



European Greens

[HB189-100 - Daytona Arugula](#)

45 days. *Eruca vesicaria*. Annual. Open Pollinated. Plant produces excellent yields of green arugula leaves. It is very flavorful when the leaves are young and tender with a peppery and mustardy taste. Great in salads and sandwiches. Very easy to grow! Excellent choice for home gardens.



[HB95-100 - Roquette Arugula](#)

40 days. *Eruca vesicaria*. Annual. Open Pollinated. The plant produces excellent yields of beautiful dark green leaves. It is very flavorful with a spicy taste, similar to horseradish. Used in mixed salads, sandwiches, or stir-fries. It can be steamed, cooked, pureed, and added to soups. Best when harvested when 2 or 3" long. Also known as Wild Rocket Arugula. Heavily sought after by chefs. Suitable for greenhouse production. An excellent choice for home gardens. United States Department of Agriculture, AMES 2673.



[HB105-100 - Salad Burnet](#)

70 days. *Poterium sanguisorba*. Perennial. Open Pollinated. The plant produces excellent yields of salad burnet leaves. It is very flavorful and tastes and smells like cucumbers. Used in salads, sandwiches, soups, and stews. Adds cucumber flavor to vinegar, cream cheese, and cold drinks. Also said to be used in facial treatments to improve skin. Also known as Pimpinelle. Keep flowers cut to promote leaf growth. Suitable for container gardening. An excellent choice for home gardens.



[HB97-500 - Sylvetta Arugula](#)

45 days. *Eruca vesicaria*. Annual. Open Pollinated. Plant produces excellent yields of beautiful dark green arugula leaves. Used in salads and sandwiches. It is very flavorful with a spicy taste. Also known as Rucola Selvatica. Slower to bolt than other varieties. Heat and cold tolerant. Suitable for hydroponic gardening. Excellent choice for home gardens, greenhouses, market growers, and open field production.

