

PERENNIAL FOOD CROPS

PERMACULTURE PLANTS

Artichoke (Cynara scolymus)

Native to the Mediterranean. Flowers delicious, leaves used medicinally. 3-5 ft tall, 3 ft wide. Full sun, grows well in all soils with compost, drought tolerant once established.

Asparagus (Asparagus officinalis)

Native to Europe, North Africa, Western Asia. Spring spears are tasty raw or cooked, high in antioxidants. 40-60 in. tall, spreading underground. Full sun, deep, well-drained soil, regular water. Wait at least one year before harvesting spears.

Cardoon (Cynara cardunculus)

Native to Mediterranean. Stems delicious cooked with an artichoke flavor. Grows 3-5 ft tall and 3 ft wide. Full sun, rich soil, drought tolerant once established.

Chilean Guava (Ugni molinae)

Chilean Guava, or Strawberry Myrtle, is a perennial evergreen shrub native to Chile and adjacent areas of southern Argentina which produces an abundance of cranberry-sized, bright red edible fruit. The fruit is absolutely delicious, tasting like a combination of strawberry and kiwi, with perfumy overtones reminiscent of bubble gum. This low-maintenance edible perennial is highly ornamental as well, growing to 5-6 feet, producing glossy dark green leaves and hundreds of pink flowers in the spring. It tolerates temperatures down to 20 degrees Fahrenheit and grows in full to partial sun, preferring moist soil. Its fruits are delicious fresh as a snack in the garden, but are also tasty made into jam, ice cream, or as an ingredient in cakes and muffins.

Earth Chestnut (Bunium bulbocastaneum)

Also called Great Pignut, the Earth Chestnut is a member of the carrot family that is used for its tubers, seeds, and leaves. It grows wild in a wider range from southeastern Europe to southern Asia. Its small rounded tubers are edible raw or cooked and taste like sweet chestnuts, and its leaves can be used as an herb or garnish similar to parsley. Its seeds are used as a spice--sometimes called black cumin--in northern India, Pakistan, Bangladesh, Tajikistan and Iran. Earth Chestnut is a hardy perennial that grows to 2 feet and prefers a sunny location in moist, well-drained soil.

French Sorrel (Rumex scutatus)

Native to South-Central Europe and Southwest Asia. Delicious acidic lemon flavored leaves. Grows up to 1 ft tall, 3 ft wide. Requires full sun to part shade and moist, well-drained soil.

Horseradish (Armoracia rusticana)

Horseradish is a perennial plant in the Mustard Family, originally native to southeastern Europe and western Asia. It has been cultivated since the time of ancient Egypt for its roots and leaves, which have both culinary and medicinal purposes. Most commonly its grated root is mixed with vinegar and used as a condiment. The roots are harvested in the winter and offshoots of the main root are replanted to produce next years crops. If left undisturbed in the garden, horseradish can become invasive.

Job's Tears (Coix lacryma-jobi)

Native to East Asia and Peninsular Malaysia. Edible seeds, valued in Chinese medicine, mature seeds used as beads. 3-6 ft tall, 2-3 ft wide. Perennial in frost-free location, can be grown in large planter pot, full sun/part shade, regular water

Malabar Spinach (Basella rubra)

Native to Africa and Southwest India. Edible stems and leaves. 8-10 ft tall vine. Full sun, fertile well-drained soil, best grown on trellis.

Red Veined Dock (Rumex sanguineus)

Native to Europe, North Africa, Southwest Asia. Young leaves tasty raw, older leaves good cooked. 2-3 ft. tall, 1 ft wide. Full sun/part shade, almost any soil, regular water.

Rhubarb (Rheum rhabarbarum)

Well-loved garden perennial, very productive. Stalks tart and tasty when cooked. Will grow 3 ft tall and wide. Needs full sun and fertile, moist soil. Native to Mongolia, and valued in Chinese medicine.

Sea Beet

A new find for OAEC! This is a truly perennial salad and sauté green. It is the wild ancestor of chard, beets, and sugar beets, and still grows in and is native to the coasts of Europe, northern Africa, and southern Asia. It has an uncommonly rich flavor when sautéed and its fleshy, glossy leaves are a beautiful addition to salads.

Tree Collards

A truly remarkable plant, Tree Collards are a perennial Brassica which is highly productive and yields delicious blue-green leaves which taste quite similar to annual collards. They are especially sweet during the cool times of the year. While their exact origin is shrouded in mystery, they are reputed to come from Africa, and have been propagated and passed on within African American communities in this country. They can thrive happily for 10-12 years and then again must be propagated by cuttings to continue. The plants grow 5-6 feet tall and can sprawl 6-8 feet in all directions. They need full sun and rich, moist soil.

Walking Stick Cabbage (Brassica oleracea)

Also called Jersey Cabbage or Kale, Giant Cabbage, and Long Jacks, this perennial mustard is native to the Channel Islands between France and Britain. Its delectable, nutritious leaves can be cooked like kale or collards, and historically its sturdy and gnarled stems were fashioned into walking sticks or canes. Plants can grow up to 20 ft tall! Thrives in full sun or partial shade and fertile soil. Becomes drought tolerant once established.

Welsh Onions

Heirloom from 1880s that can perennialize in this climate. 4 to 9 inches long, with slender silver shanks. Non-bulbing, but will form clumps that can easily be divided. A good scallion for early spring transplants. 60 to 120 days from transplant.

Wild Cabbage

Wild Cabbage is the ancestor of all cultivars of Brassica oleracea – which includes: broccoli, kale, cabbage, cauliflower, brussel sprouts and collards – and it still grows on the shores of coastal southern and western Europe. Technically a biennial, it is possible to perennialize this cabbage by continuing to cut off its flower spikes. The first year it makes 9 stout rosettes of thick, fleshier leaves – adaptations to storing water and nutrients in harsh growing conditions, making this a great

NEW PERENNIAL FOOD CROPS

Egyptian Walking Onions

Also referred to as Topsetting Onions or Tree Onions, these “perennial” onions are thought to originate in Southern Asia and brought to Europe by the Romani people. Instead of producing flowers like common onions, Walking Onions produce a cluster of bulblets which will sprout and grow while still in the original stalk. Under weight of the new growth, the cluster will bend down and take root some distance from the parent plant, giving rise to the name “walking onions.” These small onions have a rich onion flavor.

ETHNOBOTANICALS

Achira (Canna edulis)

Native to the West Indies and South America. Edible starchy rhizomes. 5 ft tall, 3 ft wide. Full sun/part shade, well-drained soil, regular water.

Cape Gooseberry (Physalis peruviana)

Native to Peru and Chile. Delicious tropical-tasting fruit. 2-3 ft by 2-3 ft. Full sun, any well-drained soil with compost.

Orris Root (Iris Germanica var. Florentina)

Once important in western herbal medicine for many purposes including relieving bronchitis, coughs, and sore throat. Orris is now used as a fixative and base note in perfumery and in the making of potpourris. The fresh rhizomes have little odor, but when dried, have the scent of sweet violets; and during the drying process, do not attain their maximum fragrance for at least two years. Orris has also been used as a main ingredient in other cosmetics, soaps, sachets, and dental creams. Orris has a large white flower tinged with pale lavender, and prefers moist, fertile soil.

Pyrethrum (Tanacetum coccineum)

Native to the Caucasus region. Used as a natural insecticide. 2 ft tall, 1 ft wide. Full sun, fertile, well-drained soil, drought tolerant.

Yacon (Polymnia sonchifolia)

Another "Lost Crop of the Incas," Yacon, or Bolivian Sunroot, is a sunflower relative native to the high Andes. It grows into a handsome 5 ft tall plant that is harvested in the autumn for its large tubers, which have a crunchy, fresh sweetness like jicama—only much better! Once you grow this plant, you will want it to be part of your garden forever. Needs full sun and well-drained, fertile soil.

Teosinte (Zea diploperennis)

Corn was domesticated from this wild perennial grass called Teosinte over 6300 years ago in Mexico. Exactly which of the five species of Teosinte and how they contributed to the evolution of corn is controversial. Teosintes strongly resemble corn in many ways, most notably in their male tassles, but are distinguished by their multiple branches and many small female inflorescences which mature into tiny "ears." Virtually all populations of Teosinte are either threatened or endangered; this particular species exists in an area of only a few square miles. This species is an elegant spreading grass which towers to 8 feet and has been a plant of interest in the OAEC garden for 25 years.

PERENNIAL CULINARY HERBS

Alexanders, or Black Lovage (*Smyrnium olustratum*)

A new favorite OAEC perennial herb, Alexanders belongs to the Carrot family and is native to the Mediterranean. It has a taste intermediate between celery, parsley, and angelica. Once widely cultivated in Europe as far back as ancient Roman times, the “herb of Macedonia” was named for Alexander the Great. It can be used as a delicious pot herb for flavoring in soups, stews, and sauces accompanying meat and fish. Alexanders is frost hardy and has delightfully fragrant flowers.

Angelica (*Angelica archangelica*)

Native to Syria. Used as a vegetable, a flavoring, and medicinally. 3-4 ft tall, 2-3 ft wide. Sun/shade, any drained soil, regular water.

Chives (*Allium schoenoprasum*)

Native to Europe, Asia, North America. Light onion flavor great in many dishes, as a garnish. 1.5 ft tall, 1 ft wide. Full sun/part shade, any soil with compost, drought tolerant once established.

French Tarragon (*Artemesia dracunculus*)

A classic perennial herb related to wormwood, tarragon is native to a wide area of the northern hemisphere. Tarragon is one of four “fines herbes” of French cooking particularly suitable for chicken, fish, and egg dishes. Its aromatic, anise-like leaves can be steeped in vinegar to make a fine herbal vinegar. Tarragon actually prefers poor soil, drought, and neglect!

Garlic Chives (*Allium tuberosum*)

Also called Chinese chives, this perennial onion is grown for its strap-shaped leaves, which can be used fresh in salads or cooked into such dishes as pasta, Chinese dumplings, flatbreads, or stir-frys. Its attractive white flowers are beautiful as a garnish or salad ingredient.

Golden Marjoram (*Origanum vulgare ‘Aureum’*)

Native to the Mediterranean. Aromatic leaves great fresh or dried. 6 in tall, 2 ft wide. Full sun, any soil with compost, drought tolerant once established.

Greater Galangal (*Alpinia galanga*)

Originating in Java, Greater Galangal has rhizomes larger than Lesser Galangal and is used particularly in Indonesian, Malaysian, and Indian cooking. Its flavor is lemony, gingery and camphorous, and is less pungent than Lesser Galangal. Greater Galangal

can be grown in USDA Hardiness Zones 8B – 11, and is a beautiful plant which grows to 6-feet high.

Lavender of many varieties and cultivars (*Lavandula angustifolia*, *dentata*, *pinnata*, *viridis*, *x dentata*, and *x intermedia*)

Native across Europe, Asia, North Africa. Aromatic leaves and flowers used fresh, dried, in tea, skincare, and medicinally. Sizes range from 1 ft tall and wide to 5 ft tall and wide. Full sun/light shade, any drained soil, drought tolerant once established.

Lemon Grass (*Cymbopogon Citratus*)

Lemon grass, a perennial native to India and tropical Asia, is widely used as an herb in Asian cuisine. It has a subtle citrus flavor and can be used dried, powdered, or fresh. It is used in teas, soups, curries, and with poultry, seafood, and beef. Lemon grass is a tropical, so it needs to be protected from frost, and in our climate will do best as a container plant that can be moved indoors. It can grow to 3 feet tall and just as wide, and prefers warmth, full sun, and fertile well-drained soil.

Lesser Galangal (*Alpinia officinarum*)

Originating in China, lesser Galangal is a plant in the ginger family and is widely cultivated in Southeast Asia. It is grown for its rhizomes, which are valued for their spicy flavor and intoxicating aromatic scent. They are used particularly in Thailand and India in curries, herbal drinks and jellies. Lesser Galangal can be cultivated in Hardiness Zone 9, so it can tolerate being grown outside in many parts of the Bay Area. Otherwise it is a great container plant.

Lovage (*Levisticum officinale*)

Native to the Mediterranean. Aromatic celery-flavored leaves used in cooking and medicinally. 4-5 ft tall, 2-3 ft wide. Full sun/part shade, any soil with compost, drought tolerant once established.

Marjoram (*Origanum majorana*)

Native to the Mediterranean. Aromatic leaves great fresh or dried. 2 ft tall, 1 ft wide. Full sun, any soil with compost, drought tolerant once established.

Mitsuba, or Japanese Parsley

Also called Japanese Hornwort, this perennial Japanese herb looks like flat-leaf parsley and has a similar clean taste, but also has a refreshing wild taste – like a combination of chervil and celery leaf. All parts of the plant are edible – seeds, flowers, roots – but leaves are the most commonly used. They are traditionally added to miso soup, used as a garnish on top of rice bowl dishes or with stir-frys, and are used raw in salad and sushi.

Mountain Mint, California (Pycnanthemum californicum)

Native to California. Used for tea. 2-3 ft tall, spreading. Full sun/part shade, any soil with compost, regular water.

Mountain Mint, Common (Pycnanthemum virginianum)

Common or Virginia mountain mint is a favorite perennial mint of the OAEC gardens. It is a stout, spreading, handsome plant for the herb garden or perennial borders, growing up to four feet, and producing clusters of tiny white, purple-spotted flowers. It makes an incomparably refreshing herb tea!

Mountain Mint, Short-Toothed (Pycnanthemum muticum)

Native to the eastern U.S., this highly pungent and beautiful perennial mint is used for a delicious tea. Its tiny white flowers are subtended by frosty white bracts which make it a striking border plant and great as a cut flower.

Oregano (Origanum vulgare)

A common perennial herb native to warm, temperate western and southwestern Eurasia and Mediterranean regions. Oregano's most prominent modern use is as a staple herb of Italian cuisine, but it is also common in Middle Eastern, Latin American, and Spanish cuisines. It prefers full sun and moist conditions, but can tolerate poor soils.

Peppermint (Mentha piperita)

Native to Europe. Used for tea, as a flavoring. 2 ft tall, spreading (vigorously). Full sun/part shade, any soil, regular water.

Rosemary- Tuscan, Prostrate, White flowered (Rosmarinus officinalis, + 'Prostratus', + 'Albus', respectively)

Native to the Mediterranean. Aromatic leaves great fresh or dried. 6ft tall and 3 ft wide, 6 in tall and spreading, 3-4 ft tall and 1-2 ft wide. Full sun to part shade, any soil with compost, very drought tolerant once established.

Culinary Sages (Salvia officinalis)

The classical gray-foliaged culinary sage most commonly used. Its bright blue flowers can be used in cooking or fresh as a garnish. Needs full sun to partial shade, any soil with compost, drought tolerant once established. All can be used in savory dishes.

Varieties:

Biergarten Sage

A beautiful culinary sage with large, wide leaves – the absolute best for frying!

Golden Sage (*Salvia officinalis* ‘*Icterina*’)

Native to the Mediterranean. 2-3 ft tall, 1-2 ft wide. Beautiful bi-colored green and yellow leaves.

Purple Sage (*Salvia officinalis* ‘*Purpurascens*’)

1-2 ft tall and wide. Deep purple, velvety, highly ornamental leaves.

Salad Burnet (*Sanguisorba minor*)

Salad burnet is a perennial herb in the Rose family, native to western, central, and southern Europe, northwest Africa, and southwest Asia. With a taste reminiscent of cucumber, it is used both fresh in salads and as an infusion in vinegar to make a yummy salad dressing. It is fairly drought tolerant, but prefers moist, fertile soils.

Society Garlic (*Tulbaghia violacea*)

Native to Natal, Transvaal, and Eastern Cape, South Africa. Onion/garlic flavored leaves and flowers used fresh, bulbs used medicinally. 2-3 ft tall and wide. Full sun/part shade, any soil with compost, very drought tolerant once established.

Thyme, French and Lemon (*Thymus vulgaris*, *Thymus x citriodorus*, respectively)

Native to the Mediterranean. Aromatic leaves great fresh or dried. 1-2 ft tall and wide. Full sun, fertile well-drained soil, drought tolerant once established.

True Hyssop (*Hyssopus officinalis*)

Native to southern Europe, the Middle East, and the Caspian Sea region. Aromatic leaves great fresh or dried, also used medicinally. 2-3 ft tall, 1.5 ft wide. Full sun, light, well-drained soil, drought tolerant once established.

Winter Savory (*Satureja Montana*)

Native to temperate southern Europe. Aromatic leaves great fresh or dried. 1 ft tall, 2 ft wide. Full sun/part shade, well-drained soil, drought tolerant once established.

PERENNIAL MEDICINAL HERBS

Ashwagandha (Withania somnifera)

Native to India, Pakistan, and Sri Lanka. Used in Ayurvedic medicine for stress, arthritis and other conditions. 1-3 ft tall and wide. Full sun, any soil with compost, drought tolerant once established.

Aztec Sweet Herb (Lippia dulcis)

Aztec Sweet Herb is a perennial ground cover with thimble-like white flowers native to southern Mexico and Central America. It contains a compound called hernandulcin, which is 1000 times sweeter than sugar and, like stevia, is used as a natural sugar. It should be used in small quantities, however, because it also contains appreciable amounts of camphor, which can be poisonous in large quantities. The Aztecs used it in the treatment of bronchitis, indigestion, and hypertension.

Catmint, Blue Wonder (Nepeta mussinii)

Native to the Caucasus region and northern Iran. Used for mild sedative properties. 1 ft tall, 1-2 ft wide. Full sun, average, well-drained soil, drought tolerant once established.

Catnip (Nepeta cataria)

Native to Eurasia. Used to treat anxiety, colds, and as an insect repellent, recreational drug for cats. 1-2 ft tall, 1 ft wide. Full sun/part shade, any soil with compost, drought tolerant once established.

Celandine (Chelidonium majus)

Native to Europe and west Asia. Used in small quantities as a sedative and immune stimulant, may be toxic in large doses. 3 ft tall, 2 ft wide. Part/full shade, any soil with compost, regular water.

Clary Sage, white and purple flowered (Salvia sclarea)

Native to the northern Mediterranean. Used as an eyewash, in aromatherapy, for women's complaints, digestive problems. 3 ft tall, 1 ft wide. Full sun/part shade, any soil with compost, regular water. We have both purple and white bracted varieties.

Dyer's Madder (Rubia tinctorum)

Dyer's Madder, a perennial related to bedstraw and sweet woodruff, is an important dye plant that contains a compound in its thick red roots which yields a red color for dying textiles. It was also used as a colorant for paint, and as a medicinal for treating bladder and kidney stones. Originally from southern England and continental Europe, madder is easy to grow. It spreads to about 2-3 feet and appreciates full sun and moist, fertile soil.

Elecampane (Inula helenium)

Native to Britain, Asia, central and southern Europe. Used as a tonic, antiseptic, to treat lung infections, and in veterinary herbalism, also used in the production of Absinthe. 3-5 ft tall, 2-3 ft wide. Full sun/part shade, any soil with compost, regular water.

Feverfew (Chrysanthemum parthenium)

Native to the Balkan Peninsula, Anatolia and the Caucasus. Used to treat fever, headache, arthritis, digestive problems. 2 ft tall and wide. Full sun/part shade, any soil with compost, drought tolerant once established.

Horehound (Marrubium vulgare)

Native to Europe, North Africa, Asia. Used to make lozenges to aid digestion, ease sore throat, reduce inflammation. 3 ft tall, 1-2 ft wide. Full sun, any soil with compost, drought tolerant once established.

Marshmallow (Althaea officinalis)

Marshmallow is a perennial plant indigenous to Africa, which has been used as food and medicine for thousands of years. A sweet confection made from the root since ancient Egyptian times has evolved into today's marshmallows. The leaves and flowers can be eaten raw in salads and historically most parts of the plant have been used as a vegetable. Medicinally, the plant has been used as a treatment for irritation of mucous membranes including sore throats and gastric ulcers. Marshmallow is a perennial, with beautiful pale pink flowers, that dies back in the winter only to return again in the spring.

Motherwort (Leonurus cardiaca)

Native to Central Asia. Used as a uterine, cardiac, and nervous system tonic. 2-3 ft tall, 1-2 ft wide. Full sun/part shade, any soil with compost, somewhat drought tolerant.

Mugwort (Artemisia vulgaris)

Mugwort is a perennial herb in the Daisy family, native to the British Isles, which has naturalized in many parts of the U.S., including riparian areas of Sonoma County. It is said to have derived its name from having been used to flavor beer before the wide use of hops. Mugwort has been used for hundreds of years for a wide array of purposes including aiding digestion and relieving flatulence, as an antifungal and antibacterial, and for treating headaches. Today it is commonly used dried in moxibustion and is popularly put in dream pillows to invoke lucid dreaming.

Mulleins

Varieties:

Nettle-leaved Mullein (Verbascum chaixii)

Another OAEC favorite perennial mullein, Verbascum chaixii, forms a basal rosette of attractive dark green leaves which gives rise to multiple 2-3 foot tall stems of beautiful white flowers with fuzzy purple centers. Great for attracting beneficial insects, it is a fabulous cutting flower to put in perennial borders.

Pennyroyal (Mentha pulegium)

European pennyroyal is a mint that has traditionally been used as a culinary herb, folk remedy and abortifacient. Even though pennyroyal oil is extremely poisonous, its spearmint-like leaves have been used, in small quantities, in cooking, in tea, and medicinally in treating upset stomach, relieving flatulence, and stimulating menstrual flow. Pennyroyal is a beautiful, low growing plant with pom poms of pale blue flowers which are attractive to honeybees.

Rue (Ruta graveolens)

Native to the Balkan Peninsula. Used to treat gastric troubles and cough, promote menstruation, good for culinary use in small quantities. Full sun, any soil with compost, very drought tolerant once established.

Sweet Woodruff (Galium odoratum)

Native to Europe, north Africa, and west Asia, Sweet Woodruff likes rich soil and plenty of water. This perennial herbaceous plant makes beautiful 12 – 20 inch tall ground cover in partial to full shade. The plant is strongly scented and is used in potpourris and as a moth deterrent. Its sweetly scented flowers are used in Germany to flavor “May Wine,” various fruit juices, and syrup for beer, brandy, sausage, jelly and jam. It is sometimes used medicinally as a gentle sedative.

Tansy (Tanacetum vulgare)

Tansy, a perennial herbaceous plant in the Aster family, is native to temperate Europe and Asia and has a long history of medicinal uses. The United States Pharmacopeia lists it as a treatment for fevers, colds and jaundice. It is used as an ingredient in organic pesticides and is used as a biological pest control in organic gardens. Tansy is drought tolerant and its bright yellow, button-shaped flowers are great for bouquets and dried flower arrangements.

Valerian (Valeriana officinalis)

Native to Europe and Asia. Used to treat sleep disorders, restlessness, and anxiety, flowers used in perfumes in the 16th century. Full sun/part shade, any soil with compost, regular water.

Wood Betony (Stachys officinalis)

Also called Bishop's wort, betony was used in ancient times to protect against sorcery, prevent bad dreams, and was planted in church yards to prevent the activity of ghosts. A perennial grassland herb native to Europe, Western Asia, and North Africa, betony's modern herbal uses include treatment for head-related afflictions including migraines, toothaches, anxiety, and insomnia as well as for gastro-intestinal irritations, diarrhea, and menstrual problems. Betony has attractive purple flowers that attract bees and butterflies and is easy to grow—preferring fertile, well-drained soil and full to partial sun. Betony grows to 1 to 2 feet tall and produces multiple stalks of pretty purple flowers, great for cutting.

Yerba Mansa (Anemopsis californica)

Also known as Lizard's Tail, Yerba Mansa is a striking perennial flowering plant native to southwestern North America that is a versatile medicinal plant used for centuries by southwest native peoples and Hispanics for ailments ranging from toothaches to sinus infections. Known as an antimicrobial and antifungal, it has been used to treat inflammation of mucous membranes, swollen gums, and sore throat, and is also said to prevent buildup of uric acid crystals which cause kidney stones. Almost mythical as a heal-all, it has potential to become as popular as echinacea or goldenseal. It produces showy, white cones of flowers and spreads by runners; thriving in loose, moist, rich soil.

DYE PLANTS

Weld (Reseda luteola)

Native to Eurasia and also known as Dyer's Rocket, this biennial is the source of a natural dye known as Weld. Traditionally used for dying silk, linen, and wool, this plant is rich in luteolin, which produces a bright lemon yellow. It has been mixed with the blue from Woad to produce "Lincoln Green." Weld, which prefers dry, sandy soil, goes to seed in the spring and self-sows to produce plenty of plants for dying purposes.

Dyer's Madder (Rubia tinctorum)

Related to bedstraw, or cleavers, Dyer's Madder produces a compound in its thick red roots, which gives a red color to a textile dye known as Rose Madder. Native to Europe, Madder has been used since prehistoric times--a piece of fabric found in the tomb of King Tutankhamen was dyed with Madder. Easy to grow, it prefers moist, well-drained soil and will vine out to produce a crown that will yield plenty of roots for collecting.

OTHER ORNAMENTALS OFFERED

<u>Crop</u>	<u>Variety</u>
<i>Abutilon hybrid</i>	Logee's White
<i>Abutilon hybrid</i>	Seashell
<i>Abutilon hybrid</i>	Victor Reiter
<i>Abutilon megapotamicum</i>	Variegatum
<i>Atriplex hymenelytra</i>	Desert Holly
<i>Ballota pseudodictamnus</i>	
<i>Buddleja globosa</i>	Orange Ball Tree
<i>Buddleja x weyeriana</i>	
<i>Campanula persicifolia</i>	Blue
<i>Centaurea</i>	Colchester White
<i>Cistus</i>	
<i>Dahlia imperialis</i>	Tree Dahlia-Pink
<i>Dahlia imperialis</i>	Tree Dahlia - White
<i>Fuchsia sp.</i>	
<i>Fuchsia thymifolia</i>	Fairy Fuchsia
<i>Helichrysum petiolatum</i>	Limelight
<i>Lavandula angustifolia</i>	English
<i>Lavandula dentata</i>	Grey French
<i>Lavandula pinnata</i>	Canary Islands
<i>Lavandula stoechas</i>	Spanish
<i>Lavandula viridis</i>	Yellow Flowered
<i>Leonotis leonurus</i>	Lion's Tail
<i>Montanoa grandiflora</i>	Tree Aster
<i>Parahebe perfoliata</i>	
<i>Penstemon</i>	Garnet
<i>Penstemon</i>	Midnight
<i>Phlomis Russelliana</i>	
<i>Phlomis Lanata</i>	Small Jerusalem Sage
<i>Phlox subulata</i>	
<i>Salvia confertiflora</i>	Red Velvet Sage
<i>Salvia elegans</i>	Red Pineapple Sage
<i>Salvia gesneriflora</i>	Tequila Sage
<i>Salvia guaranitica</i>	Blue Anise Sage
<i>Salvia guaranitica 'Omaha Gold'</i>	Variegated Blue Anise Sage
<i>Salvia holwayi</i>	Holway's Sage
<i>Salvia involucrata</i>	Roseleaf Sage
<i>Salvia japonica</i>	Japanese Sage
<i>Salvia karwinskii</i>	Karwinski's Sage
<i>Salvia leucantha</i>	Purple Mexican Bush Sage
<i>Salvia microphylla</i>	Pink Blush
<i>Salvia purpurea</i>	Purple Sage
<i>Santolina chamaecyparissus</i>	Gray Lavender Cotton
<i>Santolina virens</i>	Green Lavender Cotton
<i>Stachys byzantine 'Aureum'</i>	Lamb's Ears 4

Verbascum chaixii

Nettle-leaved Mullein