Name (in alphbetical order)	Height	Sun/Shade	Notes
BASIL: Italian Large Leaf, Lemon, Sweet	18-24"	Full sun	Sauces, meats, salads
Catnip	2-3'	Sun - part shade	For tea or cat treats
Chives	10"	Full sun	Onion flavor, fresh or dried
Cilantro	18 - 24"	Full sun - part shade	Frost tolerant, harvest leaves when young
Dill	18-24"	Full sun	Do not plant near carrots
Lavender	30"	Full Sun	Grown for fragrance
Lemongrass	4-6′	Full Sun	Lemon flavor for cooking, also repels mosquitos
MINT: Chocolate, Peppermint, Spearmint	24-36"	Full Sun	Fragrant leaves for beverages & cooking
Oregano, Golden	12-36"	Full Sun	
PARSLEY: Plain, Curled	12″	Full sun - part shade	Bring plant inside in the fall for winter eating
Thyme	12"	Full sun	Remove stems before eating

## JOEL'S HERBS

Name (in alphbetical order)	
ASPARAGUS: Jersy Giant, Luscious Green	
Broccoli (outside)	
Brussel Sprouts (outside)	
CABBAGE: (outside) Danish Ballhead, Flat	
Dutch, Megaton, Savoy Perfection,	
Stonehead, Super Red	
Cauliflower (outside)	
Celery	
Egg Plant	
Ground Cherry	
Kale (outside)	
Kohlrabi	
Leeks	
LETTUCE: Alfresco Mix, Summer Picnic Mix	
Pak Choi	
Swiss Chard	

Name (in alphbetical order)		
BUSH CROPS		
CUCUMBERS: Bush Pickle, Bush Salad, Burpless		
Diva, Burpless Tasty Green, H-19, Straight 8		
Cantaloupe		
Honeydew		
WATERMELON: Baby Doll, Crimson Sweet,		
Sugar Baby Red		
PUMPKIN: Halloween, Howden, Jack Be Little,		
Lumina, Small Sugar, Wee Be Little		
SUMMER SQUASH: Easy Pick Gold, Enterprise		
Zucchini		
WINTER SQUASH: Acorn, Buttercup, Butternut,		
Spaghetti, Sunshine, Sweet Dumpling		

## JOEL'S VEGETABLES in Greenhouse #5 unless otherwise noted