



Easy-to-grow gardens in a bag!

These Bag Gardens contain seed packets, soil pellets and kraft bags, foil-lined for protection from leaks. Each selection makes a great gift, with a hand-tied grosgrain bow and gift tag.

WP177 **Italian Herb Kitchen Garden** (set of 3) (*Jardín en la Cocina de Hierbas Italianas, grupo de 3*). All the essentials for Italian dishes. Set on a sunny kitchen windowsill and snip fresh for cooking. Includes Parsley, Basil and Oregano. Bag measures 4"W x 2-1/3"D x 6-1/2"H. \$30.00/set.



◀ Italian Parsley

(Perejil Italiano) With a fresh, green taste, it is especially good for making stock, stews or sauces, as the flavor is never overwhelming. WP174 \$11.00/ea.



◀ Italian Large Leaf Basil

(Albahaca Italiana de Hojas Grandes) Italian foods of all sorts get a boost from this zesty herb – it's perfect in pasta salads and sauces. Snip some fresh for fish, poultry and vegetables. WP175 \$11.00/ea.



◀ Italian Oregano

(Orégano Italiano) This is actually a cross between sweet Marjoram and Oregano, and the combination of sweet and spicy is an essential ingredient in Italian cuisine. WP176 \$11.00/ea.

WP173 **Salsa Garden Collection** (set of 3) (*Colección de Salsa de Jardín, grupo de 3*). Spice up your summer parties with these mainstays for Mexican cuisine. Start seeds indoors, then transplant to the garden when weather permits. Includes Tomato, Pepper and Cilantro. Bag measures 4"W x 2-1/3"D x 6-1/2"H. \$30.00/set.



◀ Beefsteak Tomato

(Tomate Bistec) Big, thick, juicy slices of garden-fresh tomatoes are one of summer's most delicious pleasures. WP170 \$11.00/ea.



◀ Jalapeño Pepper

(Chile Jalapeño) Fire up your cooking with these peppers. They have a fiery flavor and can be eaten green or red in sauces, dips or straight off the relish plate. WP171 \$11.00/ea.



◀ Cilantro

(Cilantro) Cilantro is the leaf of the young coriander plant and is an essential ingredient in Tex-Mex dishes. WP172 \$11.00/ea.



