like to accommodate gardeners who want larger plantings of the popular culinary herbs or who need a really larger number of plants to establish new herb gardens. Field-Grown herbs, some of which have to be greenhouse-grown, are typically one-year-old biennial or perennial plants, are more mature, and are offered in larger pots. Field-Grown herbs may be purchased individually or in sets of *three* (3) plants (*one variety only*, such as three Arnicas), for an additional savings when ordered by April 1. Unless special prices are noted, you may use the following price chart when you order.

Price Chart for Herb Plants	Until April 1	After April 1
1 First-Year Herb	1.70	1.95
6 First-Year Herbs (one variety only)	9.00	11.70
1 Field-Grown Herb	5.25	6.25
3 Field-Grown Herbs (one variety only)	14.25	18.75

A GUIDE FOR OUR CLIMATE

(A) ANNUAL (B) BIENNIAL (P) PERENNIAL

AGASTACHE, Rose (P): *A. cana* 'Heather Queen'. Very showy perennial, highly aromatic leaves, tall 3' spikes of warm rose flowers. Lovely to cut fresh and to dry. Highly recommended.
(2000) First-Year

AGASTACHE, Apricot (P): *A. rupestris*. Strong minty fragrance and long sprays of soft apricot and lavender-pink bicolored flowers. Attracts butterflies. Excellent for cutting fresh and drying.
(2001) First-Year

ANGELICA (B): *A. archangelica*. A lovely large bold plant with tall stalks, ornamental leaves and flowers. Stalks can be candied or used as a sugar substitute in cooking. Beautiful in the border or herb garden.
(2005) First-Year

ANISE HYSSOP (P): *Agastache foeniculum*. Very beautiful large herb, known also as **Korean** or **Anise Mint**. Purple flowers are long-blooming. Leaves are excellent for teas and flavoring.
(3010) Field-Grown

ARNICA (P): *Arnica montana*. A beautiful 12-18" herb that has enjoyed widespread medicinal use. We have it in the garden for its bright yellow blooms and cheerful appearance. Performs well in any good garden soil and spreads.
(3012) Field-Grown

ARUGULA (A): *Eruca vesicaria sativa*. Long dark green lobed leaves add a distinctive spicy and nutty flavor to salads. Easy to grow. Harvest young leaves to keep plants from flowering.
(2012) First-Year



BAPTISIA (P): *Baptisia australis*. Also called false indigo for its showy racemes of pea-shaped blue flowers. Graceful blue-green foliage and pods that dry well.
(2015) First-Year

BASIL, Genovese Sweet Green Italian (A): *Ocimum basilicum*. A fragrant versatile culinary herb to be used both fresh and dried in salads, soups, and Italian cooking, especially pesto.
(2020) First-Year

BASIL, Sweet Dani Lemon (A): *Ocimum basilicum*. An award-winning new variety of lemon basil. Tall vigorous plants with good-sized leaves and production all through the season. Excellent improvement in plant quality and flavor.
(2025) First-Year

BASIL, Cinnamon (A): *Ocimum basilicum*. Dark leaves and spicy fragrance and flavor. Flowers of this showy variety are pinkish white, with accents of burgundy. They are lovely to cut fresh. Leaves are excellent for flavoring sauces, teas, and in potpourri.
(2030) First-Year

BASIL, Red Rubin (A): *Ocimum basilicum*. Handsome deep burgundy leaves. Vigorous variety of dark opal basil. Use in cooking or as an ornamental annual. For the herb garden or annual border.
(2040) First-Year

EUCALYPTUS

Eucalypts, excellent garden plants and container species, have been used historically as ornamental and medicinal material. Most eucalypts are indigenous to Australia and New Zealand, where we have obtained many of our seeds. We use dried eucalyptus primarily for decorative purposes, but we also like to have several potted plants as accents throughout the gardens and in our farmhouse. Plants are very easy to grow. Eucalypts are long-lived and may be pruned to shape.

Priced in chart on Page 5.

EUCALYPTUS *cinerea*. Silver Dollar

Eucalyptus is perhaps the best-known species in this country. A lovely fragrant blue-green plant produces several long branches per plant in the first season. Leaves are circular, large, and hold their color beautifully when dried. Wonderful for wreaths and arrangements.

(2435) First-Year

EUCALYPTUS *gunnii*. Silver Drop

Eucalyptus is a refined version of *E. cinerea*. Its delicate small circular leaves surround the stems. May be grown in the ground or in pots. Lovely houseplant. Good material for drying and small design work.

(2440) First-Year

EUCALYPTUS *moorei nana*. Commonly referred to as **Little Sally**, this species produces numerous branches with graceful small lanceolate leaves which dry perfectly. Makes one of the most appealing green everlasting wreaths. Also good in arrangements. Particularly pretty in containers.

(2445) First-Year



BEE BALM, Mountain Star (P): *Monarda astromontana*. A lovely addition to our gardens, this refined bee balm has very fragrant small foliage and abundant spikes of mauve flowers. An excellent border and tea plant. Flowers useful fresh or dried.

(2050) First-Year (3050) Field-Grown

BEE BALM, Scarlet (P): *Monarda didyma*. The true scarlet bee balm. A tall mint that is lovely as an ornamental and for teas. All bee balms attract bees, hence the popular name.

(3060) Field-Grown

BORAGE (A): *Borago officinalis*. Medium tall plant, lovely blue flowers that attract bees. Flowers can be candied; young leaves have a cucumber-like flavor for use in salads.

(2080) First-Year

CALAMINT (P): *Calamintha nepeta*. A wonderfully fragrant and long-blooming herb for dry soil. The plants are covered with small lavender flowers. Fresh leaves have a minty flavor and are used in Tuscan cooking with mushrooms and roasted meat.

(2085) First-Year

CATNIP (P): *Herbata cataria*. Tall bushy mint. A delicious tea herb and cat pleaser.

(2090) First-Year

CHAMOMILE (A): *Matricaria recutita*. Low-growing plant of finely cut leaves and profuse yellow and white flowers which can be used fresh or dried for tea. Reseeds readily.

(2100) First-Year

CHIVES (P): *Allium schoenoprasum*. Leaves have a mild onion flavor and may be used fresh, dried, or frozen. The flowers may also be eaten or dried as everlasting.

(2110) First-Year

CHIVES, Garlic (P): *Allium tuberosum*. Plant resembles chives, but with flattened leaves and white flowers. Leaves have a distinct garlic flavor and are valuable used fresh in salads, for cooking, or in herbal vinegars.

(3115) Field-Grown

COMFREY (P): *Symphytum officinale*. Bold large leaves and borage-like flowers that attract bees. Hardy plants increase in size yearly.

(3120) Field-Grown



CORIANDER (A): *Coriandrum sativum*. This variety of leaf **Cilantro** is grown for its leaves rather than its seeds. Also called **Chinese Parsley**, this herb is excellent for salsa.

(2125) First-Year

DILL (A): *Anethum graveolens*. This 'Dukat' strain has good leaf production and is slow to bolt. Tall plants will produce large yellow umbels that mature into flavorful seeds. Leaves, flowers, and seeds are used fresh, in cooking, and in preserving.

(2135) First-Year

FENNEL, Green (A): *Foeniculum vulgare*. Resembles dill in appearance, but with more dense ferny leaves. Delicious warm licorice taste that is excellent in salads, sauces, and soups.

(2145) First-Year

GARLIC, Pink Fragrant Flowering (P): *Allium sp.* A choice ornamental Allium. Large grass-like leaves with attractive mauve-pink blossoms. Showy seed heads are good decorative material.

(3160) Field-Grown

HORSERADISH (P): *Armoracia rusticana*. Vigorous deep-rooted herb that should be planted away from other perennials. Dig pungent roots in fall for culinary use. Nothing equals the flavor and bite of homemade horseradish sauce.

(3170) Field-Grown



LAVENDER (P): *Lavandula angustifolia*. **Munstead** strain. A familiar and beautiful garden plant, the flowers of which are used to make pot-pourris and to give scent to soap or jellies. See pages 10-11 for Field-Grown and more unusual lavender plants.

(2185) First-Year

LEMON BALM (P): *Melissa officinalis*. A particularly lovely mint. Shiny green fragrant leaves used in teas and cooking. Harvest several times a season and dry leaves for winter use.

(2190) First-Year

LICORICE PLANT (A): *Helichrysum petiolare*. Popular ornamental herb for use in window boxes, planters, hanging pots, and for borders. Oval to round silver-gray leaves are fragrant and attractive when planted alone or paired with other colors. Plants may be potted up for the winter.

(2200) First-Year

LOVAGE (P): *Levisticum officinale*. A tall background perennial with a celery-like scent and flavor for salads and cooking. Dries well for winter use. Very attractive in the garden. Excellent as a celery substitute.

(2205) First-Year (3205) Field-Grown

MARJORAM (A): *Origanum majorana*. Small neat habit. Leaves add a strong spicy flavor to soups, sauces, stews, and meats. This herb can be potted up and successfully brought inside for the winter.

(2210) First-Year

OREGANO, Greek (P): *Origanum sp.* An excellent strain of the true Greek oregano, with white flowers. Low-growing, very fragrant, and a tender perennial. Winters well inside as a potted plant.

(2215) First-Year

OREGANO, Wild (P): *Origanum vulgare*. Tall spreading variety with blooms from light pink to burgundy. Use for cooking and cut flowers. Flowers also dry beautifully for use as everlasting. Hardy.

(3220) Field-Grown

PARSLEY, Curly (A): *Petroselinum crispum*. High in iron, vitamins A and C. Very good in salads or in cooking. Makes a delicious herb butter. Put away a winter supply by drying or freezing leaves and storing them in a tightly sealed container.

(2225) First-Year

PARSLEY, Italian (A): Similar to curly in flavor and uses, but with flat, more broadly scalloped leaves. Especially useful to have in the fall herb garden, for the leaves of this variety stay tender and flavorful even after repeated frosts.

(2230) First-Year

PENNYROYAL (A): *Mentha pulegium*. Aromatic herb that grows like a ground cover. Used as an insect repellent. Infusions used to bathe cats and dogs to relieve skin rashes and repel fleas.

(2240) First-Year

RHUBARB (P): *Rheum rhabarbarum*. Variety 'Victoria' is an old favorite, with sturdy red-green stalks, good flavor for sauces and pies. Plants can be lifted and divided every few years.

(3245) Field-Grown

SAGE, Garden (P): *Salvia officinalis*. A handsome shrub-like plant used in soups, meats, sauces, and dressings. Dry for culinary and decorative uses. Try a tea made of either or both garden and pineapple sage. You will be in for a treat.

(2260) First-Year

TRY THESE UNCOMMON HERBAL GRASSES

We are pleased to offer these unusual herbal grasses. Each of these plants has a unique history of culinary, decorative, and medicinal use, as described. Price will be \$5.25 each or three for \$14.25 until April 1; each plant is \$6.25 thereafter.

(3505) **SWEET GRASS (P):** *Hierochloa odorata*. This 15" grass is native to both the U.S. and Eastern Europe. Native Americans used the dried leaves to scent hair and clothing, weave baskets, and burn as an incense. Dried leaves are used to flavor vodka in Poland.

(3510) **LEMON GRASS (A):** *Cymbopogon flexuosus*. Tall dense aromatic grass with leaves that are used widely in Asian cooking. Grow in Maine gardens as an annual and harvest leaves as needed before a frost. The distinct lemon fragrance and flavor make this a unique plant for teas and cooking.

(3511) **VANILLA GRASS (P):** *Anthoxanthum odoratum*. These foot-tall plants give off the fragrance of newly-mown hay once dried, due to the coumarins in the leaves. The long-lasting fragrance makes vanilla grass useful for potpourris or miniature swags. Easily grown in average soils in full sun.



SAGE, Pineapple (A): *Salvia elegans*. An unusual sage with deeply scented leaves and brilliant edible red flowers. Use in teas and for flavoring. Cuttings can be made and rooted for indoor plants in winter. (2270) First-Year



SAGE, White (A): *Salvia apiana*. Highly aromatic incense herb used in Native American ceremonies. Branching plants are easy to grow in the garden or in containers. Oval light gray-green hairy leaves are dried for burning or may be used decoratively. (2280) First-Year

SAVORY, Summer (A): *Satureja hortensis*. Very flavorful, with many uses in preparing vegetables, meats, soups, and sauces. Its pungent, peppery flavor adds unique appeal to many dishes. (2285) First-Year

SCULLCAP, Baikal (P): *Scutellaria baicalensis*. A lovely plant with purple blooms and a long flowering period. Used medicinally to lower fever, blood pressure, and cholesterol levels and also in prostate cancer treatments. (2286) First-Year

SORREL, Garden (P): *Rumex acetosa*. Large broad-leaved herb, the leaves of which are excellent and tangy in salads. These can be cooked up into very good soups and sauces. Highly recommended. (2290) First-Year

STRAWBERRY, Alpine (P): *Fragaria vesca* cv. 'Alpine'. Handsome small everbearing plants which do not set runners. May be used as border plants, grown in containers, or designed into the perennial herb garden. Small flavorful berries all summer. (2295) First-Year

TANSY, Common (P): *Tanacetum vulgare*. A beautiful ornamental herb with bright golden button-like flowers and ferny foliage. Tall and aromatic. Flowers dry very well. (2305) First-Year

TARRAGON (P): *Artemisia dracunculus* var. *sativa*. The true French tarragon prized by serious cooks. Use fresh and dry a winter's supply. Can be started only from root cuttings. A culinary must. (2310) First-Year

TEASEL (B): *Dipsacus fullonum*. Dramatic tall plants with spiny ornamental seed heads. Excellent accent plants for the border. Seed heads can be used for dried arrangements, but keep them picked or the plants will become invasive weeds. (2315) First-Year

THYME, English (P): *Thymus vulgaris*. Very pretty small evergreen, most commonly used in cooking soups and stews or in flavoring salad dressings. Mature leaves can be tied into handsome culinary wreaths. (2320) First-Year

THYME, Creeping (P): *Thymus praecox*. Also called Mother-of-Thyme, a good ground cover with scented foliage and fragrant mauve flowers. We use this herb in many of our perennial walkways. (2325) First-Year

THYME, Lemon (P): *Thymus x citriodorus*. Lemon fragrance from the leaves and lovely pink flowers. Spreading habit. Hardy ground cover and another of our favorite walkway plants. (2330) First-Year

VALERIAN (P): *Valeriana officinalis*. This ancient medicinal herb is a handsome addition to the border. Tall vigorous plants have very fragrant white to pink flowers in midsummer. (3345) Field-Grown



WOODRUFF, Sweet (P): *Galium odoratum*. Low-growing herb with delicate light green whorled leaves and clear white upward-facing flowers in early spring. Graceful ground cover for partial to full shade. Plants spread reliably over the years. (2365) First-Year

MARCH 1 MARCH 1 MARCH 1

REWARDS

FOR EXTRA-EARLY ORDERS

The earlier we have your orders, the easier it is for us to plan our seeding and transplanting, so here's our incentive to order extra early. Every plant order of \$25 or more postmarked by MARCH 1 will receive a FREE PERENNIAL COLLECTION, made up of four different species, chosen for their beauty in the garden and as flowers for cutting. The collection will include a Pastel Achillea, a Double White Matricaria, a Rudbeckia, and the ever-popular Golden Anthemis. Plants will flower this season, giving abundant blooms in the border and material for fresh bouquets. Just check off the box at the end of your order form and we'll reserve your free plants. Many thanks for your extra-early order.

THE MINTS

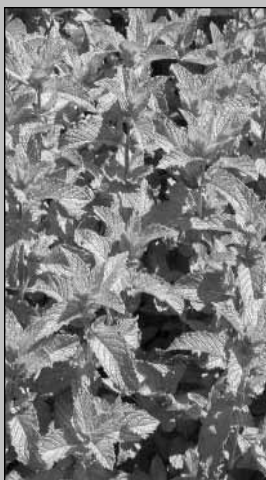
Having established a number of permanent Mint gardens at Hedgehog Hill, we now offer a broad selection of these vigorous perennial herbs. Each of the plants described below will be in a six-inch pot, ready to be set into the garden. **Plants are \$5.25 each or three for \$14.25 before April 1; \$6.25 each thereafter.**

(3450) MINT, Apple (P): *Mentha suaveolens*.

Beautiful softly colored gray-green hairy foliage with small lilac flowers. Fragrant and flavorful. A bold spreading ornamental.

(3455) MINT, Chocolate (P): *Mentha piperita*.

Attractive dark green rounded leaves that give off the fragrance of a peppermint patty, hence the common name. Hardy low-growing perennial and a good tea herb.



(3460) MINT, Curly (P): *Mentha aquatica* var. *crispa*. Very fragrant wavy-leaved mint, excellent for making teas and jellies. If you have room for only one all-purpose mint, this one is extremely vigorous and long-lived.

(3470) MINT, Hillary's Sweet Lemon (P): *M. x 'Hillary's Sweet Lemon'*. Developed from apple and lime mints. Fruity flavor, vigorous grower, lavender flowers. Excellent culinary mint. Named for the former First Lady.

(3475) MINT, Kentucky Colonel (P): *Mentha spicata 'Kentucky Colonel'*. This vigorous spearmint has become one of our favorite all-purpose cooking varieties. Its wonderful fragrance and flavor make it a great tea herb.

(3480) MINT, Lebanese (P): *Mentha sp.* This very spicy sweet mint is a vigorous plant with deeply crinkled leaves. Over 25 years ago, it was a gift from a gardener of Lebanese descent who said that it resembled mints from her native land. One of the best of the tea mints.

(3485) MINT, Orange (P): *Mentha aquatica* var. *citrata*. Also referred to as **Orange Bergamot**, which can be used to flavor black or herbal teas. Lovely low-growing mint excellent also for sauces and jellies.

(3490) MINT, Peppermint (P): *Mentha piperita*. True peppermint can only be grown from cuttings or tissue culture, not from seeds. These plants are the real thing. Hardy, they will spread like most members of this genus. Dark green leaves, 2' tall plants. Wonderful cool mint for drinks and sauces.

(3495) MINT, Red Stemmed. (P): *Mentha rariopilla rubra*. Found growing wild in our village and given to us as a gift, this vigorous mint is both beautiful and productive. Shiny deep green leaves and reddish stems. A pleasingly pungent fragrance and flavor. Use in teas and jellies.

SCENTED GERANIUMS

Scented Geraniums are most commonly thought of as ornamental herbs. Though they are called geraniums, they are actually members of the *Pelargonium* genus, just like the common annual and zonal geraniums. They are grown outdoors during the summer but have to be brought indoors during the winter. Scented geraniums require little attention, preferring cool temperatures, partial sun, and soil that is moist.

Popularized in England during the 19th century and native to the African continent, they have been hybridized and selected for a wide variety of different leaf shapes and wonderful fragrances. The flowers are less showy than those of the standard geraniums, but the plants are very attractive and a pleasure to touch. The leaves of Scented geraniums can be dried for sachets or potpourris, used in teas, or used to add zing to cool drinking water. **Plants will be \$5.25 each or three for \$14.25 before April 1; \$6.25 each thereafter.**

(3087) ROBER'S LEMON-ROSE. *Pelargonium graveolens*. Pink flowers, green elongated

leaves (below), and a heavenly fragrance.

(3088) CHOCOLATE MINT. *Pelargonium* cv. *'Chocolate Mint'*. This geranium has leaves that are quite fuzzy with dark brown peripheral outline which accents the architecture of the plant.

(3089) A SURPRISE. *Pelargonium spp.* Why not? We have a variety of interesting scented geraniums, but none in a large enough quantity to place in a catalogue as an individual offering. You can pick out a plant from a selection – for example, *'Nutmeg'*, *'Apple'*, *'Cinnamon'*, *'Fruity Scent'*, *'Lady Plymouth'*, or another, depending on what is available when you come.



A SELECTION OF SPECIAL HERB PLANTS

BAY (A): *Laurus nobilis*. Also known as sweet bay or laurel, this is the herb from which we gather the well-known bay leaves for culinary use. Bay grows into a handsome shrub that can be pruned and shaped into lovely forms or simply allowed to develop its own form. We grow our plants outdoors in partial sun in summer and early fall. When temperatures fall much below freezing, plants need to be brought inside for the winter. Bay is not difficult to grow, but a large specimen takes several years to develop. Leaves may be used fresh or dried for cooking and decorative purposes. Choice. **(3515) One-year-old plants cost \$8.50 until April 1; \$9.50 thereafter.**

BLOODROOT (P). *Sanguinaria canadensis*. One of the first plants to greet the gardener each spring, this lovely perennial is protected in many parts of the country. Our plants have been produced from seed collected from our own gardens. This herb likes partial to full shade, soils with good organic matter, and a site where other perennials shield and protect the Bloodroot, as it matures and goes into dormancy by mid-season. The plant appears in April in our beds, with perfectly clear bright white flowers held atop upright stems surrounded by curled leaves. **(3517) Plants cost \$5.50 until April 1; \$6.50 thereafter.**



GENISTA (P): *G. tinctoria*. An arching upright 3-4' shrub that works well incorporated in the perennial border or alone as an accent plant. It has bright green oblong small leaves and very clear yellow cheerful pea-like flowers that cover the shrub midsummer and are long-blooming. This plant is also called **Dyer's Greenwood** (it has been used since Roman times as a source of yellow dye). Genista is hardy to zone 4, disease- and pest-free, and does well in dry soils in full sun to light shade. This beautiful shrub is in several of our display gardens. **(3518) Two-year-old plant: \$6.25 until April 1; \$7.50 thereafter.**

GINKGO (P): *Ginkgo biloba*. The well-known ginkgo tree, also called **Maidenhair** tree, recently has received much attention for its use in creating herbal remedies to enhance memory. It has an even longer and more diverse history of



use in Asian medicine. The tree is sometimes referred to as a living fossil, as it is one of the few remaining trees from prehistoric times. Its simple fan-shaped leaves are unusual and graceful. Trees can eventually reach a mature height of 100 feet and are hardy throughout the U.S., where they are grown as ornamentals. Not sexed. **(3519) Two-year-old plant will be 6-12" and cost \$9.95 until April 1; \$12.50 thereafter.**

LAVENDER, True (P). *Lavandula angustifolia*. Each year we seed, transplant, and grow a significant number of "true" lavender plants in the production gardens so that we will be able to offer fully developed year-old plants in our catalogue. These vigorous perennials are the **Munstead** strain, a variety known for its hardiness and abundance of blue-gray blossoms. Lavender plants like full sun, an ordinary garden soil, and a site where the soil drains well so that there is no winter damage from overly wet roots. **(3520) Year-old plants will cost \$6.50 until April 1; \$7.50 thereafter.**



LAVENDER, French (A) *Lavandula dentata*. While classified as a perennial, neither this nor the Spanish lavender is a perennial in this region. In the winter, it will do well in a cool indoor environment in a greenhouse or on a bright windowsill. A grey, hairy shrub, from 18 to 24 inches high, it performs well in sandy acidic soils, flowering in the spring and early

summer. The dark purple flowers are borne on sturdy broad spikes. Leaves are highly textured. A lovely addition to your herb collection.

(3521) Plants in 6" pots will cost \$5.50 until April 1; \$6.50 thereafter.



LAVENDER, Spanish (A) *Lavandula stoechas*.

Spanish lavender blooms early in the summer and performs best in hot humid climates. This lavender is rarely used in a culinary manner, but its piney clean fragrance is an olfactory treat, pleasing when used in cosmetics or bath oils. It is a lovely plant in a cultivated landscape as well. Harvest for potpourri or use it in sachets or wands. Well branched and prolific. Get this one also to delight your senses.

(3522) Plants in 6" pots will cost \$5.50 until April 1; \$6.50 thereafter.

LEMON VERBENA (A) *Lippia citriodora*.

This tender native of South America was brought to Europe centuries ago for use in the perfume industry. Its leaves have a sharp lemony fragrance that can be used in sachets, potpourri, and teas. Grow this herb outdoors in full sun in the summer and bring inside before the first fall frosts. Prune back during the winter to encourage new growth in the spring.

(3523) Plants cost \$4.95 each until April 1; \$5.50 thereafter.



PACAE (A): *Inga edulis*. (pronounced: pa-cai)

Actually, this is a tree, also called **Ice Cream Bean**, that is native to the Amazon region of South America. I obtained some seeds from two-foot beans that are sold in open markets in Lima, Peru. I germinated the seeds in the greenhouse. A leguminous tree that grows to 60 feet, Pacae is often used to shade coffee plants or people. It also fixes nitrogen in the soil. The beans are not eaten, but the white foam surrounding the seeds tastes like vanilla ice cream. A small number of plants are available. Grow it in a pot, in good light, with southern exposure, just like a rosemary or bay. Prune to shape. Will stand some cold. In the U.S, this plant is very rare indeed, and is worth growing just for the fun of it.

(3525) PACAE, Ice Cream Bean Plant: \$9.95 until April 1; \$12.50 thereafter.

MYRTLE, Small-Leaved (A): *Myrtus communis* 'Microphylla'. Dark green diminutive leaves give the plant a graceful appearance. Abundant creamy white simple elegant flowers are followed by blue-black seed pods. Easy to grow. Large containers of these plants are located along the entrance walkways to the shop. Inside in the winter, they make extremely beautiful house-plants. May be clipped into specific shapes or left to branch naturally. Highly recommended.

(3526) Three-year-old plants are \$5.50 until April 1; \$6.50 thereafter.



ROSEMARY (A): *Rosmarinus officinalis*. This highly ornamental evergreen herb will develop into a large handsome shrub. Rosemary plants prefer to be outside in summer, where they thrive in partial sun, but must be brought inside for the winter, where they will often blossom profusely. Leaves may be harvested anytime for culinary or decorative purposes. Two varieties are offered, with descriptions and prices listed below.

ROSEMARY, Tuscan Blue. A superb upright variety with significantly broader leaves than the species. Strong growing habit, profuse light blue blossoms. Light pruning encourages rosemary plants to side-branch. Use to flavor dressings. Mince and mix with virgin olive oil and boiled potatoes. Delights the palate and the eye.

(2530) Rosemary, Tuscan Blue in a 3" pot is \$2.40 until April 1; \$2.85 thereafter.

(3529) Rosemary, Tuscan Blue in 6" pots. Plants are 6-10" tall and are one year old. **Price is \$6.00 until April 1; \$8.50 thereafter.**

(3530) Rosemary, Tuscan Blue plants in large 8" pots. Two-year-old plants are approximately 18-20" tall and are heavily branched. You can trim, train, or create a topiary with them. **Price is \$15.00 until April 1; \$17.50 thereafter.**

ROSEMARY, Mrs. Howard's Creeping. One of the most graceful of the prostrate rosemaries, this cultivar is free-flowering, with light blue blossoms on arching, drooping stems. Excellent for hanging baskets, topiary, and patio gardens. **(2535) Rosemary, Mrs. Howard's Creeping in a 3" pot is \$2.40 until April 1; \$2.85 thereafter.**