Edible landscapes are one of the hottest trends in garden design! Our **UPlantIt: Edible Box** is jam packed with 32 edible **AND** highly ornamental herbs, vegetables and flowers with colors and textures designed to look great and spice up your next meal. With 17 different tasty and versatile species adapted to Texas landscapes, the **UPlantIt: Edible Box** combines both aesthetics and functionality to create an easy to grow garden that has never been more **aPEELing**! 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?!

**Parenthesis denote quantity of each plant**

1. Agastache ‘Blue Fortune’ (2)
2. Lavender ‘Munstead’ (2)
3. Peppermint (1)
4. Spearmint ‘Kentucky Colonel’ (1)
5. Greek Oregano (2)
6. Rosemary ‘ARP’ (2)
7. Pineapple Sage (1)
8. Culinary Sage ‘Berggarten’ (3)
9. Mexican Tarragon (1)
10. Thyme ‘Lemon’ (2)
11. Blood Sorrel (3)
12. Garlic Chives (2)
13. Onion Chives (2)
14. Basil ‘Cardinal’ (2)
15. Chile Pequin ‘Firecracker’ (2)
16. Dill (2)
17. Nasturtiums (2)
### 1. Agastache ‘Blue Fortune’

*Agastache ‘Blue Fortune’*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 3-4’
- **Plant Spread:** 1-2’
- **Flower Color:** Powder Blue
- **Bloom Time:** July to September
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun to Part Shade
- **Water Requirement:** Low to Medium
- **Description:** ‘Blue Fortune’ is a popular herbaceous perennial with small, tubular flowers that bloom throughout the summer. It grows well in full sun to part shade and prefers well-drained soil. The foliage is aromatic and can be sprinkled into salads or used as a garnish in cocktails, or even for its strong minty taste. It is often used to flavor teas, in salads, and as an ingredient in Mediterranean or Asian cuisines, as a garnish in cocktails, or even for its strong minty smell in potpourris.

### 2. Lavender ‘Munstead’

*Lavandula angustifolia ‘Munstead’*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 1-1.5’
- **Plant Spread:** 1-1.5’
- **Flower Color:** Lavender Blue
- **Bloom Time:** June to August
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun
- **Water Requirement:** Low to Medium
- **Description:** ‘Munstead’ is a compact, early flowering, semi-woody herb that typically grows to 12-18” tall and wide. Lavender blue flowers appear on terminal spikes late spring into summer. An extremely versatile garden perennial with showy blooms and green-gray leaves that provide mid-summer color and contrast. Their fragrant flowers may be used to flavor French recipes, vinegars, jellies, ice cream and cocktails or dried to be used in sachets and potpourris.

### 3. Peppermint

*Mentha x piperita*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 1-1.5’
- **Plant Spread:** 1-2’
- **Flower Color:** Pink
- **Bloom Time:** July to August
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun to Part Shade
- **Water Requirement:** Medium
- **Description:** Peppermint is a spreading, upright perennial which is most commonly grown as a culinary or medicinal herb and ground cover. Typically, it grows to 1 to 2 ft. tall and wide but can spread further by rhizomes to form an attractive ground cover. It has dark green leaves and spikes of small pink to lavender flowers during summer that rarely set seed. The intense cool mint flavor of peppermint may be used to flavor teas, as a garnish for cocktails or as an aromatic in potpourris.

### 4. Spearmint ‘Kentucky Colonel’

*Mentha spicata ‘Kentucky Colonel’*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 1-1.5’
- **Plant Spread:** 1-2.5’
- **Flower Color:** White to Pink
- **Bloom Time:** July to August
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun to Part Shade
- **Water Requirement:** Medium
- **Description:** ‘Kentucky Colonel’ 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.

### 5. Greek Oregano

*Origanum vulgare subsp. hirtum*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 1-1.5’
- **Plant Spread:** 1-2’
- **Flower Color:** White
- **Bloom Time:** July
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun to Part Sun
- **Water Requirement:** 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.

### 6. Rosemary ‘Arp’

*Rosmarinus officinalis ‘Arp’*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 3-4’
- **Plant Spread:** 3’
- **Flower Color:** Blue
- **Bloom Time:** Spring to Fall
- **Character:** Evergreen
- **Light Requirement:** Full Sun to Part Sun
- **Water Requirement:** 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.

### 7. Pineapple Sage

*Salvia elegans*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 3-4’
- **Plant Spread:** 2-3’
- **Flower Color:** Red
- **Bloom Time:** August to October
- **Character:** Tender Perennial
- **Light Requirement:** Full Sun to Part Sun
- **Water Requirement:** 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 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 iced salads or cocktails.

### 8. Culinary Sage ‘Berggarten’

*Salvia officinalis ‘Berggarten’*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 1.5-2’
- **Plant Spread:** 1.5-2’
- **Flower Color:** Purple
- **Bloom Time:** June to July
- **Character:** Evergreen
- **Light Requirement:** Full Sun
- **Water Requirement:** Low to Medium
- **Description:** This compact woody-stemmed, semi-shrubby perennial produces striking wrinkled, gray-green leaves that can sometimes take on a purplish cast in full sun. It thrives in well-drained soil and is sometimes longer lived than other culinary sages as it focuses on leaf production rather than blooms. 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 and occasional blue flower spike in late summer that are attractive to bees and butterflies. Avoid late fall pruning to aid in frost protection.

### 9. Mexican Tarragon

*Tagetes lucida*
- **Plant Type:** Herbaceous Perennial
- **Mature Height:** 3’
- **Plant Spread:** 3’
- **Flower Color:** Yellow
- **Bloom Time:** July to October
- **Character:** Semi-evergreen
- **Light Requirement:** Full Sun to Part Sun
- **Water Requirement:** 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 cocktail. Extremely tolerant of heat and drought but prefers well-drained soil.
<table>
<thead>
<tr>
<th></th>
<th>THYME ‘LEMON’</th>
<th>BLOOD SORREL</th>
<th>GARLIC CHIVES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Plant Type:</strong></td>
<td>Herbaceous Perennial</td>
<td>Herbaceous Perennial</td>
<td>Bulbous Perennial</td>
</tr>
<tr>
<td><strong>Mature Height:</strong></td>
<td>1.5-2'</td>
<td>1.5-2'</td>
<td>1-1.5'</td>
</tr>
<tr>
<td><strong>Plant Spread:</strong></td>
<td>1.5'</td>
<td>1.5-2'</td>
<td>1.5'</td>
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<tr>
<td><strong>Flower Color:</strong></td>
<td>Lilac</td>
<td>Green to Reddish</td>
<td>Creamy White</td>
</tr>
<tr>
<td><strong>Flower Bloom Time:</strong></td>
<td>June to August</td>
<td>June to August</td>
<td>August to September</td>
</tr>
<tr>
<td><strong>Character:</strong></td>
<td>Semi-evergreen</td>
<td>Semi-evergreen</td>
<td>Evergreen</td>
</tr>
<tr>
<td><strong>Light Requirement:</strong></td>
<td>Full Sun to Part Shade</td>
<td>Full Sun</td>
<td>Full Sun to Part Shade</td>
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<tr>
<td><strong>Water Requirement:</strong></td>
<td>Low to Medium</td>
<td>Medium to Low</td>
<td>Low to Medium</td>
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<tr>
<td><strong>Description:</strong></td>
<td>Aromatic leaves and flowers are a common sight in gardens. The flowers are followed by aromatic seed often added to salads, pickles, soups, or as a garnish in teas or cocktails.</td>
<td>Leaves have the best flavor around the time the flowers first open and are traditionally used in salads, soups, or as a garnish in teas or cocktails.</td>
<td>Leaves and flowers can be used as a garnish for soups and salads.</td>
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<tr>
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<th>ONION CHIVES</th>
<th>BASIL ‘CARDINAL’</th>
<th>CHILE PEQUIN ‘FIRECRACKER’</th>
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</thead>
<tbody>
<tr>
<td><strong>Plant Type:</strong></td>
<td>Bulbous Perennial</td>
<td>Warm Season Herb</td>
<td>Vegetable/Spice</td>
</tr>
<tr>
<td><strong>Mature Height:</strong></td>
<td>1.1-1.5'</td>
<td>1.5-2.5'</td>
<td>2-3'</td>
</tr>
<tr>
<td><strong>Plant Spread:</strong></td>
<td>1-2'</td>
<td>1'</td>
<td>1.5-2'</td>
</tr>
<tr>
<td><strong>Flower Color:</strong></td>
<td>Purple</td>
<td>Magenta</td>
<td>Purple to red fruit</td>
</tr>
<tr>
<td><strong>Flower Bloom Time:</strong></td>
<td>April to May</td>
<td>June to November</td>
<td>Spring to Summer</td>
</tr>
<tr>
<td><strong>Character:</strong></td>
<td>Evergreen</td>
<td>Tender Annual</td>
<td>Tender Annual</td>
</tr>
<tr>
<td><strong>Light Requirement:</strong></td>
<td>Full Sun to Part Shade</td>
<td>Full Sun to Part Sun</td>
<td>Full Sun</td>
</tr>
<tr>
<td><strong>Water Requirement:</strong></td>
<td>Low to Medium</td>
<td>Medium to Low</td>
<td>Low to Medium</td>
</tr>
<tr>
<td><strong>Description:</strong></td>
<td>Commonly used as a culinary herb to impart a mild onion flavor to many foods, including salads, soups, vegetables, and sauces. Plants also have good ornamental value featuring thin, grass-like, dark green leaves. Attractive round clusters of pale purple flowers appear in spring. The dense clumps of foliage can easily be divided in spring or fall. Leaves are best harvested by clipping them off at the base to maintain the attractiveness of the clumps and can be used in any recipe that calls for chives on green onions. Flower heads can be used as a garnish for soups and salads. Will self-seed in the garden if spent flower heads are not promptly dead-headed.</td>
<td>This annual herb is frequently grown for its citrusy-flavored leaves. Plants grow in highly ornamental basal rosettes with arrowhead-shaped foliage and striking contrasting blood-red veins. Their leaves have a tangy, almost lemony flavor and are commonly used in salads, soups, or as a garnish. Their flowers are also edible, so can be used as a garnish or added to salads.</td>
<td>This clump-forming member of the capsicum family is great for both culinary and ornamental purposes. It’s grey-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 umbers 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 on an onion, garlicky smell when cut or crushed. The leaves can be used on 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.</td>
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<table>
<thead>
<tr>
<th></th>
<th>DILL</th>
<th>NASTURTMIUMS</th>
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<tbody>
<tr>
<td><strong>Plant Type:</strong></td>
<td>Warm Season Herb</td>
<td>Cool Season Annual</td>
<td></td>
</tr>
<tr>
<td><strong>Mature Height:</strong></td>
<td>3-5'</td>
<td>1'</td>
<td></td>
</tr>
<tr>
<td><strong>Plant Spread:</strong></td>
<td>2-3'</td>
<td>3-5'</td>
<td></td>
</tr>
<tr>
<td><strong>Flower Color:</strong></td>
<td>Yellow</td>
<td>Red, Orange, Yellow</td>
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<tr>
<td><strong>Flower Bloom Time:</strong></td>
<td>August to September</td>
<td>May to September</td>
<td>Full Sun to Full Sun</td>
</tr>
<tr>
<td><strong>Character:</strong></td>
<td>Frost Sensitive Biennial</td>
<td>Annual</td>
<td>Medium to Low</td>
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<tr>
<td><strong>Light Requirement:</strong></td>
<td>Full Sun to Part Sun</td>
<td>Full Sun to Full Sun</td>
<td>Medium to Low</td>
</tr>
<tr>
<td><strong>Water Requirement:</strong></td>
<td>Low to Medium</td>
<td>Medium to Low</td>
<td>Medium to Low</td>
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<tr>
<td><strong>Description:</strong></td>
<td>A popular herb garden and kitchen garden staple, Dill is an annual that grows to 3-5’ tall on stiff hollow stems. Its whorls of tiny lilac flowers are also attractive to people and pollinators alike. The dark green leaves with cream-colored midribs 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 teas or cocktails.</td>
<td>Nasturtiums are cool weather vining annuals popular in herb gardens, but at home as an ornamental in cottage and flower gardens. Nasturtiums feature showy, long-stalked, spurred, funnel-shaped flowers appearing in shades of bright red, orange and yellows. Their striking flowers can bloom in both spring and fall, having an almost spicy fragrance, but their best performance occurs in cooler weather and they are not tolerant of Texas summers. Afternoon shade is appreciated in hot summer areas where plants can be stressed by prolonged stretches of high temperatures. Nasturtium leaves and flowers are edible, adding a mildly peppery flavor to salads or as a garnish with an aroma reminiscent of mustard.</td>
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