Butterfly Bush "Nanho Purple"  *Buddleja davidii* - Large purple colored flowers, sure to attract butterflies and other beneficial insects. Very Hardy!

Catmint, Walkers low  *Nepeta faassenii* - Great for borders, this hardy bloomer ‘Walkers Low’ attracts butterflies, hummingbirds and bees and is a perfect first gardeners perennial.


Catmint, “Bona”  *Matricaria recutita* - Latin name means “capable of anything”, sturdy, spreading, lacy plant, makes a relaxing tea with a scent of apple and pineapple. Small daisy-like flowers in July and August.

Chervil, Curled  *Anthriscus cerefolium* - Salad Chervil, leaves used in soups, salads and vinegars.

Chives, Fine Leaf  *Allium schoenoprasum* - Fine for fresh use, delicate fancy leaf, don’t forget to use the blossoms!

Chives, Garlic  *Allium* - Fine for fresh use, flat leaf add onion flavor with snappy garlic addition.

Cilantro, Confetti  *Coriandrum sativum* - The same flavor as traditional cilantro, but with fern-like, open leaves. Same uses as our other cilantro varieties, plus new possibilities as a garnish.

Culitting Celery- Grows like parley, tastes like celery, use in soups and salads!

Dill  *Anethm graveolens* - Easy to grow, dill provides both seeds and greens to flavor vinegars, pickling, and many different foods.

Elderberry  *Sambucus nigra sp canadensis* - Native North American plant. They bear large clusters of small white or cream-colored flowers in late spring; these are followed by clusters of small black, blue-black berries.

Florence Fennel  *Foeniculum vulgare* - Feathery leaves which have a sweet anise flavor. Use to flavor salads, fish, sauces, and vinegars. An interesting accent or border plant. Bulb will achieve fan shape.

Feverfew  *Tanacetum parthenium* - Light green loved leaves with small yellow and white daisy blooms, history of use for fever and migraine headaches.

French Tarragon  *Artemisia dacunculus sativa* - Piece do resistance of all culinary herbs, dark green shiny leaves possess distinctive flavor.

Garden Sorrell  *Rumex acetosa* - Most famous for sorrel soup. Large succulent leaves give zest to salads and any dish which is insipid in itself. Remove flowering tops to keep leaves tender.

Hyssop  *Hyssopus officinalis* - Biblical mint family plant with bright blue-violet flowers. Tea has soothing quality.
Lavender, Provence *Lavandula angustifolia* - Fragrant flowers used in dried sachets, scented soups, and potpourris. Lovely on borders and pathways.

*Lavandula, Hidcote* *Lavandula angustifolia Hidcote* - Lavender angustifolia is one of the richest in essential oils, meaning more fragrance power both fresh and dried. And this ‘Hidcote Blue’ cultivar has a more erect, compact habit and darker flowers, so its perfect for hedges.

*Lavender, Grossos* *Lavandula angustifolia Munstead Strain* - Recommended by Lavender Farm near Topeka.

*Lavender, Munstead* *Lavandula angustifolia Munstead Strain* - Fragrant Stalks of Richest Lavender Against Silvery Foliage!

**Lemon Balm** *Melissa officinalis* - Winter hardy, lemon scent adds zing to salads, and makes a calming tea.

**Lemon Verbena** *Aloysia triphylla* - Strong lemon scented foliage, at its best in early evening.

**Lovage** - Tall stately plant, celery like flavor, use to make stock, ideal for vegetarians.

**Malabar Spinach, Red** *Basella alba Red Stem* - Heat-loving and vigorous, these attractive plants reach 6 ft or more if trained on a bean tower or trellis. Many people grow Red Stem for purely ornamental purposes, but there’s a lot of good eating on this productive plant!

**Marjoram, Sweet Zaatar** *Origanum majorana "Zaatar"* - Favorite of chefs, this herb boasts a rich spicy flavor, holds up well with vegetables and meat dishes.

**Mexican Heather** *Cuphea hyssopifolia* - Mexican false heather maintains a dense cover of tiny leaves along its much branched stems and decorates them with tiny jewel-like flowers. This tender perennial grows as an annual here, and once established is quite drought tolerant.

**Mexican Mint Marigold** *Tagetes lucida* - Aromatic leaves are a substitute for French Tarragon. Sweet licorice flavor brightens salads and main dishes. Pretty golden yellow flowers in flat topped clusters throughout the summer. Also known as Sweet Mace or Texas Tarragon. Hardy!

**Mint, Chocolate** *Mentha spicata 'Crispa'* - Striking peppermint-patty scent, a real treat!

**Mint, Lemon** *Monarda citrata* - Lemon scented mint is actually in the Monarda family, boasts a showy plume of lavender flowers all summer.

**Mint, Orange Balsam** *Mentha aquatica 'Citrata'* - Treasured for its very special fragrance, its hint of citrus is tantalizing in fruit puches, teas, and grilled chicken and vegetable dishes.

**Mint, Silver** *Mentha longifolia* - Attractive soft grey-green leaves with a refreshing spearmint odour.

**Mint, Spearmint savory** *Mentha spicata 'Crispa'* - Clean, crisp mint with curly leaves.

**Mint, Variegated Pineapple** *Mentha suaveolens 'Variegata'* - Sweet fruity scent with white and green leaves that vary with the season.

**Monarda, Jacob Cline** - Considered to be the very best red variety on the market, large bright red flowers. Bee and Butterfly plant.

**Monarda, Marshall's Delight** - Quite showy pink blooms in mid summer.

**Monarda, Peter's Purple** - Purple blooms are a show stopper in summer.

**Nasturtium, Alaska Mix** *Tropaeolum majus* - Leaves heavily marbled and striped, producing a breath-taking backdrop for the bright colorfull blooms.

**Nasturtium, Jewel of Africa** *Tropaeolum majus* - A varigated climbing Nasturtium. Balanced mixture of yellows, reds and peachy pinks with marbled foliage, striped with cream against a light green background. Vining habit is fantastic for containers or ground covers.

**Oregano, Greek** *Origanum vulgare hirtum* - True Greek oregano dark green leaves with white flowers.

**Oregano, Italian** *Origanum vulgare sp.* - Oregano favored by Italian Chefs, Proclaimed as “the Real deal”, clean, fresh, aromatic with great flavor!

**Parsley, Dark Green Italian** - Great Flat leaf parsley for seasoning and taste. Easy to grow.

**Parsley, Italian flat leaf** *Petroselinum crispum neapolitanum* - Zesty Italian taste, great for cooking or drying.

**Parsley, Triple Curled** - Best and favorite of the curley parsleyes. Great in cooking, and a fabulous butterfly plant.

**Pennroyal** *Mentha pulegium* - Good as a low growing permanent edging or along walkways. Pretty, low growing, and fragrant. Not for culinary use.

**Pinclusion flower** beautiful dark blooms with tiny white points resembling a pinclusion. Good beneficial attractor, perennial.

**Rosemary, ARP** *Rosmarinus officinalis 'ARP'* - Fine upright habit, hardier than some strains, same great flavor!

**Rosemary, Creeping** *Rosmarinus officinalis prostratus* - Fine trailing habit, floriferous variety with light blue flowers. Good producer makes lovely border, or hanging basket.

**Rosemary, Hills Hardy** *Rosmarinus officinalis* – Not as hardy as ARP, but bushier and faster growing. Same great flavor and upright habit.

**Rosemary, Gorizia** *Rosmarinus officinalis 'Gorizia'* - Gorizia produces densely packed branches of extra large dark green, fragrant needles that you can use either fresh or dried. One of the larger, more robust Rosemarys, the stems can be used as skewers for grilling.

**Rue** *Ruta graveolens* - Ornamental addition to herb garden. Small shrubby plant with rounded leaves. Dry seed heads for flower arrangements.

**Safflower, Zanzibar** - Used as a substitute for Saffron, Beautiful Blossoms that can be dried or used fresh.

**Sage, Extraka** *Salvia officinalis* - Handsome dusty green leaves, commonly used in dressings, poultry, sausage, nice base for floral or herbal wreaths. Showy in early summer, blanketed with tiny lavender flowers.

**Sage, Pineapple** *Salvia elegans* - Fabulous pineapple scent, with brilliant showy red flowers, Use for drinks, chicken, cheese and in jams and jellies.

**Sage, White** *Salvia apiana* - Native American incense herb, used to make the smudge sticks common in Native ceremonies. Aromatic in the garden, light dusty gray-green leaves.

**Salad Burnet** *Sanguisorba minor* - Cool cucumber flavor, great addition to salads, vinegars and tomato juice. Hardy, can remain green through mild winters!

**Santolina, Rosmary (Lavender Cotton)** *Santolina virens* - Excellent contrast plant, great in knot gardens or cuttings for arrangements. Oils used in perfume industry.

**Savory, Summer** *Satureja hortensis* - Spirit-awakening, peppery flavor. A favorite herb for flavoring fresh and dry beans, soups, and a variety of culinary uses.

**Savory, Winter** *Satureja montana* - Perennial cousin to summer savory, flavor is more pungent. Good pepper substitute, great culinary herb.
Spinach, Red Malibar  *Basella rubra*- This heat loving spinach is a show stopper, red stems, bright shiny green leaves, use new growth for best flavor. Will Climb if trellised.

Stevia  *Stevia rebaudiana*- Remarkable herbal sugar substitute! Contains stevioside. Leaf powder can be used in place of sugar in drinks, baked goods, desserts, preserves, etc. Has a pleasant flavor of its own that never dominates or overwhelms.

Tagetes, Copper Canyon Daisy- Deer repellant, bushy plant with copper colored daisy. Half hardy.

Tansy  *Tanacetum vulgare*- The Versatile Herb -- It's a Dye, Insect Repellent, and Aromatic Sachet! Grow tansy in well-drained to dry soil in sun. It can become invasive, so confine to certain areas or grow in containers.

Tarragon, French  *Artemisia dacunculus sativa*- True French tarragon, favored by many. Treat as annual.

Tarragon, Texas  *Tagetes lucida*- Sweet-smelling leaves and flowers with a flavor very similar to tarragon; hardier and easy to grow. Golden yellow flowers.

Thyme, English  *Thymus vulgaris*- Essential in bouquet garni, most common variety.

Thyme, German winter  *Thymus vulgarus*- Upright habit. Indispensable in the kitchen.

Thyme, Lemon  *Thymus x citriodorus*- Strong lemon scent, trailing habitat.

Thyme, Lemon Variagated  *Thymus x citriodorus*- Strong lemon scent, trailing habitat. Golden tips make a beautiful plant, containers ok.

Thyme, Lime  *Thymus x citriodorus*- Rich green color, lovely lime scent and flavor.

Thyme, Orange Balsam  *Thymus 'Orange Balsam'*- Sensational orange scent and flavor. Deserving of experimentation in tea, cooking and as a garnish.

Thyme, Summer  *Thymus vulgarus*- New! A superb culinary thyme.

Yarrow, Summer Berries  *Achillea millefolium*- Beautiful flowers, red with a hint of yellow. Good for cut flowers and great plains hardy!

Zanzibar, (Safflower)  *Carthamus tinctorius*- Bright orange-red blooms for arrangements. Upright habit produces 5-8 blooms per stem. Flowers are easily air-dried for dried arrangements. Petals are edible and are sometimes used as a substitute for saffron. Also known as Safflower.

Know your Farmer!!!

Neff Family Farm has a 6 generation history of farming, and 5 generations of potters.

Farming near Sedgwick Kansas, we are proud to be chemical free, and grow or make 100% of our products.

**TOMATO PLANTS!!!!!**

**Varieties include:**

Big Rainbow  
Celebrity  
Cherokee Purple  
Cherry Falls  
Chocolate Cherry  
Early Doll  
Early Girl  
Giant Belgium  
Granny Smith  
Japanese Black Trifele  
Jolly  
Jubilee  
Juliet  
Kellogg’s Breakfast  
Lemon Boy  
Lizzano  
Megabite  
Mexico Midget  
Pineapple  
Red Bounty  
Roma  
Super Sweet 100’s  
Sweet Yellow Pear  
Terenzo  
Tomatillo

**EVENTS!!!**

The following are some of the locations and events you can find us at during the year. Feel free to call the farm ahead to make sure we can load your favorites, or call to come out and visit!

- **Kansas Grown! Farmers Market**  
  7001 W. 21st Street North, Wichita KS  
  **Saturday Mornings,** April-October 7 am to Noon (8-12 after Labor day)

- **FloraKansas- The Great Plains Plant Sale**  
  Dyck Arboretum of the Plains, Hesston, Kansas Last Saturday of April

- **Herb Festival,** Jenks Oklahoma, Last Saturday of April

- **HERB DAY!-Sedgwick County Extension**  
  7001 W. 21st Street North, Wichita First Saturday of May

- **Ponca City Herb Day-First Saturday of June**
**Visit our website for Pottery**
Handmade Scripture bowls, Sunflower items, Garden decor, dinnerware; Full plant lists, schedules of events, Classes, Produce Varieties and more than 20 pages of **free recipes!!!!**

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**Mixed Fruit Salad**
- 1 cups orange juice
- 1/4 cups Mountain Dew or Lemon Juice
- 1/4 cups honey
- 1/4 cups mint, chopped

Combine with Cantaloupe, Honeydew, Berries, or any summer fruit. Wonderfully Refreshing. Use Flavored mints for different flavors.

**Quick Dip**
1 carton yogurt
1 8 oz pkg cream cheese
* 1 T vinegar (for savory style)
1-2 T honey (More for sweet)
1 T chopped herbs

Cream cream cheese and blend with yogurt until smooth. Add remaining ingredients, stir until well mixed. Serve with crackers, shortbread cookies, fruits, etc.
* vinegar is optional

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**Sesame Chicken Pasta Salad**
- 1/4 c sesame seeds
- 1 16 oz pkg bow tie pasta
- 1/4 c vegetable oil
- 2/3 c light soy sauce
- 2/3 c rice vinegar
- 1 T sesame oil
- 1/4 c white sugar
- 1/4 t ground ginger
- 1/4 t ground black pepper
- 3 c shredded cooked chicken breast meat
- 1/2 c chopped fresh cilantro
- 1/2 c chopped green onion or chives

Heat a skillet over medium-high heat. Add sesame seeds, cook stirring frequently until lightly toasted. Remove from heat and set aside. Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8-10 minutes or until al dente. Drain pasta, rinse under cold water until cool. Transfer into a large bowl.

In a jar with a tight fitting lid, combine oils, soy sauce, vinegar, sesame seeds, sugar, ginger and pepper. Shake well. Pour dressing over chicken and toss, gently mix in pasta, cilantro and green onions or chives.

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**Basil Mimosas**
1 Twelve Ounce Can Orange Juice
1 Cup Basil Leaves (Spicy Globe is Best)
3 Cups Water
1/2 Cup Lemon Juice
1/2 Cup Sugar
7 UP (or Ginger Ale if Preferred)

Combine orange juice, water and basil. Let steep 2 hours. Strain out basil. Add lemon juice and sugar. Stir to dissolve sugar. Refrigerate over night. To prepare mimosa, fill a goblet 1/2 to 3/4 full with the flavored orange juice. Add a spike of basil flowers, if available, then fill the remainder of the glass with champagne (or ginger ale). For a different flavor, try using tangerine juice or fruit punch. Recipe makes 6 to 10 servings.

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**Neff Family Farm.com**
**Produce. Plants & Pottery**
Dave, Kay, Ben, Bethany, Abe and Jake Neff
7026 S. West Rd Sedgwick, KS 67135
316-772-0237
e-mail: kay@nefffamilyfarm.com