















2005 Bulk Seed Catalogue








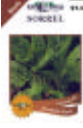





Herbs

Herb Anise		Grown for licorice flavoured seeds and leaves. Start in pots in early March as this herb does not transplant well. Prefers a dry, sunny location. Repels aphids and mites. Use fresh leaves in soups, salads and stews; dried leaves for tea to aid digestion and seeds for baking and potpourri. Size - 46 cm (18") Habit - Hardy annual	Maturity - 75 days Preservation - Dry, seeds	<u>14 gr</u> \$2.65	<u>28 gr</u> \$4.60	<u>113 gr</u> \$12.80	<u>1 lb</u> \$24.90
Herb Basil - Lemon		Small pointed leaves have a distinct lemon flavor combined with the spiciness of regular basil. Treat like regular basil. Size - 45 cm (18") Habit - Annual	Maturity - 80 days Preservation - Dry or freeze	<u>14 gr</u> \$6.30	<u>28 gr</u> \$10.95	<u>113 gr</u> \$30.90	<u>1 lb</u> \$83.40
Herb Basil (Sweet)		Easy to grow herb adds spicy flavour to tomato dishes, soups, stews and salads. Essential in pesto. Can be grown indoors on kitchen window year round. Start seeds in early April. Repels aphids and asparagus beetles. Companion plant for peppers, asparagus and tomatoes. Pinch off flower buds to encourage bushing out. Needs bright sun and shelter from wind. Leaves can be frozen for up to six months. Dry leaves for winter use. Size - 46 cm (18") Maturity - 85 days	Habit - Annual Preservation - Dry or freeze	<u>28 gr</u> \$2.95	<u>113 gr</u> \$6.45	<u>1 lb</u> \$17.60	
Herb Borage		Cucumber flavoured leaves are used like mint in drinks, salads and pickles. Violet or blue star shaped flowers attract bees. Seed direct into garden. Prefers dry sunny location, but will tolerate poor soil. Stocks can be peeled and steamed as a vegetable. Companion plant to squash, beans, tomatoes and strawberries. Attracts bees. Neither drying nor freezing products consistent quality products but can be used to flavour vinegar Size - 51 cm (20") Maturity - 80 days	Habit - Hardy annual Preservation - Vinegar	<u>28 gr</u> \$5.05	<u>113 gr</u> \$14.95	<u>1 lb</u> \$50.80	
Herb Caraway		Spicy seeds flavour cabbage dishes, rye bread, soups and liquors. Sow direct in late spring. Will produce lacy, carrot-like foliage the first year followed by umbrellas of white flowers and aromatic seeds the second year. Fresh leaves may be used as a garnish or in a salad. Roots may be cooked and eaten as a vegetable. Size - 51 cm (20") Habit - Biennial	Maturity - 70 days Preservation - Seeds	<u>28 gr</u> \$3.50	<u>113 gr</u> \$9.40	<u>1 lb</u> \$24.05	
Herb Catnip		Foliage is greenish-gray. Small blue flowers attract bees. Dried leaves sometimes used in making tea that helps induce sleep. Processed plants used as a tonic for cats. Also called Cat-mint. Size - 61 cm (2 ft) Habit - Perennial	Maturity - 75 days Preservation - Drying	<u>14 gr</u> \$4.15	<u>28 gr</u> \$5.95	<u>113 gr</u> \$18.40	<u>1 lb</u> \$52.95
Herb Chervil		Subtly flavoured green leaves, are traditionally used in spring soups and salads. Can be substituted for parsley as ingredient or garnish for meat dishes.		<u>28 gr</u> \$3.95	<u>113 gr</u> \$7.45	<u>1 lb.</u> \$21.30	
Herb Chives		Very fine onion like leaves add delicate flavour to omelettes, salads, soups and stews. Lavender coloured flowers attractive to bees. Companion plant for carrots, roses and tomatoes. Prefers dry, sunny location. Repels aphids. Harvest by cutting near base with scissors but be sure to leave a few stalks. Flowering plant is quite decorative Size - 15 cm (6") Habit - Perennial	Maturity - 80 days Preservation - Freezing	<u>14 gr</u> \$7.65	<u>28 gr</u> \$9.95	<u>113 gr</u> \$25.80	<u>1 lb</u> \$81.40
Herb Chives, Garlic Oriental		Flower stalks are tubular with bright, decorative white flowers. An ornamental asset. Leaves are flat and arching. Long flat stocks are an irresistible combination of onion and garlic flavours. Harvest by cutting near base and freeze. Size - 30 cm (12") Habit - Perennial	Maturity - 80 to 90 days Preservation - Freezing	<u>14 gr</u> \$5.90	<u>28 gr</u> \$7.70	<u>113 gr</u> \$20.80	<u>1 lb</u> \$66.50
Herb Coriander (Cilantro)		Attractive, finely cut foliage. Distinctly flavoured leaves (cilantro) are used in Chinese and Latin American cooking. Seeds (coriander) are used in potpourri and to flavour beans, chili sauces, curries and fish. Plant early and often. Repels Potato bugs. Size - 40 cm (16") Habit - Hardy annual	Maturity - 90 days Preservation - Dry leaves	<u>28 gr</u> \$3.85	<u>113 gr</u> \$7.35	<u>1 lb</u> \$16.60	
Herb Cress - Extra Curled or Pepper Grass		Produces an abundance of finely cut dark green leaves with a pungent flavour. Sow early and often for a continuous supply of fresh leaves. Delicious in salads, soups and sandwiches. Finely cut, dark green leaves make an attractive garnish. Size - Pick Immature Habit - Hardy Annual	Maturity - 45 days Preservation - none	<u>28 gr</u> \$3.55	<u>113 gr</u> \$7.05	<u>1 lb</u> \$17.55	
Herb Dill (Bouquet)		Easy to grow. Sow directly in garden. Use leaves before flowers form. For pickles, best harvested while flower heads and partially mature seed clusters are abundant and green. Seeds are flat and brown when ripe. Add to dishes just before serving for maximum flavour. Distinctive added flavour for sauces, soups and salmon, carrot and egg dishes. Chopped leaves are tasty with sour cream and cucumbers. Companion plant for cabbage, lettuce and onions. Prefers dry, sunny location. Size - 76 cm (30") Maturity - 65 days	Habit - Hardy annual Preservation - save seed, freeze leaves	<u>28 gr</u> \$3.30	<u>113 gr</u> \$6.95	<u>1 lb</u> \$14.95	<u>5 lbs (per lb)</u> \$13.50 <u>25 lbs (per lb)</u> \$11.95

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Herb Florence Fennel		Grown and used like celery but with a strong, anise like flavour. Bulb at the base must be heaped up with soil to blanch. Use base cooked or raw in salads. Seeds are used to flavour pastries, sauces and soups. Tender young top leaves combine well in cheese and fish dishes. Stalks, leaves and seeds may be combined to make tea. Seeds should be allowed to partially dry on the plant. Deters slugs. Prefers a dry, sunny location. Do not plant near dill or cori Size - 76 cm (30") Maturity - 90 days Habit - Annual Preservation - seeds, dry	<u>28 gr</u> \$3.95	<u>113 gr</u> \$8.65	<u>1 lb</u> \$23.00
Herb Lavender (Dwarf Munstead)		Popular herb has long lasting fragrant leaves and blue flowers. Pre-chill seeds for two weeks before sowing indoors in January. Blooms in the second year. Prune after blooming and fertilize in the fall. Mulch to protect in winter in open areas. Cut just before flowers open for bouquets. Dry for use in potpourri, sachets and teas. Companion plant for roses. Prefers dry, sunny location. Size - 30 cm (12") Maturity - 90 days Habit - Perennial Preservation - Dry	<u>2 gr</u> \$4.25	<u>7 gr</u> \$14.10	<u>14 gr</u> \$24.40 <u>28 gr</u> \$35.50
Herb Oregano (Vulgare)		The pizza herb. Essential ingredient in Italian, Spanish and Mexican cooking and any tomato dish. Start indoors in January by sprinkling seed on top of sterile soil. Cover with plastic until germinated. Cutting back plant before flowering will encourage bushing out. Harvest for drying when plants bloom. Mulch in winter. Companion plant for beans and cabbage. Prefers sunny location and regular watering. Size - 75 cm (30") Maturity - 90 days Habit - Perennial Preservation - Dry	<u>2 gr</u> \$5.20	<u>7 gr</u> \$11.35	<u>14 gr</u> \$18.40 <u>28 gr</u> \$32.50 <u>113 gr</u> \$91.65
Herb Rosemary		The herb of love and remembrance. Strongly flavoured, needle like leaves are used in poultry stuffing, lamb and pork dishes. Toss a few branches on Bar-B-Que coals for a different flavour. Often found in potpourri and homemade cosmetics. Grows very slowly from seed. Companion plant to cabbage, beans, carrots and sage. Repels cabbage butterflies and slugs. Attracts bees. Prefers dry, sunny location. Do not over-water. Slow and erratic germination. Pre-chill 2 day Size - 60 cm (24") Maturity - 85 days Habit - Perennial (tender) Preservation - Dry	<u>2 gr</u> \$12.95	<u>7 gr</u> \$41.15	<u>14 gr</u> \$69.95 <u>28 gr</u> \$114.60
Herb Sage		Long used as a medicinal herb and believed to impart wisdom in ancient times. Pebbled, gray-green leaves are tasty additions to poultry, stuffing, omelets, cheese and bean dishes. Start indoors in march. Companion plant to broccoli, cabbage, peas, carrots, rosemary and tomatoes. Prefers a sunny location. Do not fertilize or over water. Usually grown as an annual in severe winter locations. Size - 45 cm (18") Maturity - 85 days Habit - Perennial (tender) Preservation - Dry or freeze	<u>14 gr</u> \$6.15	<u>28 gr</u> \$8.50	<u>113 gr</u> \$25.30 <u>1 lb</u> \$86.75
Herb Sorrel		Best known as the main ingredient in Sorrel soup, the long, tapering leaves also add a spark of flavour to salads and cream sauces for fish or potatoes. Sow directly in the garden as it does not transplant well. Remove bloom stock to prolong supply of leaves. Size - 20 cm (8") Maturity - 60 days Habit - Perennial Preservation - None	<u>14 gr</u> \$3.85	<u>28 gr</u> \$5.20	<u>113 gr</u> \$13.40 <u>1 lb</u> \$45.60
Herb Spearmint		Easy to grow, fast spreading herb with heart shaped leaves. Move every two years to contain growth and maintain flavour quality. Favorite of good cooks when added to fresh vegetables, new potatoes and lamb dishes. Also used for jellies, sauces and tea. Dry leaves slowly. Companion plant for cabbage and tomatoes. Repels ants, aphids, flea beetles, mosquitoes and white flies. Tolerates moist, shady locations. Size - 55 cm (22") Maturity - 80 days Habit - Perennial Preservation - Dry	<u>2 gr</u> \$6.00	<u>7 gr</u> \$16.20	<u>14 gr</u> \$25.95 <u>28 gr</u> \$44.00 <u>113 gr</u> \$144.65
Herb Summer Savory		Long valued as a medicinal herb, Summer Savory is now mostly used in cooking. Easy to grow. Sweet-scented, peppery flavoured leaves are used fresh or preserved in salads, soups or sauces and in meat, stuffing, bean and lentil dishes. For best flavour, add during latter stages of cooking. Seed direct in garden after last frost. Pinch back flowers for bushy growth. Companion plant for beans and onions. Attracts bees. Prefers dry, sunny location. Size - 30 cm (12") Maturity - 60 days Habit - Hardy annual Preservation - Dry or freezes	<u>28 gr</u> \$6.20	<u>113 gr</u> \$17.40	<u>1 lb</u> \$49.80
Herb Sweet Marjoram		Dainty herb with a lovely scent. Versatile addition to most meat and poultry dishes, this herb also adds flavour to most vegetable and egg dishes. Used in salad dressing and potpourri and bouquet garnish with thyme, basil and parsley. Start indoors and transplant only when all danger of frost is past. Prefers dry, sunny location. Size - 40 cm (16") Maturity - 70 days Habit - Annual Preservation - Dry	<u>7 gr</u> \$7.20	<u>14 gr</u> \$11.45	<u>28 gr</u> \$16.35 <u>113 gr</u> \$49.55 <u>1 lb</u> \$137.55
Herb Tarragon (Russian)		Considered an ornamental plant, this cousin of French Tarragon is an attractive addition to gardens as a companion plant for most vegetables. Not recommended as a flavouring. Prefers dry, sunny location. Size - 60 cm (24") Maturity - 90 days Habit - Perennial Preservation - Dry	<u>1 gr</u> \$8.95	<u>2 gr</u> \$14.50	<u>7 gr</u> \$38.90 <u>14 gr</u> \$62.80 <u>28 gr</u> \$108.95
Herb Thyme		Easy to grow, compact plant is an attractive and useful addition to the garden. Use fresh or dried with any kind of fish. Adding a pinch or two flavours stews, soups, vegetables and sauces. Companion plant for cabbage, potatoes and tomatoes. Repels white flies and cabbage butterflies. Prefers dry, sunny location and doesn't like to be crowded. Prune and mulch for winter. Size - 30 cm (12") Maturity - 85 days Habit - Perennial Preservation - Dry	<u>7 gr</u> \$9.65	<u>14 gr</u> \$15.30	<u>28 gr</u> \$21.90 <u>113 gr</u> \$66.40 <u>1 lb</u> \$184.35