

Container Gardening Flowers

[HB181-1000 - Italian Lavender Seeds](#)

85 days. *Lavandula angustifolia*. Perennial. Italian Lavender. Open Pollinated. The plant produces silver-green leaves and beautiful lavender-blue flowers. Flowers are fragrant and edible. The plant flowers in June and July. Leaves can be used fresh or dried. Used to treat headaches, burns, and cuts. Also used to repel moths, mosquitoes, and gnats. The plant will continue to flower for 6 to 10 years. Suitable for containers. An excellent choice for home gardens. A variety from Italy.



[HB147-250 - Mexican Tarragon Seeds](#)

85 days. *Tagetes lucida*. Perennial. Open Pollinated. Mexican Tarragon. The plant produces good yields of glossy green leaves and orange flowers. Leaves are used in vinegar, sauces, and salads. The flowers are used to garnish desserts and drinks with the same sweet licorice flavor as the leaves. It has a stronger flavor than Russian tarragon. Used by Southwestern chefs. Also known as Mexican Mint, Spanish Tarragon, and Winter Tarragon. Cold Tolerant. Heat Tolerant. Drought Tolerant. High Humidity Tolerant. Easy to grow. Suitable for herb gardens, flower beds, or containers. An excellent choice for home gardens.



[HB120-1000 - Munstead Lavender Seeds](#)

110 days. *Lavandula angustifolia*. Perennial. Open Pollinated. Munstead Lavender. The plant produces beautiful lavender blue flowers. The plants bloom in early summer and if pruned lightly after flowering may rebloom in late summer. Munstead Lavender is the most fragrant variety. The flowers and leaves are also edible and used in salads and baked goods. The flowers can be used to garnish desserts. Used in bouquets, sachets, and perfumes. Also used to treat headaches, burns, and cuts. Used to repel moths, mosquitoes, and gnats. Cold Tolerant. Perfect for borders, rock gardens, and containers. An excellent choice for home gardens. A variety from the USA.



[HB165-1 - Saffron Bulbs](#)

Crocus sativus. Perennial. Open Pollinated. The plant produces good yields of saffron which is the world's most expensive spice. The plant has violet-purple flowers with brilliant orange-red stigmas that are the source of the aromatic culinary spice. It takes 150,000 orange-red stigmas of the flowers to make two pounds of the spice. Used by Gourmet Chefs around the world. You don't need to purchase this expensive spice again! Grow your own plants for home use or for restaurant use. The lovely lavender blossoms in fall are an added bonus to your garden. Planted in the fall, it bears lovely lavender flowers the following autumn. Order at least 5 to 10 bulbs to produce enough spice for one recipe. Plant 100 bulbs to produce enough space for the entire year. Suitable for containers, patios, borders/ rock gardens, window boxes, square-foot gardening, and small gardens. A variety from Greece.

