

## HOME HARVEST EDIBLE GARDEN

Edible landscapes are one of the hottest trends in garden design! Our Go n Grow: Home Harvest Edible Garden is jam packed with 24 edible AND highly ornamental herbs and edible flowers-- with colors and textures designed to look great and spice up your next meal! With 11 different tasty and versatile species adapted to Texas landscapes, this garden-in-a-box combines both aesthetics and functionality to create an easy to grow space that was "mint" to be! Use this 125 sq. ft. kitchen garden kit to give an existing bed a facelift or take back some of your turf! Why mow it when you can grow it?



### THE PLANTS

- ① Rosemary (3)
- ② Tricolor Sage (2)
- ③ Greek Oregano (3)
- ④ Pineapple sage (3)
- ⑤ Balsamic Blooms Basil (3)
- ⑥ Garlic Chives (3)
- ⑦ Spearmint 'The Best' (1)
- ⑧ Pineapple mint (1)
- ⑨ Chocolate mint (1)
- ⑩ Lemon Thyme (3)
- ⑪ Mexican Tarragon (1)

### PRODUCT DETAILS

- 🍃 24 starter plants, 11 different varieties in 3-inch pots
- 🍃 Boxed gardens are 2 ft. x 1 ft. in size, they will easily fit in your vehicle
- 🍃 2 plant by number layout options (5' x 25' rectangle and 16' x 16' triangle)
- 🍃 Covers: up to 125 sq. ft.
- 🍃 Mature Height: .5 to 3 ft.
- 🍃 Exposure: Full Sun
- 🍃 Duration: Colorful blooms from Spring to Fall
- 🍃 Benefits: Add beautiful color and texture to your landscape while growing edible plants

ORDER ONLINE AT [ROOTEDIN.COM](https://rootedin.com)



## ROSEMARY

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	Spring to Fall
<b>Mature Height</b>	3-4'	<b>Character</b>	Evergreen
<b>Plant Spread</b>	3'	<b>Light Requirement</b>	Full Sun to Part Sun
<b>Flower Color</b>	Blue	<b>Water Requirement</b>	Low

**Description** 'Arp' Rosemary is a bushy growing cultivar with stiff upright stems and soft blue densely blooming ornamental flowers. It requires well-draining soils and doesn't like supplemental irrigation once established. More cold-hardy than most, it quickly forms a hedge of aromatic needle-like foliage that has a very good flavor for culinary use in any recipe that calls for rosemary and is especially favored in French breads and potatoes dishes. Fun Fact: Originally found in Arp, Texas in 1972 by Madalene Hill, of which two other rosemary cultivars are named.



## TRICOLOR SAGE

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	June to July
<b>Mature Height</b>	1.5'-2'	<b>Character</b>	Evergreen
<b>Plant Spread</b>	1.5'-2'	<b>Light Requirement</b>	Full Sun
<b>Flower Color</b>	Purple	<b>Water Requirement</b>	Low to Medium

**Description** This compact woody-stemmed, semi-shrubby perennial produces striking wrinkled, variegated gray-green leaves with cream edges and splashes of purple. It thrives in well-drained soil and is as tasty as it is ornamental. Leaves are strongly aromatic and are frequently used fresh or dried in cooking as a seasoning in any recipe that calls for sage. Will produce violet flower spikes in late spring to summer that are attractive to bees and butterflies. Avoid late fall pruning to aid in frost protection.



## GREEK OREGANO

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July
<b>Mature Height</b>	1-1.5'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	1-1.5'	<b>Light Requirement</b>	Full Sun to Part Sun
<b>Flower Color</b>	White	<b>Water Requirement</b>	Low

**Description** Oregano, is a bushy, spreading, woody-branched perennial with good heat and drought tolerance. Small pinkish to white flowers rise above the foliage in summer. It is best to shear plants back regularly before flowering to keep the plant full and to induce growth of new leaves. Leaves with good flavor may be clipped fresh as needed or dried for year-round use. Oregano is used in sauces, tomato dishes, pizza, Mexican dishes salads and soups. Best leaf flavor usually occurs just prior to flowering.



## PINEAPPLE SAGE

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	August to October
<b>Mature Height</b>	3-4'	<b>Character</b>	Tender Perennial
<b>Plant Spread</b>	2-3'	<b>Light Requirement</b>	Full Sun to Part Sun
<b>Flower Color</b>	Red	<b>Water Requirement</b>	Low

**Description** Named for the uncanny pineapple scent of its edible foliage when crushed, this sage is highly ornamental with tubular scarlet-red flowers that are also attractive to hummingbirds. The plants die back to the ground after a hard frost, but in mild winters will grow back the following spring. Pineapple sage is fairly fast growing, so it can also be grown as an annual in colder winters when it does not survive freezing temperatures. Clip pineapple sage leaves to use in herbal teas or cocktails (muddled with lime juice) or chopped on to a fruit salad that includes its namesake, the pineapple. The deep red flowers are also edible and can be eaten fresh or also be added to liven salads or cocktails.



## 'BALSAMIC BLOOMS' BASIL

<b>Plant Type</b>	Warm Season Herb	<b>Bloom Time</b>	June to November
<b>Mature Height</b>	1.5-2.5'	<b>Character</b>	Tender Annual
<b>Plant Spread</b>	1.5'	<b>Light Requirement</b>	Full Sun to Part Sun
<b>Flower Color</b>	Magenta	<b>Water Requirement</b>	Medium to Low

**Description** 'Balsamic Blooms' basil is the most sought after ornamental basil on the market, but is often hard to come by. The former "Texas Super Star" exceptional edible herb with ornamental qualities that make it a great addition to any garden. The large green leaves grow in compact mounds, with a sweet taste similar to Italian cultivars. But the long-lasting and densely clustered pink blooms with purple sepals are the real star of the show! The entire plant is edible, with young mint-flavored flowers sprinkled onto salads to provide a nice color contrast or foliage used for traditional culinary uses.



## GARLIC CHIVES

<b>Plant Type</b>	Bulbous Perennial	<b>Bloom Time</b>	August to September
<b>Mature Height</b>	1-1.5'	<b>Character</b>	Evergreen
<b>Plant Spread</b>	1-2'	<b>Light Requirement</b>	Full Sun to Part Shade
<b>Flower Color</b>	Creamy White	<b>Water Requirement</b>	Low to Medium

**Description** This clump-forming member of the onion family is great for both culinary and ornamental purposes. Its gray-green leaves grow up to 12" long and are used in cooking in the same manner as onion chives (*Allium schoenoprasum*) but with more of a garlicky kick. The small clusters of star-shaped, white flower umbels rise above stems in late summer into fall. Because it seeds readily, small plantings expand rather quickly. Deadhead after blooming to keep them in check. All parts of the plant are edible and have an oniony, garlicky smell when cut or crushed. The leaves can be used any way chives or green onions are used to add mild garlic flavor in uncooked dishes where raw garlic would be too overpowering. Try adding to salads, pesto, egg dishes, or into soups and stews --at the end of cooking to preserve the mild flavor. The flowers are also edible, so can be used as a garnish or added to salads.



## SPEARMINT

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July to August
<b>Mature Height</b>	1-1.5'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	1-2.5'	<b>Light Requirement</b>	Full Sun to Part Shade
<b>Flower Color</b>	White to Pink	<b>Water Requirement</b>	Medium to Low

**Description** Spearmint is spreading, perennial herb which is most commonly grown for culinary use. It typically grows up to 2' tall and spreads by rhizomes to form an attractive ground cover. As its name implies, 'The Best' is one of the most sought-after cultivars, featuring dark green leaves and terminal spikes of small lilac to pink to white flowers in summer. Leaves have a strong spearmint fragrance and fresh green mint taste. It is often used to flavor teas, in salads, as an ingredient in Mediterranean or Asian cuisines, as a garnish in cocktails, or even for its strong minty smell in potpourris.



## PINEAPPLE MINT

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July to August
<b>Mature Height</b>	1-1.5'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	1-2'	<b>Light Requirement</b>	Full Sun to Part Shade
<b>Flower Color</b>	Pink	<b>Water Requirement</b>	Medium

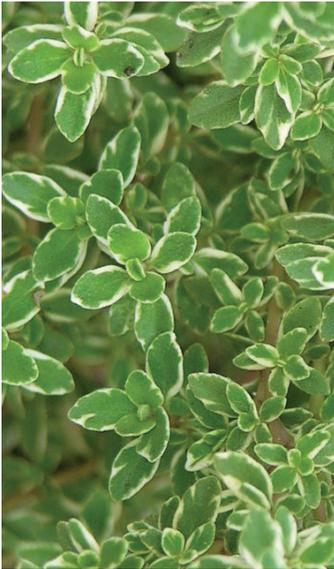
**Description** Pineapple mint is a spreading variegated version of apple mint, commonly grown as a culinary or medicinal herb and ground cover. Typically, it grows 1 to 2 ft. tall and wide but can spread further by rhizomes to form an attractive ground cover. It has dark green leaves with ornate white to cream colored edges. The spikes of small pink to lavender flower during summer and are a favorite of bees and butterflies. Pineapple mint is highly aromatic, with sweet tropical notes and minty citrus finish and may be used to flavor teas, as a garnish for cocktails or as an aromatic in potpourris.



## CHOCOLATE MINT

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July
<b>Mature Height</b>	.5-1'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	1-1.5'	<b>Light Requirement</b>	Full Sun to Part Shade
<b>Flower Color</b>	Lavender	<b>Water Requirement</b>	Low to Medium

**Description** When crushed, the dark green leaves of Chocolate mint are reminiscent of the famous girl scout cookie. Like other mint species, this sprawling plant makes an attractive edible and vigorous growing groundcover but it is usually not hard to control. Its lavender blooms are also an appetizing treat for many beneficial pollinators. In cooking, chocolate mint is an amazing addition for flavoring desserts and drinks.



## LEMON THYME

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July
<b>Mature Height</b>	.5-1'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	1-1.5'	<b>Light Requirement</b>	Full Sun to Part Shade
<b>Flower Color</b>	Lilac	<b>Water Requirement</b>	Low to Medium

**Description** Lemon thyme is primarily grown as a culinary herb for its rich, lemon-scented leaves, but its whorls of tiny lilac flowers are also attractive to people and pollinators alike. The dark green leaves with cream-colored margins reach their aromatic peak just before flowering. Leaves are frequently used fresh or dried as a seasoning in a variety of culinary applications, including as a seasoning to brighten chicken or fish. Fresh sprigs may also be used as a garnish in tea or cocktails.



## MEXICAN TARRAGON

<b>Plant Type</b>	Herbaceous Perennial	<b>Bloom Time</b>	July to October
<b>Mature Height</b>	3'	<b>Character</b>	Semi-evergreen
<b>Plant Spread</b>	3'	<b>Light Requirement</b>	Full Sun to Part Sun
<b>Flower Color</b>	Yellow	<b>Water Requirement</b>	Low to Medium

**Description** This marigold relative produces show-stopping fall color from small, golden-yellow marigold-like flowers whose ornamental value may rival its culinary benefits. Narrow, smooth dark green leaves have a strong scent and flavor of tarragon and can be substituted for French tarragon in equal proportions. The flavor breaks down more quickly when heated, so it is best to add it at the end of cooking. Also fantastic in chicken salad or when muddled into your favorite cock-tail. Extremely tolerant of heat and drought but prefers well-drained soil.