



# CHRISTENSEN'S PLANT CENTER

## Wholesale Supplier To Landscape Professionals

## Yes! You Can Have Your 'Groundcover' and Eat It Too!

There is a landscaping life beyond myrtle, pachysandra, and ivy. Albeit tried and true, these perennial favorites often lack the interest and distinctiveness a landscape deserves. One need not go very far to find a number of groundcover alternatives. Some are edible, while others can be used to enhance foods both in taste and aroma.

Shady areas can be challenging and tempt landscapers to fall back on the big three. But not until you've seen wide expanses of Sweet Woodruff



(*Galium odoratum*) with its masses of white and smell the sweet hay scent will you know what you've been missing. Just as rugged in dry areas as vinca this bedstraw is used to flavor wine and foods. *Waldsteinia ternata* creates a dense, evergreen mat with masses of yellow flowers in Spring. But there will be no grazing on this

Rose family cousin of the strawberry; this is the 'Barren Strawberry.'

Which brings us to *Fragaria*. Strawberries will quickly and cheaply fill in areas for harvesting for a number of years. They even come in the pink-flowering selections, 'Lipstick' and 'Pink Panda.'

For sunny areas we look to the herbs. *Thymus* offers many choices in leaf color, bloom, and height. But I am partial to the gold-leafed, lemon-scented *T. x citriodorus*. The genera *Origanum* (oregano and majoram) and *Mentha* (mint – IF YOU DARE!) will turn landscape customers into Pavlovian subjects.



And finally, not to be overlooked, are use of the blooms of the annuals nasturtiums and calendulas, as well as our biennial pansies.

Get your shovels and dig in!

JG – Plant Guy



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