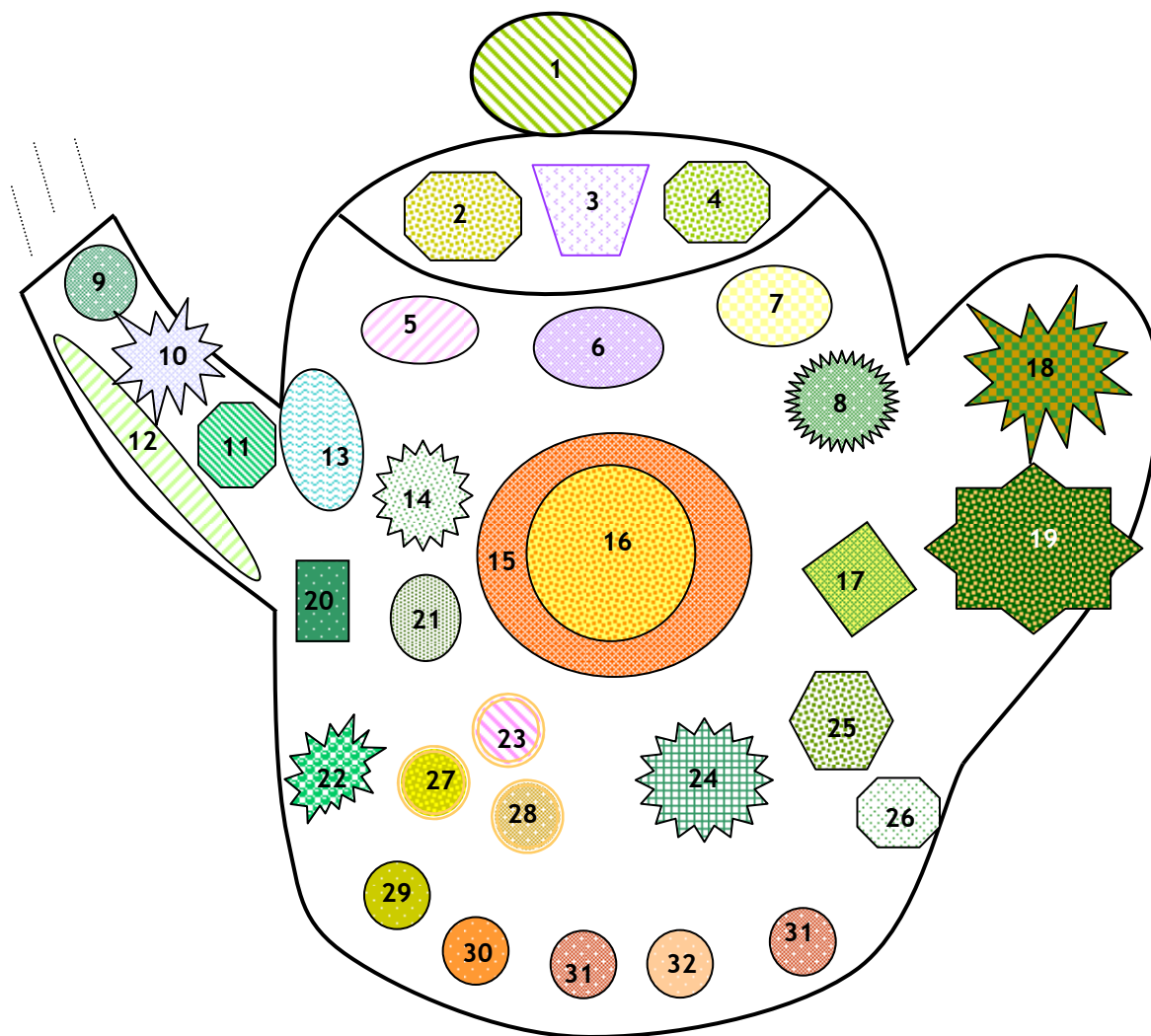


Teapot Herb Garden 2010



- 1 Oregano, Greek Mountain
- 2 Golden Leaf Sage
- 3 Lady Lavender
- 4 Pineapple sage
- 5 Scented Geranium: Peppermint Rose
- 6 Scented Geranium: Lavender
- 7 Scented Geranium: Robers Lemon
- 8 Catnip
- 9 Scented Geranium: French Lace
- 10 Catmint
- 11 Winter Savory
- 12 Chamomile
- 13 Blue flower Sage
- 14 White Echinacea
- 15 Bee Balm
- 16 Dwarf Orange Tree (fruit not edible)
- 17 Lemon Verbena
- 18 Chocolate Mint
- 19 Pineapple Mint
- 20 Thyme
- 21 Scented Geranium: Coconut
- 22 Coconut Thyme
- 23 Scented Geranium: Peppermint Tom
- 24 Spearmint
- 25 Hyssop (pink flower)
- 26 Oregano, Jim Best
- 27 Scented Geranium: Pineapple
- 28 Scented Geranium: Cody's Nutmeg
- 29 Scented Geranium: Lime
- 30 Scented Geranium: Orange
- 31 Scented Geranium: Strawberry
- 32 Scented Geranium: Peach

Note: Garden subject to change from drawing due to weather, wildlife, etc

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Scented Geranium Lemonade

Adapted from The Herbfarm Cookbook, by Jerry Traunfeld

Makes about 1 1/2 quarts

- 1/2 cup sugar
- 6 cups water
- 8 scented geranium leaves
- 1/2 to 3/4 cup freshly squeezed lemon juice

Syrup: Bring the sugar and 2 cups of the water to a boil in a small (1-quart) saucepan. Add the geranium leaves, cover, and remove from the heat. Let the syrup steep for at least 30 minutes.

Finishing: Strain the syrup into a pitcher. Stir in 1/2 cup lemon juice and the remaining 4 cups water. Taste and add more lemon juice to taste. Refrigerate until thoroughly chilled.

After Dinner Tea

The Beginner's Guide to Edible Herbs, by Charles W. G. Smith

- 1 part spearmint leaves
- 1/8 part licorice root

Combine the herbs in a pot and cover with boiling water. Stir well, cover and sittep 15 - 20 minutes.

Cold Comfort

The Beginner's Guide to Edible Herbs, by Charles W. G. Smith

- 1 part echinacea root
- 1 part peppermint leaves
- 1 part catnip leaves
- 1 part yarrow leaves
- 1 part lemon balm leaves

1. Put the echinacea in 1 quart of water and bring to a boil. Simmer, covered, for 20 minutes.
2. Add the rest of the herbs, stir well, cover, and steep for 15 to 10 minutes.
3. Strain and add honey and lemon if desired.