

Common Name Genus / Species / Variety	Description	Plant Type	Size	Herbs Price
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Herbs

The popularity of herbs continues, undoubtedly due to the onslaught of cooking and gardening television programs utilizing them in numerous ways. Herbs are used for culinary, medicinal, and ornamental purposes. The majority of the herbs we grow are for cooking, yet we offer some that are useful in decorating the home and garden. There are other "herbs" listed under our general perennial line.

(A)=Annual (B)=Biennial (P)=Perennial (TP)=Tender Perennial

Basil, Holy <i>Ocimum sanctum</i>	Deep spicy clove scent. Considered to be a sacred plant by the Hindu.	A	3.5	2.15
Basil, Purple Ruffles <i>O. b. 'Purple Ruffles'</i>	Dark purple serrated and crinkled leaves. Excellent in vinegar and as a garnish. Nice ornamental herb, too.	A	3.5	2.15
Basil, Spicy Globe <i>O. b. 'Spicy Globe'</i>	Compact, small leaf, mounded growth to 12". Highly flavorful and fragrant. Use like Sweet Basil.	A	3.5	2.15
Basil, Sweet <i>O. basilicum</i>	Clove-like flavor for Italian foods such as tomato-based dishes, pasta sauces, and pesto.	A	3.5	2.15
Basil, Sweet Genovese <i>O. b. 'Genovese'</i>	Large, dark green, thick leaves of strong scented, spicy basil flavor. Very popular in gourmet cooking.	A	3.5	2.15
Basil, Sweet Dani <i>O. b. 'Dani'</i>	Lemon scented leaves. Attractive growth habit makes 'Sweet Dani' valuable as an ornamental plant also.	A	3.5	2.15
Basil, Thai (Siam Queen) <i>O. b. 'Siam Queen'</i>	Outstanding culinary and ornamental plant. Green leaves on thick purple stems, mounding habit.	A	3.5	2.15
Burnet, Salad <i>Sanguisorba officinalis</i>	Its evergreen foliage may be cut for salads all winter long. Has cucumber flavor. Use in salads and drinks.	P	3.5	2.15
Caraway <i>Carum carvi</i>	Use seeds in cakes, rolls, puddings, cookies, boiled potatoes, spaghetti sauce, and applesauce. Young leaves can be used in salads and herb butter.	B	3.5	2.15
Catnip <i>Nepeta cataria</i>	Use young leaves in salads or tea. Add leaves to stews or rub meat with it before roasting. / Cats love it!	P	3.5	2.15
Chamomile, Roman <i>Chamaemilum nobile</i>	Roman chamomile foliage can be chopped and stirred into butter or sour cream that is used to top baked potatoes.	P	3.5	2.15
Chervil, Curled <i>Anthriscus cerefolium</i>	Rich in vitamin C, beta carotene, iron, and magnesium. Use leaves in salads, vegetables, sauces, vinegars, and butters.	A	3.5	2.15
Chives <i>Allium schoenoprasum</i>	Chopped leaves used as seasoning in soups, salads and sauces. Leaves stimulate appetite and improve digestion.	P	3.5	2.15
Chives, Garlic <i>Allium tuberosum</i>	Leaves are used to give a mild garlic flavor. Has flat solid leaves with 2 inch heads of white flowers.	P	3.5	2.15
Coriander (Cilantro) <i>Coriandrum sativum</i>	Use fresh leaves in salsa, marinades, and salads. Whole or ground seeds can be added to beans, baked goods, eggs, cheeses, and sausages.	A	3.5	2.15
Dill, Fernleaf	Outstanding dill flavor. Dark green, finely cut foliage. (18") Use fresh leaves or seeds in soups, salads, vinegars, pickles, and herb-seasoning blends.	A	3.5	2.15
Dill, Mammoth	Excellent with fish, vegetables, and pickling. (30") Add fresh leaves to soups and salads.	A	3.5	2.15
Dittany-of-Crete <i>Origanum dictamnus</i>	Leaves are used as oregano in cooking. Attractive in winter as a flowering, indoor window plant.	TP	3.5	2.15
Egyptian Onion <i>Allium cepa 'Proliferum'</i>	Use as you would a regular garden onion. Produces small onions on tips of leaves.	P	3.5	2.15

☀ sun ☺ part shade ● shade ☺ new variety (H) height (S) spacing N native

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Fennel, Smokey-Bronze <i>Foeniculum vulgare 'Dulce'</i>	Same as sweet fennel, only foliage is a smokey-bronze color.	A	3.5	2.15
Fennel, Sweet <i>Foeniculum vulgare</i>	Use leaves in salads, rice, vegetables, butters and vinegars. Add seeds to sausages, duck, and breads.	A	3.5	2.15
Horehound <i>Marrubium vulgare</i>	Flavoring for candies, cookies, cough medicine and medicinal tea. Use in dried bouquets and crafts.	P	3.5	2.15
Hyssop <i>Hyssopus officinalis</i>	The pungent flavor of the leaves can be used in stews, salads, with tomatoes, or with poultry. Nice as a short hedge edging a border.	P	3.5	2.15
Lavender, English <i>Lavandula vera munstead</i>	Use in sachets, perfumes, potpourri and flower arrangements. Harvest flowers just as they open.	P	3.5	2.15
Leek <i>Allium porrum</i>	Produces a sheaf of leaves rather than a bulb. Mild and tender when blanched.	P	3.5	2.15
Lemon Balm <i>Melissa officinalis</i>	Use for flavoring cold drinks, salads, fruit cups and teas. Use dried in potpourri.	P	3.5	2.15
Lemon Verbena <i>Aloysia triphylla</i>	Use leaves in sauces, teas, drinks, and desserts. Chop leaves finely, since they are tough.	TP	3.5	2.15
Lovage <i>Levisticum officinale</i>	Leaves and stalks have a very strong celery flavor. Use in salads, soups, stews, stuffings, or tomato juice.	P	3.5	2.15
Marjoram <i>Origanum majorana</i>	Sweet flowers in purple spikes to flavor meats, eggs and sausages. Try marjoram as a substitute if flavor of oregano is too strong.	TP	3.5	2.15
Mint, Applemint <i>Mentha suaveolens</i>	Used in drinks and jellies. Adds an interesting flavor. Can tolerate drier sites than other mints.	P	3.5	2.15
Mint, Chocolate <i>M. piperita 'Chocolate'</i>	'Peppermint Patty' scent; plants may grow to 2'.	P	3.5	2.15
Mint, Corsican <i>M. requienii</i>	Tiny green leaves give off a minty fragrance when bruised. Minute lavender flowers appear in summer.	P	3.5	2.15
Mint, Orange <i>M. citrata 'Orange'</i>	A good orange scent, used to flavor orange jelly. Dries well and can be used instead of lavender.	P	3.5	2.15
Mint, Pennyroyal <i>M. pulegium</i>	Used as a mosquito repellent. Oil is used to repel fleas on cats and dogs.	TP	3.5	2.15
Mint, Peppermint <i>M. piperita</i>	Aggressive grower; characteristic peppermint scent and flavor.	P	3.5	2.15
Mint, Pineapple <i>M. suaveolens variegata</i>	Attractive green and cream variegated mint with a pineapple scent and mild apple mint flavor.	P	3.5	2.15
Mint, Spearmint <i>M. spicata</i>	Used for flavoring sauces, juleps, and meat dishes. Bold spearmint flavor.	P	3.5	2.15
Oregano <i>Origanum vulgare</i>	Use leaves in salads, tomato sauces, stewed beef, soups, vinegars, and butters.	P	3.5	2.15
Oregano, Golden <i>O. vulgare aureum</i>	Lovely mound of golden foliage. Used the same as Oregano.	P	3.5	2.15
Oregano, Greek <i>O. heracleoticum</i>	It has a strong, earthy aroma and is most flavorful.	TP	3.5	2.15
Oregano, Italian <i>O. onites</i>	It has a light, warm flavor and is the preferred Oregano for Italian foods.	TP	3.5	2.15

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Parsley, Curled <i>Petroselinum crispum</i>	Dark green, triple curled and handsome. Use leaves with sandwiches, meats, and butters. Freshens breath.	B	3.5	2.15
Parsley, Italian <i>Petroselinum crispum</i>	Dark green plain leaf: the gourmet's favorite. Used in salads and as a garnish in soups and meat dishes. The plain leaf forms have a better flavor.	B	3.5	2.15
Rosemary <i>Rosmarinus officinalis</i>	Excellent with lamb or pork. Used in tea, eggs, soup and vegetables. Dry to use in potpourri.	TP	3.5	2.15
Rosemary, Cascading <i>R. officinalis 'Prostrata'</i>	Cascading, dwarf form of Rosemary.	TP	3.5	2.15
Rue – Herb of Grace <i>Ruta graveolens</i>	Blue-green foliage. Unique leaves make it a nice ornamental herb.	P	3.5	2.15
Sage, Berggarten <i>Salvia o. 'Berggarten'</i>	Gray-green fragrant foliage used in stuffings, soups and meat dishes.	P	3.5	2.15
Sage, Common <i>Salvia officinalis</i>	Use leaves with breads, pork, sausage, stuffings, butters, and vinegars.	P	3.5	2.15
Sage, Compact	Compact form of Common Sage.	P	3.5	2.15
Sage, Golden <i>S. o. icterina-aurea</i>	Compact grower with gold and green variegated foliage. Nice addition to the flower border.	TP	3.5	2.15
Sage, Pineapple <i>S. elegans</i>	Fresh sprigs serve as a fragrant garnish on a fruit platter. Bright red flowers.	TP	3.5	2.15
Sage, Purple <i>S. o. purpurascens</i>	Compact grower with reddish-purple foliage.	TP	3.5	2.15
Sage, Tricolor <i>S. o. 'Tricolor'</i>	Colorful purple, white and green foliage. Attractive in garden as an ornamental or in containers.	TP	3.5	2.15
Savory, Summer <i>Satureja hortensis</i>	Sweeter flavor than Winter Savory. Use in soups, beans, sausages, teas, butters, and jellies.	A	3.5	2.15
Savory, Winter <i>S. montana</i>	Semi-evergreen leaves used to flavor beans and other vegetables.	P	3.5	2.15
Stevia (Sweetleaf) <i>Stevia rebaudiana</i>	Edible leaves are many times sweeter than sugar without the calories.	TP	3.5	2.15
Tarragon, French <i>Artemesia dracunculus 'Sativa'</i>	Bitter taste. Use leaves in salads, sauces, soups, butters, vegetables, and pickles. Rich in vitamins A and C.	P	3.5	2.15
Thyme, English <i>Thymus vulgaris</i>	Widely used as seasoning in soups, stews, meats and stuffings. Dried leaves and flowers can be used in potpourri or insect repelling sachets.	P	3.5	2.15
Thyme, Golden Lemon <i>Thymus c. 'Aureus'</i>	Lemon scented green leaves dappled in gold. Nice accent plant for the herb garden.	P	3.5	2.15
Thyme, Lemon <i>Thymus citriodorus</i>	Lemon scented thyme. Dry leaves to use in potpourri or insect repelling sachets.	P	3.5	2.15
Thyme, Silver Edge <i>Thymus vulgaris 'Argenteus'</i>	Variegated foliage. Thyme is known as the "blending" herb in cooking, because it pulls flavors together.	P	3.5	2.15

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