CILANTRO



VARIETY: SANTOS

Santo cilantro is a fastgrowing variety that will reach 2' tall. The leaves are ready to harvest after only a month. It's slow to bolt. Plant Cilantro Regularly for continuous Harvest.



Grown Organically in Franklin, NC

www.3barnfarms.com

ITALIAN BASIL

VARIETY: GENOVESE



Genovese basil is a variety of sweet basil that originated in Italy. Its vigorous, large leaves have a sweet, slightly spicy flavor. Genovese basil produces bright green, slightly crinkled leaves. Italian Basil is a favorite in every garden!



Grown Organically in Franklin, NC

DILL

VARIETY: BOUQUET



Bouquet dill has large seed umbels and dark-green foliage. Dill provides a great beneficial-insect habitat in the garden and can reseed prolifically. This easy to grow herb can be tossed in salads, fish dishes, pickles and so much more.



Grown Organically in Franklin, NC

www.3barnfarms.com

FLAT LEAF PARSLEY

VARIETY: GIANT OF ITALY



The preferred culinary variety. Huge, dark green leaves with great flavor. Strong, upright stems make Giant of Italy one of the most prolific parsley types. Very high yielding.



Grown Organically in Franklin, NC

PURPLE BASIL

VARIETY: AMETHYST

ATTRACTS POLLINATORS

Large 2"-3" wide, turned-down purple leaves. This stunning basil is nearly black in color. Purple flowers and red leaves make an attractive garnish.



Grown Organically in Franklin, NC

www.3barnfarms.com

LEMON BASIL BARRE



VARIETY: MRS. BURNS

ATTRACTS POLLINATORS

Sweet and tangy lemon basil. Very bright green, 2 1/2" long leaves with white blooms make this basil both attractive and intensely flavorful. Height. 20-24".



Grown Organically in Franklin, NC

DWARF BASIL

VARIETY: PLUTO



Neat, uniform plants perfect for pots and garden beds. 1/2" long leaves. Greek basil flavor. One plant perfectly fills a 3" - 6" pot with an attractive boxwood-like, mounded or domed appearance. Flavorful leaves make convenient garnishes and are easily pinched from the plant or stem and sprinkled over dishes.



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www.3barnfarms.com

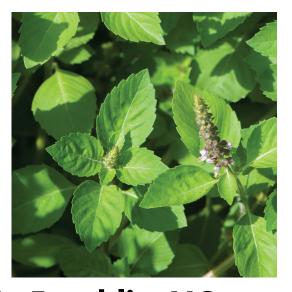
HOLY BASIL



VARIETY: KAPOOR TULSI

MEDICINAL HERB
ATTRACTS POLLINATORS

1.1 1/2" long green leaves, with purple stems. Known for its use in Hindu culture and Ayurveda. Also known as Tulsi. A common ingredient in Thai cuisine and in teas. Used medicinally for digestion and immune system support.



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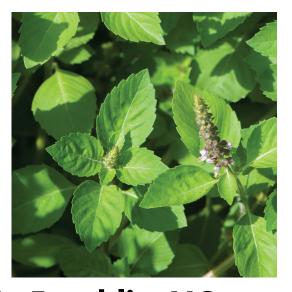
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THAI BASIL

VARIETY: SWEET THAI

ATTRACTS POLLINATORS

Authentic Thai basil flavor. Try it as a flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise-clove flavor. Attractive purple stems and blooms.





Grown Organically in Franklin, NC

www.3barnfarms.com

FENNEL

VARIETY: ORAZIO

3BARN FARM

Large, thick, rounded bulbs.

Crisp and flavorful with a nice anise flavor. Highly uniform. Due to its heavier bulbs.



Grown Organically in Franklin, NC

WILD BERGAMOT

3BARN FARM

NATIVE PLANT
MEDICINAL HERB
ATTRACTS POLLINATORS

Bright lavender blooms with a spicy scent. Traditionally used by Native Americans to soothe bronchial complaints and ease colds. Plants produce flowers in the second year after planting. Attracts beneficial insects.



Grown Organically in Franklin, NC

www.3barnfarms.com

CALENDULA



EDIBLE FLOWER
MEDICINAL HERB
ATTRACTS POLLINATORS

Clear bright orange blooms reminiscent of gerberas. High resin content for medicinal use. 2-3 1/2" blooms. Also known as pot marigold, Petals can be used fresh or dried in 'flower confetti' Popular choice to brighten up a salad mix.



Grown Organically in Franklin, NC

BRONZE FENNEL

PERENNIAL HERB ATTRACTS POLLINATORS

A 3BF Favorite! A Perennial Herb with distinctive, feather bronze-colored leaves, tall hollow stems and clusters of tiny yellow flowers, process a sweet-anise like flavor and aroma. It can grow up to 6 feet tall and is often used as an ornamental plant due to its air, graceful appearance.





Grown Organically in Franklin, NC

www.3barnfarms.com

SHISO

EDIBLE FLOWER

Versatile Asian culinary herb.
Distinct cinnamon/clove flavor and aroma with the spiciness of cumin. Used in Asian cooking, sushi, and salad mix. Also known as perilla. The flowers are a flavorful addition to salads and Asian dishes. Pairs well with fish, rice, noodles, and cucumbers. The minty, basil-like flavor has hints of clove and cumin.





Grown Organically in Franklin, NC

BORAGE



EDIBLE FLOWER
VARIETY: FLASHBACK

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DAYS TO HARVEST: 30

Large plants that bear hundreds of small edible flowers, mostly blue and some pink. Long harvest period. Flowers attract bees and butterflies & have a mild cucumber taste.



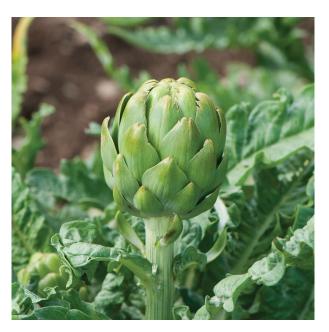
Grown Organically in Franklin, NC

ARTICHOKE



VARIETY: IMPERIAL STAR DAYS TO HARVEST: 85

Imperial Star is bread to be a productive annual in our zone. Beautifully unique plants offer interest in any garden and produce bulbs in late summer. If left to flower artichokes produce a unique purple flower.



RAINBOW CHARD



VARIETY: BRIGHT LIGHTS

DAYS TO HARVEST: 30

Nicely savoyed and glossy green or bronze leaves with stems of many colors including gold, pink, orange, red, and white with bright, pastel, and multicolored variations. The flavor is milder than ordinary chard, with each color a bit different.



Grown Organically in Franklin, NC

FENNEL

VARIETY: ORAZIO
DAYS TO HARVEST: 60

Large, thick, rounded bulbs. Crisp and flavorful with a nice anise flavor. Fennel is easy to grow and adds a unique flair to the garden. You can use both the fronds & bulb. If left to flower, Fennel produces beautiful disk shaped flowers that attract pollinators.





ARUGULA



VARIETY: RUNAWAY
DAYS TO HARVEST: 20

This quick growing Arugula variety is easy to grow and provides a mild peppery kick to any salad. Split cells when planting for maximum production and value.



Grown Organically in Franklin, NC

SPINACH

VARIËTY: KOLIBRI

DAYS TO HARVEST: 25

Semi-savoy for all seasons.

Medium-dark green leaves. Fast regrowth for ample cut-and-comeagain harvest. Grow Spinach all year long with this heat tolerant variety!





CAULIFLOWER



VARIETY: PURPLE MOON DAYS TO HARVEST: 50

Very attractive, BEAUTIFUL, medium-dark, purple heads. A best-performing purple variety in warm weather. Widely adapted.



Grown Organically in Franklin, NC

BROCCOLI



VARIETY: IMPERIAL DAYS TO HARVEST: 60

Excellent heat tolerance.

Heads are dark green with small, attractive beads. Best suited for harvest in summer.



SWEET ALLYSUM



EDIBLE FLOWER VARIETY: FLASHBACK

DAYS TO HARVEST: 30



Sweet Alyssum is fast and low growing and trouble free, making it a popular choice for use as beneficial insect habitat in vegetable and fruit production.



Grown Organically in Franklin, NC

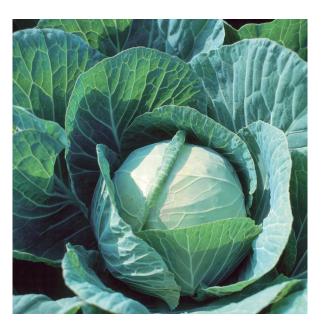
CABBAGE



VARIETY: FARAO

DAYS TO HARVEST: 60

Attractive deep green, 3 lb. heads are filled with tender, thin, crisp, peppery-sweet leaves. Holds well in the garden and is slow to split.



3BF Lettuce Mix



DAYS TO HARVEST: 20

One of our favorites! Salanova mixture of green butter, red butter, green sweet crisp and red sweet crisp varieties. Good balance of buttery flavors and crisp crunchy textures. Split plugs for abundant harvests and larger leaves.



Grown Organically in Franklin, NC

3BF Head Lettuce



DAYS TO HARVEST: 30

The most heat tolerant, slowest-tobolt lettuce. Can be harvested as a mini or left to bulk up into large, heavy, full-size heads. The leaves are crisp and have excellent flavor. Suitable for hydroponic systems.



CALENDULA



EDIBLE FLOWER
VARIETY: FLASHBACK

DAYS TO HARVEST: 30

*

Petals of the flowers can be used fresh or dried in "flower confetti," soups, soufflés, rice dishes, baked goods, and to garnish desserts. Calendula is a popular choice for brightening up salad mix. Flavor is tangy and slightly bitter



Grown Organically in Franklin, NC

STRAWBERRY

3BARN FARM

VARIETY: SEASCAPE

DAYS TO HARVEST: 60

Seascape Ever Bearing
Strawberries will produce fruit
from June until frost. Happy plants
will spread vigorously. They have
very large, very firm berries with
excellent flavor and a glossy
appearance. Fruit is bright red in
color, both inside and out.



CURLY KALE



VARIETY: WINTERBOR DAYS TO HARVEST: 50

Tolerant of cold and warm weather, Winterbor lends itself to successive cuttings. Dutch folks take this vegetable seriously since Kale is served in many a meal.



Grown Organically in Franklin, NC

DINO KALE



VARIETY: BLACK MAGIC DAYS TO HARVEST: 60

Deep blue-green leaves are long, narrow, and beautifully textured. Also known as "dinosaur" kale. Open-pollinated. Great in a massaged kale salad or added to any dish.



NASTURTIUM



EDIBLE FLOWER
VARIETY: JEWEL
DAYS TO HARVEST: 55



Brilliant Edible flowers in yellow, crimson, orange, salmon and cherry. Use the flowers as garnishes, or stuff with soft cheese. The flowers can be minced and added to butters and the immature seed heads can be pickled. Nasturtiums are a popular choice for adding color to salad mix. Peppery-flavored foliage is also edible.



Grown Organically in Franklin, NC

NASTURTIUM



EDIBLE FLOWER VARIETY: ALASKA



DAYS TO HARVEST: 55

Green-and-white variegated foliage. Brilliant Edible flowers in yellow, crimson, orange, salmon and cherry. Use the flowers as garnishes, or stuff with soft cheese. The flowers can be minced and added to butters and the immature seed heads can be pickled. Nasturtiums are a popular choice for adding color to salad mix. Peppery-flavored foliage is also edible.

