	Formal Name	Common Name	Type	Area of Map	Description
	*Allium schoenoprasum*	**Chives**	Culinary	I, II	Hardy perennial that forms grassy clumps of hollow, mild onion-flavored leaves and, in late spring, round pink-purple pom-pom flowers. Snip leaves for eggs, potatoes, dips and salads; the blossoms are edible too. Grows best in full sun and moist, well-drained soil.
	*Artemisia dracunculus var. sativa*	**French Tarragon**	Culinary	I	Perennial herb with slender, glossy dark-green leaves and a delicate anise-like flavor that is a cornerstone of French cooking (béarnaise, chicken, fish). It rarely sets viable seed, so propagate by division or cuttings. Needs full sun and well-drained soil.
	*Cymbopogon citratus*	**Lemon Grass**	Culinary	II, IV-Potted	Tender tropical grass with tall, arching blades and a thick, bulb-like base, all carrying a bright lemon fragrance. The tender lower stalks flavor soups, curries and teas in Southeast Asian cooking. Needs full sun and rich, moist soil; overwinter indoors in cold climates.
	*Foeniculum vulgare*	**Fennel**	Culinary	IV	Tall, feathery perennial with anise-flavored fronds, stems, bulbs and seeds, topped by yellow flower umbels that attract beneficial insects and swallowtail butterflies. Use fronds fresh, and the seeds for baking, sausages and digestive teas. Prefers full sun and deep, well-drained soil.
	*Laurus nobilis*	**Bay Laurel**	Culinary	VIII-Potted	Evergreen shrub or small tree with leathery, aromatic leaves: the bay leaf of soups, stews and sauces. Slow-growing and tidy, it can be clipped into shapes. Grow in full sun to part shade, and bring container plants indoors where winters are cold.

	Formal Name	Common Name	Type	Area of Map	Description
	*Lavandula × intermedia 'Grosso'*	**Lavender**	Culinary	IV	A lavandin hybrid with silvery-gray foliage and long spikes of intensely fragrant violet-blue flowers in summer. A favorite for sachets, wreaths and crafts, and the buds can be used sparingly in baking. Needs full sun and sharp drainage; very drought tolerant once established.
	*Levisticum officinale*	**Lovage**	Culinary	I	Tall, hardy perennial (up to about 6 ft) with glossy, celery-like leaves and a strong celery flavor. Use leaves in soups, stews and salads; stems and seeds are edible too. Grows well in rich, moist soil in sun or part shade.
	*Matricaria chamomilla 'German'*	**Chamomile**	Culinary	II	Self-seeding annual with feathery foliage and small daisy-like flowers with white petals and yellow centers. The dried flowers make a soothing, apple-scented tea traditionally used for relaxation and digestion. Grows best in full sun.
	*Melissa officinalis*	**Lemon Balm**	Culinary	IV-Potted	Vigorous mint-family perennial with crinkled, heart-shaped leaves that smell strongly of lemon. Use in teas, desserts, fruit salads and with fish; traditionally taken as a calming tea. Spreads freely by seed, so deadhead after flowering. Sun to part shade.
	*Mentha × piperita f. citrata 'Chocolate'*	**Chocolate Mint**	Culinary	VIII-Potted	A peppermint cultivar with dark stems and leaves and a scent reminiscent of chocolate-covered mint. Excellent in desserts, hot chocolate, teas and cocktails. Like all mints it spreads aggressively by runners, so grow it in a container or barrier. Moist soil, sun to part shade.

	Formal Name	Common Name	Type	Area of Map	Description
	*Mentha × piperita*	**Peppermint**	Culinary	V-Potted	Hybrid mint with dark green, purple-tinged leaves and a strong menthol flavor. Used for teas, candies, desserts and garnishes. Spreads quickly by runners, so contain it. Prefers moist soil in sun to part shade.
	*Mentha suaveolens 'Apple'*	**Apple Mint**	Culinary	IX-Potted, X-Potted	Mint with fuzzy, rounded, light-green leaves and a mild, fruity apple-mint aroma. Pleasant in teas, fruit salads, jellies and drinks. Spreads vigorously by runners, so contain it. Sun to part shade with regular moisture.
	*Monarda fistulosa*	**Wild Bergamot**	Culinary	VII	Native North American perennial with shaggy lavender-pink flower heads in summer and aromatic, oregano-like leaves. Hummingbirds, bees and butterflies love it. Leaves and petals are used for tea and salads. Full sun; give good air circulation to limit powdery mildew.
	*Ocimum basilicum*	**Purple Ruffles Basil**	Culinary	VIII-Potted	Ornamental basil with deep purple, ruffled leaves and pink flower spikes. Adds dramatic color to salads, vinegars and garnishes with a classic basil flavor. Tender annual that needs warmth and full sun; pinch off flower buds to keep leaves coming.
	*Ocimum basilicum*	**Basil**	Culinary	II	Tender annual with glossy green leaves and a sweet, clove-anise aroma. The essential herb for pesto, tomato dishes, salads and Italian cooking. Needs warm weather and full sun; pinch flower buds to extend the harvest.

	Formal Name	Common Name	Type	Area of Map	Description
	*Ocimum basilicum*	**Large Leaf Basil**	Culinary	VIII-Potted	A lettuce-leaf type of basil with large, crinkled, mild-flavored leaves. Ideal for caprese salads, wraps, sandwiches and big batches of pesto. Tender annual; plant after frost in full sun and pinch off flowers.
	*Origanum × majoricum 'Italian'*	**Italian Oregano**	Culinary	I	A hybrid of oregano and marjoram with a sweet, mildly spicy flavor, stronger than marjoram but gentler than Greek oregano. Great on pizza, in tomato sauces and with roasted vegetables. Needs full sun and well-drained soil.
	*Origanum rotundifolium 'Kent Beauty'*	**Ornamental Oregano**	Culinary	V-Potted	Cascading, mounding oregano with blue-green rounded leaves and hop-like clusters of pink-purple bracts. Grown mostly for its ornamental value in rock gardens, containers and hanging baskets; the leaves are edible but mild. Needs full sun and very sharp drainage.
	*Origanum vulgare*	**Oregano**	Culinary	I	Hardy, spreading perennial with aromatic oval leaves and small pink-white flowers that attract pollinators. The classic dried or fresh herb for pizza, pasta sauces and Mediterranean dishes. Full sun and lean, well-drained soil give the best flavor.
	*Petroselinum crispum var. neapolitanum*	**Italian Parsley**	Culinary	I	Flat-leaf parsley with a robust, more peppery flavor than curly types. Preferred for cooking, sauces, salsa verde and garnish. Biennial usually grown as an annual; likes rich, moist soil in sun to part shade.

	Formal Name	Common Name	Type	Area of Map	Description
	*Petroselinum crispum*	**Curled Parsley**	Culinary	I	Biennial grown as an annual, with tightly curled, bright-green leaves. Used as a garnish and in salads, soups and herb butters; a good source of vitamins A, C and K. Prefers moist, rich soil in sun to part shade.
	*Rosmarinus officinalis 'Barbeque'*	**Rosemary**	Culinary	I, II	An upright rosemary with stiff, straight stems that work as aromatic skewers for the grill. Needle-like, pine-scented leaves flavor roasts, potatoes and breads, and small blue flowers appear in spring. Needs full sun and sharp drainage; protect in cold winters.
	*Rumex acetosa*	**Sorrel**	Culinary	I	Hardy perennial with arrow-shaped leaves and a bright, lemony tang. Wonderful in soups, sauces and salads, and classic with fish. Contains oxalic acid, so enjoy in moderation. Grows well in sun to part shade with consistent moisture.
	*Salvia elegans 'Pineapple'*	**Pineapple Sage**	Culinary	II	Tender perennial with pineapple-scented leaves and brilliant red tubular flowers in autumn that draw hummingbirds. Leaves and edible flowers brighten teas, drinks and fruit salads. Full sun; grown as an annual or overwintered indoors in cold climates.
	*Salvia officinalis 'Tricolor'*	**Tricolor Sage**	Culinary	II, IV	Variegated sage with gray-green leaves splashed with cream, pink and purple. Milder than plain sage; use as a garnish and in cooking, and as an ornamental in borders and containers. Needs full sun and good drainage, and is less hardy than garden sage.

	Formal Name	Common Name	Type	Area of Map	Description
	*Salvia officinalis*	**Garden Sage**	Culinary	I, VI	Woody perennial with soft, velvety gray-green leaves and an earthy, peppery flavor. A classic for poultry, stuffing, sausages and browned butter, with purple flowers in early summer. Full sun and well-drained soil.
	*Satureja montana*	**Winter Savory**	Culinary	I	Semi-evergreen, low shrubby perennial with narrow dark-green leaves and a peppery, thyme-like flavor. Traditional with beans, meats and stuffing, with small white-lavender flowers in late summer. Full sun and well-drained soil.
	*Stevia rebaudiana*	**Stevia**	Culinary	II	Tender perennial whose leaves are many times sweeter than sugar. Use fresh or dried leaves to sweeten teas and drinks. Needs full sun and consistent moisture; grown as an annual or overwintered indoors in cold climates.
	*Thymus citriodorus*	**Lemon Thyme**	Culinary	I, IV-Potted	Low, mounding thyme with a bright lemon scent and flavor. Excellent with fish, poultry and in teas, with pale pink flowers that bees love. Full sun and well-drained soil.
	*Thymus vulgaris*	**Common Thyme**	Culinary	I	Low evergreen subshrub with tiny gray-green leaves and a concentrated, savory flavor. A staple in stocks, roasts and herb blends, and a good bee plant when in bloom. Needs full sun and sharp drainage.

	Formal Name	Common Name	Type	Area of Map	Description
	*Tropaeolum majus*	**Nasturtium**	Culinary	I, III-Potted	Annual with round, lily-pad-like leaves and bright orange, yellow and red flowers. All parts are edible with a peppery, watercress-like bite, great in salads and as a garnish. Thrives in full sun and poor to average soil; too much fertilizer reduces flowering.
	*Borago officinalis*	**Borage**	Culinary, Medicinal	II	Annual with fuzzy leaves and star-shaped blue flowers that taste of cucumber. Flowers garnish salads, drinks and desserts, and bees adore them; it self-seeds freely. Traditionally used as a soothing herb, but internal medicinal use is not recommended without professional advice.
	*Agastache astromontana 'Pink Pop'*	**Anise Hyssop**	Culinary, Medicinal	II	A compact hybrid with spikes of pink-rose flowers over licorice-mint scented foliage, blooming for a long season. Loved by bees, butterflies and hummingbirds; leaves and flowers can flavor teas. Full sun and well-drained soil; drought tolerant once established.
	*Agastache foeniculum*	**Anise Hyssop**	Culinary, Medicinal	I	Native perennial with spikes of lavender-blue flowers and anise-scented leaves. Leaves and flowers flavor teas, salads and desserts, and it has been used traditionally for coughs and colds. A magnet for bees and hummingbirds. Full sun to light shade.
	*Aloysia citriodora*	**Lemon Verbena**	Culinary, Medicinal	II	Tender shrub with long, rough leaves that carry an intense, sweet lemon scent. Makes excellent tea and flavors desserts and drinks; traditionally used to aid digestion and relaxation. Full sun; overwinter indoors in cold climates.

	Formal Name	Common Name	Type	Area of Map	Description
	*Dianthus chinensis ‘Super Parfait Red Peppermint’*	**Dianthus**	Culinary, Medicinal	IX-Potted	Compact dianthus with fragrant red-and-white striped flowers. The petals are edible with a mild clove-like flavor and make a pretty garnish; the genus has a history in traditional Chinese herbal medicine. Full sun and well-drained soil.
	*Rosa Sp.*	**Meidiland Rose**	Culinary, Medicinal	VII	Tough, disease-resistant landscape shrub rose that blooms repeatedly. Petals can flavor teas, syrups and desserts, and the hips are rich in vitamin C. Full sun. Note: 'Rosa Sp.', the exact cultivar is unknown.
	*Nepeta cataria*	**Catnip**	Culinary, Medicinal	II	Perennial mint relative with soft gray-green leaves and lavender-white flowers. Famous for its effect on cats; people use the leaves for mild, calming tea. Easy to grow in sun to part shade, and may spread by seed.
	*Polyantha 'Fairy'*	**Fairy Rose**	Culinary, Medicinal	V	A compact polyantha rose with clusters of small, double pink blooms from summer to frost. Very hardy and disease resistant. Petals and hips are edible for teas, syrups and garnish. Full sun.
	*Solidago speciosa*	**Showy Goldenrod**	Culinary, Medicinal	VIII	Native perennial with dense plumes of golden-yellow flowers in late summer and fall, a key late-season food source for pollinators. Leaves and flowers are used traditionally for tea and urinary support. It does not cause hay fever (ragweed does). Full sun.

	Formal Name	Common Name	Type	Area of Map	Description
	*Tagetes patula 'Janie Bright Yellow'*	**French Marigold**	Culinary, Medicinal	X-Potted	Compact annual with ruffled, bright yellow flowers all season. Petals are edible as a colorful garnish, and the plant is traditionally used for skin care; marigolds are also valued for pest-deterring companion planting. Full sun.
	*Achillea millefolium 'Sunny Seduction'*	**Yarrow**	Medicinal	X	Perennial with feathery, aromatic leaves and flat-topped clusters of golden-yellow flowers that fade to cream. Traditionally used as a wound herb and in teas. Attracts pollinators; very drought tolerant in full sun.
	*Alchemilla sericata 'Gold Strike'*	**Lady's Mantle**	Medicinal	IV	Mounding perennial with soft, pleated, silvery-green leaves that hold beads of dew, and frothy chartreuse flowers in early summer. Traditionally used as an astringent tea and for women's health. Best in part shade with even moisture.
	*Althaea officinalis*	**Marshmallow**	Medicinal	II	Tall perennial with velvety gray-green leaves and soft pink flowers. The mucilaginous root has long been used to soothe coughs and sore throats and was the original source of marshmallow confection. Prefers moist soil in full sun to part shade.
	*Artemisia schmidtiana*	**Silver Mound Artemisia**	Medicinal	II	Low mound of finely cut, silvery foliage that makes a neat edging or rock-garden plant. Aromatic like other artemisias, and traditionally associated with digestive herbal use, though evidence is limited. May flop in rich or humid conditions; shear back to refresh. Full sun.

	Formal Name	Common Name	Type	Area of Map	Description
	*Echinacea purpurea ‘Pow Wow White’*	**Coneflower**	Medicinal	V	Cultivar of purple coneflower with pure white petals around an orange-bronze cone, blooming midsummer to fall. Bees, butterflies and goldfinches visit it. Echinacea is traditionally used for cold and immune support. Full sun and drainage; drought tolerant.
	*Echinacea purpurea*	**Coneflower**	Medicinal	II, III, V, VIII	Native perennial with pink-purple petals around a spiky orange-brown cone, blooming midsummer to fall. Pollinators and birds love it, and Echinacea is traditionally used for colds and immune support. Full sun and well-drained soil.
	*Eupatorium perfoliatum*	**Boneset**	Medicinal	VII	Native perennial with wrinkled leaves that join around the stem and fluffy white flower clusters in late summer. Traditionally used for fevers and colds, but use medicinally with caution. Pollinators love it. Prefers moist soil in sun to part shade.
	*Nepeta × faassenii ‘Walker’s Low’*	**Catmint**	Medicinal	VII	Mounding catmint with gray-green leaves and lavender-blue flowers from late spring through summer. Bees love it, deer ignore it, and it makes a gentle tea similar to catnip. Full sun and well-drained soil.
	*Pelargonium citrosum*	**Citronella Geranium**	Medicinal	II, IV-Potted	Tender scented-leaf geranium with a lemony citronella aroma, often sold as the 'mosquito plant' though its repellent effect is modest. Used for fragrance and potpourri. Not for eating, and mildly toxic to pets. Full sun; overwinter indoors in cold climates.

	Formal Name	Common Name	Type	Area of Map	Description
	*Stachys byzantina 'Big Ears'*	**Lamb's Ear**	Medicinal	VI	Mat-forming perennial with large, velvety silver leaves that are soft to the touch and rarely flower. Leaves were traditionally used as a wound dressing. Great groundcover for sun and dry spots; avoid wet foliage in humid weather.
	*Stachys officinalis*	**Betony**	Medicinal	III	Clumping perennial with scalloped, hairy leaves and dense spikes of purple-pink flowers in summer that bees love. Wood betony has a long history in herbal medicine as a calming tea and for headaches and wounds. Grows in full sun to part shade and well-drained soil.
	*Stachys olympica*	**Lamb's Ear**	Medicinal	II, III, VII	Silver-leaved, mat-forming perennial with fuzzy, velvety foliage, widely grown as a soft groundcover. Traditionally used as a wound dressing. This name is often treated as a form of Stachys byzantina. Full sun with good drainage.
	*Symphytum*	**Comfrey - Bocking 14**	Medicinal	IV, IX	Bold, hairy-leaved perennial with drooping bell-shaped flowers and deep roots that mine nutrients, making leaves a great compost or mulch material. Traditionally used topically for bruises and sprains; internal use is not recommended. Bocking 14 is a non-seeding, sterile hybrid.
	*Valeriana officinalis*	**Valerian**	Medicinal	II	Tall perennial with fern-like leaves and fragrant white-pink flower clusters. The strong-smelling root is traditionally used as a calming and sleep-supporting herb. Attracts pollinators. Moist soil in sun to part shade.

	Formal Name	Common Name	Type	Area of Map	Description
	*Veronica spicata 'Magic Show White Wands'*	**Speedwell**	Medicinal	X	Compact perennial with upright spikes of white flowers in early to midsummer that draw bees and butterflies. Deadhead for repeat bloom. The Veronica genus has a folk history as a tea and wound herb. Full sun and well-drained soil.
	*Alyssum maritimum*	**Alyssum**	Ornamental	III-Potted	Low, spreading annual or short-lived perennial with masses of tiny honey-scented white or pink flowers. Used for edging, containers and attracting beneficial insects; the flowers are edible. Prefers cool weather and full sun.
	*Amsonia hubrichtii 'Halfway to Arkansas'*	**Narrowleaf Bluestar**	Ornamental	IX, X	Native perennial with feathery, needle-like foliage, pale blue star-shaped flowers in spring and brilliant gold fall color. A tough, low-maintenance plant for sun to part shade. The milky sap may irritate skin.
	*Anchusa capensis 'Blue Angel'*	**Bugloss**	Ornamental	IX, X	Compact annual or biennial with intense blue, forget-me-not-like flowers. Best in cool weather and full sun; self-seeds readily for return bloom year after year. Great for borders and containers.
	*Bouteloua gracilis 'Blonde Ambition'*	**Blue Grama Grass**	Ornamental	IV, VII, X	Native warm-season grass with blue-green foliage and chartreuse-gold, eyelash-like seed heads held horizontally above the clump. Very drought tolerant, and excellent for prairie plantings and borders. Full sun.

	Formal Name	Common Name	Type	Area of Map	Description
	*Capsicum annuum 'Fire and Ice'*	**Ornamental Hot Pepper**	Ornamental	V-Potted	Compact ornamental pepper with colorful, upright fruits that ripen to red. The peppers are edible but very hot; best grown as a decorative annual in containers or borders. Needs full sun and warm weather.
	*Chasmanthium latifolium*	**Northern Sea Oats**	Ornamental	VII	Native clumping grass with arching, bamboo-like leaves and flat, oat-like seed heads that turn bronze in fall. Tolerates shade and self-seeds. Good in dried arrangements and woodland edges.
	*Delphinium grandiflorum 'Blue Mirror'*	**Larkspur**	Ornamental	IV	Airy, short-lived perennial often grown as an annual, with finely cut foliage and deep blue flowers on slender stems. All parts are toxic if eaten, so keep away from children and pets. Full sun and well-drained soil.
	*Echinops sphaerocephalus*	**Great Globe Thistle**	Ornamental	II	Tall perennial with prickly, silvery-gray foliage and pale silvery-blue globe flowers beloved by bees. Very drought tolerant and good for cutting and drying. Full sun and well-drained soil.
	*Euphorbia polychroma 'Bonfire Multicolored'*	**Spurge**	Ornamental	IX, X	Cushion spurge with mounded foliage in burgundy and red tones, bright chartreuse-yellow bracts in spring and fiery fall color. The milky sap irritates skin and eyes, so wear gloves. Full sun to part shade and good drainage.

	Formal Name	Common Name	Type	Area of Map	Description
	*Festuca glauca*	**Blue Fescue**	Ornamental	III	Tidy, tufted evergreen grass in silvery blue, forming neat mounds about 10 in. tall. Ideal for edging, rock gardens and containers. Needs full sun and good drainage; divide every few years to keep it vigorous.
	*Symphyotrichum 'Wood's Light Blue'*	**Aster**	Ornamental	X	Compact, mounding aster with masses of pale blue daisies in fall that feed late-season pollinators. Full sun and average, well-drained soil; pinch in early summer for bushier growth.
	*Thymus serpyllum*	**Elfin Thyme**	Ornamental	IV, V, VI, X	Creeping, mat-forming thyme with tiny leaves and mauve-pink flowers in summer. A popular groundcover between pavers and in rock gardens; bees love it. The leaves are edible but mostly it is grown for looks. Full sun and sharp drainage.