HERBS

Codes:
1=Culinary, 2=Medicinal, 3=Ornamental, 4=Dye, 5=Dried Flowers, 6=Aromatic
A=Annual, B=Biennial, P=Perennial, TP=Tender Perennials, HP=Houseplant

BASIL 3" Pots

Ocimum basilicum. 1,3. A. This king of the herb world offers an array of flavors and scents. Ideal for salads, pesto, Italian dishes, and other ethnic cuisines. Pinch off blooms to prolong the harvest. Full sun, moderately rich, evenly-moist soil. In the past decade the disease downy mildew has become more prevalent for growers, that being said, it is imperative when growing basil at home that there be excellent air circulation. This disease is air-borne, loves basil and will render plants un-usable incredibly fast if conditions are favorable. This year we have selected all new strains with the strongest defenses (excepting the few specialized that cannot be substituted).

- **'Amethyst Imp'** Very dark, almost black, thick, down-turned leaves. 16-20"H
- **'Mrs. Burns' Lemon'** Bright green, 2½" long leaves with an intense, sweet & tangy, lemon flavor. 20-24"H
- **'Prospera Compact DMR'** Outstanding, traditional flavored Genovese basil for containers, gardens or the greenhouse. Dense, slow bolting plants produce high yields of large 3-4" dark green, heavily cupped leaves. 16-18"H.
- **'Sweet Thai'** Spicy, anise-clove flavor that is most commonly used as a condiment in Asian cuisine. The stems and blooms are an attractive purple color. 12-18"H

BAY
5½" Pots

Laurus nobilis. 1,2,3. HP. An evergreen tree hardy to zone 8, the Bay plant has always been associated with glory, honor, and greatness. Dried leaves can be used in soups, stews, marinades, sauces, or added to the water when cooking grains. Full sun to part shade when outside, Bright light when inside. Can grow to 6' tall indoors.

BORAGE

3″ Pots

Borago officinalis. 1,3. A. (Self Sows) Borage was said to give Roman warriors the courage to fight, or was that the wine they mixed it in? The chopped fresh leaves, with their cucumber-like flavor, and the flowers are delicious in salads and summer drinks. Add a few leaves when making a vegetable stock, or simply saute like spinach. Float the star-like blossoms in punches or freeze them in ice cubes. Flowers attract bees.Traditional, blue flowers. 36″H

CATNIP

3″ Pots

Nepeta cataria. 2. P. Drives the felines into a frantic frenzy. Fragrant, bushy plants bear white flowers from May to September. This tough plant tolerates drought, dry, rocky soil, air pollution, and deer. Will also deter common vegetable garden pests such as the cucumber beetle, potato beetle, and squash bug. When rubbed on the skin researchers have found it to be a more successful mosquito repellant than DEET! As if that wasn't enough-it's sweet, minty flavored tea is a soothing nightcap and a folk remedy for colds. 18-24″H. Hardy to zone 3.

CHAMOMILE

3″ Pots

Chamaemelum, Matricaria. 1,2,3,5,6. Tea made from the centers of the flowers is very popular as an aid to digestions, to reduce fever or stomach cramps, and to calm inflammations. Makes a soothing and cleansing skin wash. In Europe it is not unusual to find entire lawns made of roman chamomile which when stepped on fills the air with a sweet apple aroma. Chamomile was also known as the "Plant's Physician" and it's said would aid in the recovery of ailing plants if planted near them; makes an especially good companion to cucumbers and onions. Prefers loamy soil with high sand content. Moist, but not waterlogged. Harvest the flowers in midsummer before they reach full bloom, dry in a well-ventilated place at 95ºF, and store in cellophane bags or glass jars in the dark.

-**'Roman'** Lawn Chamomile. Strong fragrance, can have a bitter taste so it's the runner-up for using in edible applications but still contains the same effective properties as the german type. Blooms second year. 9″H Perennial to Zone 4.

CHERVIL

3″ Pots

Anthriscus cerefolium. 1. A. Traditionally used in all spring salads. Improves any dish where parsley is usually used and should be added to recipes at the end since heating may turn it bitter. Pairs well with thyme, spinach, sorrel, marjoram, and tarragon. Its subtle, warm flavor is something you might notice in the background but not be able to pinpoint. A carrot relative. Does not dry well, try making a compound butter with it or adding some to your béarnaise!

CHIVES

3″ Pots

Allium. 1,3,5. P. A diminutive member of the onion family. Essential for every kitchen. Dainty, round clusters of edible, typically lavender colored flowers. Repels insects. Best when grown in well-drained soil, divide and replant the younger outer sections of plant every few years. 18″H

- **-'Geisha'** Garlic Chives. AAS winning variety with that "just right" garlic flavor. Leaves are slightly wider, flatter, and more refined than others. An interesting ornamental or vigorous edible; your choice. 10-24″H
- **-'Gigantic' (Gigabyte)** Elegant, arching form with attractive star-shaped white flowers is appealing not just for culinary purposes. Has the pleasant flavor of chives as well as mild garlic taste. Twice the size of standard chives. 24″H
- **-'Staro'** Heavier leaves hold up better for processing, freezing, drying, or using fresh. 18″H

CILANTRO (Coriander)

3″ Pots

Coriandrum sativum. 1. A. Widely used culinary herb. Popular in Indian, Greek, Mexican, Latin American, and Asian cooking. The leaves have a very different taste from the seeds. The pale mauve flowers attract bees. Likes cool weather and moist, well-drained soil. 2½'H

- **-'Cilantro/Coriander'** Bred for maximum leaf production without bolting in the heat. 28″H
- **-'Cruizer'** Compared to our usual Calypso, Cruiser has a tidier, more upright plant habit and similarly excellent bolt resistance. Large leaves and sturdy stems. 50-55 to leaf harvest; 120-150 to seed. 12-18″H

DILL 3″ Pots

Anethum. 1. ⅄A. Best known as the flavor in pickles. Seeds add interest to dishes ranging from potato salad, to sauerkraut, to apple dishes. Try the chopped leaves with sour cream, vinegar, and sliced cucumbers or as a garnish.

-**'Bouquet'** Compact plants with finely cut foliage are used primarily for their seeds in pickling. 18-20″H

-**'Fernleaf'** Unique, dwarf plants with dark green leaves. Its used primarily for its fresh foliage in recipes. Slow to bolt. 18″H

EUCALYPTUS 3″ Pots

Eucalyptus. 2,3,6. TP. Broad shiny silver leaves on smooth grayish white stems are highly decorative and useful! Long utilized for aiding in respiratory ailments such as asthma, cough drops and antiseptic rinses which are made with oil from the leaves. Can be used indoors to neutralize and deodorize the air. Koala bear may love this but the insects and deer do NOT! Tolerant to a wide range of pH's. Light loamy soil is preferred with full sun and dry conditions being the norm. for them. They are heavy feeders and if given more water will grow faster but may develop blisters if it's too much, so ere on the dry side.

-*cinerea* **'Silver Dollar'** Ornamental variety used by florists for its lg. round leaves. Reddish-brown stems and slightly pink new growth are quite pretty and blend very nicely with container plantings. 2'H

FENNEL 3″ Pots

Foeniculum. 1,3. ⅄TP. Feathery foliage holds rain drops as sparkling pearls. Stunning yellow flower umbels add interest to plantings, attracting butterflies all season and making an unexpected accent in containers. When adding to a prepared recipe that is hot it is best to wait until the very last moment because heat will destroy the delicate flavor. Average, well-drained soil is best.

See Vegetable Section Also

-**'Rubra'** Non-bulbing type. Bronze colored fine leafed foliage can be used culinarily and is also highly ornamental when mixed into container plantings. 3-4'H.

LAVENDER

3″ Pots (Unless Noted)

Lavandula. 1,3,5,6. P. Fragrant, typically blue-violet flowers for potpourris, sachets, soaps, and perfumes. Its scent is commonly used in aromatherapy applications for the soothing effect it has. Attracts butterflies. Fine border and accent plants yet not the easiest to establish in our area; be sure to give them a place with excellent drainage and slightly alkaline soil. Winter protection is necessary.

-angustifolia English lavender

-'Hidcote Superior' Fragrant lavender blue flowers. 12″H

-'Munstead' Lavender blue, fragrant flowers. 18″H

-intermedia Dutch Lavender, aka Lavandin. A cross of angustifolia and latifolia.

-'Phenomenal'. Heat, humidity, and drought tolerant with elegant lavender flowers. 22-24″H. **4½″ Pots Also**

-stoechas Spanish Lavender.

-'Anouk Deep Rose' Spanish Lavender. Full, upright plants with colorful flower spikes that rebloom throughout the season. Excellent attributes like disease resistance, weather tolerance, and spicy fragrance make this a wonderful component for containers. 14-18″H

LEMON BALM

3″ Pots

Melissa. 1,2,6. P. A member of the mint family. Its latin name comes from the greek word for "bees" as it is a strong attractant for them. Fresh leaves make a calming, delicious tea or an interesting addition chopped and added into salads. Harvest whole stems before plant flowers and dry quickly to avoid leaves turning black. Useful in perfumes and soaps as well. Average, well-drained soil, grows well in sun or shade. 2½'H

LEMON GRASS, WEST INDIAN

4½" Pots

Cymbopogon citratus. 1,2,6. TP. Aromatic grass from India. Used for flavorings, perfumes, and to treat digestive problems and fevers. This plant forms handsome, 2-3'H upright clumps of slightly arching light green foliage. Plant in full sun with well-drained soil and keep evenly moist. Can be overwintered in a sunny window. As the preferred species for culinary use, the stems can be crushed or chopped and used in soups and marinades.

LEMON VERBENA

3" Pots

Aloysia triphylla. 1,3,6. TP. A strong lemon flavor compliments other teas. Try adding finely crumbled dried leaves to your carrot, banana, or zuchinni bread. Used in sachets. Excellent houseplant or for a cool sun porch. Can grow to 5'H.

LOVAGE

3" Pots

Levisticum officinale. 1.  P. Excellent flavoring for soups, stews, and casseroles. Celery-like flavor. Hollow leaf stems make good straws for Bloody Mary's, or so we hear! Tall growing, handsome, tropical looking herb. 5'H.

MARJORAM

3" Pots

Origanum majorana. 1. A. A special, strong, spicy flavor. Rub on meat before cooking. Combines well with sage when used in poultry dishes. Oil from the top portion of the plant may be used in soaps.

-'Sweet' Flowers early, compact, 20"H.

MINT

3" Pots

Mentha. 1,3. ⛪P. Grown for the familiar leaves, which have long been cultivated for their oils. See almost any cookbook for uses. Partial shade and moist soil. Can be invasive, so sink the plant in the ground-container and all or plant it where you won't mind it spreading.

-**'Apple'** Sweet, fruity fragrance which is excellent used in teas or fruit salads. Creamy white edged leaves are a pretty feature. 18-24"H

-**'Kentucky Colonel'** Excellent spearmint flavor and scent, great for jellies. Large leaves and a robust plant habit. 24"H Cut often for good regrowth.

-**'Mojito Cocktail'** The famous drink now has an official variety of Mint to go with it! Additionally this variety of spearmint complements anything that one would normally use mint for. 18-24"H & W

-'**Peppermint'** Deliciously spicy! Great for tummy-soothing tea. 24"H

OREGANO

3" Pots

Origanum. 1,2,3. ⛪ Necessary for Italian, Spanish, and Mexican cooking. Flavor compliments tomatoes nicely. An herb pantry staple, very versatile, the leaves can be used dried or fresh. Plant in full sun and lean, fast drying soils. Roots easily- take cuttings to grow indoors for your winter cooking. Its oils are said to have antiseptic properties.

-*majoricum* **Italian** This variety is actually a cross between sweet and wild marjorams lending a milder flavor than greek oregano. Clumping, mounding habit with some trailing branches. Tender perennial hardy to zone 6. 1-2'H

-*vulgare ssp. hirtum* **Greek** Strong growing, intensely flavorful leaves- 2nd best choice for cooking with. Hardy to zone 5, winter protection necessary. Spreading habit, 12-28"H

PARSLEY

3″ Pots

Petroselinum. 1. B. Balances flavors of food. Fresh green foliage makes an excellent garnish. High vitamin and iron content. Neutralizes garlic or onion aftertaste, also frequently used in dog treats for canine breath-freshening.

-**'Triple Curled'** Curly, almost sharp-edged leaves are milder in flavor than the flat.

ROSEMARY

3″ Pots

Rosmarinus officianalis. 1,2,3,4,6. TP. One of the most fragrant herbs. One hundred and one uses for decoration, hair and skin rinses, and cooking. Use the stems as skewers for barbecued kabobs. Butterflies and bees love rosemary and the honey produced is delicious. Attractive evergreen foliage and pale blue flowers. Fine houseplant for cool, sunny windows!

-**'Gorizia'** Larger overall with bigger light blue flowers & larger needle-like leaves. Robust very vertical habit of up to 5'H. Excellent candidate for topiaries.

-**'Hill Hardy'** Sturdy, upright habit. Hardy to Zone 6.

-**'Salem'** Narrow-leaved variety with pale blue flowers and a tidy, upright habit. Reputedly hardy as far north as Salem, MA. 2-3'H

-**'Prostratus'** Creeping, low-spreading groundcover. Violet blue flowers. Trails up to 3'. 6-12″H.

-**'Tuscan Blue'** Upright habit & broader leaves than other varieties. Clear blue flowers. **6″ & 10″Pots Also**

RUE 3″ Pots

Ruta. 3,5,6. P. A hardy subshrub with gray, aromatic foliage. Repels fleas. The oils in this plant can cause skin rashes on some people. Rue is best used in ornamental gardening and its value as a medicinal plant is outweighed by its toxicity. Belonging to the Rutaceae family, this plant is one of the few that serves as a host for the Giant Swallowtail Butterfly larvae; witnessed here in 2012!

-***graveolens*** Dainty clusters of yellow flowers are followed by attractive green seed capsules. 3'H

SAGE 3″ Pots

Salvia. 1,3. TP. Originally found in the Mediterranean. Used in flavoring meats and cheeses. Tolerant of hot, dry conditions. Some are not meant to be edible but are more intended to be decorative additions in planters and beds.

-*elegans* **'Pineapple'** Delicious pineapple scent and flavor. Brilliant red flowers appear late in the season. 2-3'H

-*officianalis* **varieties**

-*aurea* **'Golden Variegated'** syn. Good Friends Golden. Chartreuse-yellow leaves with dark green markings. 12″H

-**'Berggarten'** Large, gray blue leaves. Robust and low growing. 24″H

-**'Common'** Gray-green leaves and pale blue flowers, best variety for culinary purposes. 32″H

-**'Purpurea'** Aromatic purple foliage. 12-24″H

-'**Tricolor'** Ornamental, aromatic, white, green, and pink foliage. 12-18″H

SAVORY 3″ Pots

Satureia. 1. Adds special flavor to dishes with peas, beans, or lentils. Excellent in vegetable juices, meatloaf, and with rice.

-**'Summer'** A. Has a delicate flavor. Interesting addition to green beans. Harvest often during the season then enjoy the beautiful fall show with the contrast of lavender flowers and purplish foliage. 1½'H

-**'Winter'** P. Strong, more pungent flavor works well in hearty stews. Shinier, thicker leaves than the annual type. Attractive low bush for borders, light lilac flowers. Thrives in dry, poor soil and is hardy to zone 3. 6-12″H

SORREL

3″ Pots

Rumex acetosa. 1,2,4. P. Grown for greens in the old-fashioned garden, popular in french cuisine. Adds lemony zest to bland foods. Great additions to salads. Leaves are high in Vitamin C.

Remove flowers as they form to keep leaves tender. Harvest often. 12″H

STEVIA

3″ Pots

Stevia rebaudiana. 1. A. The glucoside compounds found in this plant make it 200-300 times sweeter than cane sugar without the resulting calories and tooth decaying plaque. Their dried, powdered leaves can be substituted for sugar in recipes. Leaves consumed fresh tend to be less sweet. This native of Paraguay and Brazil prefers rich, consistently moist, well-drained soil and thrives in sandy loam. Will tolerate partial shade. Bushy plants are high-yielding and produce the best quality of leaves for harvesting prior to flowering. 1-2′H & W

SWEET ANNIE

3″ Pots

Artemisia annua. 5,6. A. Large, pyramid-shaped plants have fern-like, dark green foliage. Sweetly scented foliage can be dried and used for wreaths and decorations. Bears panicles of tiny yellow flowers. Full sun, average to fertile well-drained soil. 4-7′H

TARRAGON 3″ Pots

Artemisia dracunculus var. sativa. 1,6. P. Ours is the true French strain. Use fresh leaves, in small amounts, in sauces, salads, meat, vegetable, and egg dishes. Preserve dried, frozen, or in white vinegar. Plants are heavy feeders and need plenty of water. 24″H

THYME 3" Pots

Thymus. 1,3,5,6. P. A fundamental herb in French cooking. Pretty pink or purple flowers attract bees and butterflies. Excellent for rockeries, borders, and in cracks along pathways. Creeping and bush types. All do best in poor, well drained soil. Full sun. **Also see our complete listing in the nursery catalog.**

-*citriodorus* **varieties Lemon Thyme**

-**'Doone Valley'** Pungent, tiny green leaves are splashed with yellow. Compact, low-growing 5". Tender perennial.

-**'Golden Lemon'** Pungent lemon scent and golden variegated foliage which is more pronounced in bright light. 6-10"H. Tender perennial.

-**'Lemon'** Light green leaves with pale lavendery-white flowers produced in summer. 6"H

-*praecox* **varieties**

-**'Albiflorus'** Low growing habit with green leaves and white flowers. 2"H

-**'Coccineus'** Creeping Red Thyme. Fuchsia red blooms. 2-4"H

-**'Pink Chintz'** Mat forming creeper with tiny green lvs. and pink flowers.1"H

-*pseudolanuginosis* **'Woolly'** Mat forming plants with woolly, gray foliage.1"H

-*serpyllum* **varieties** (Mother of Thyme) Bright green, hairy leaves. Low, spreading, creeping habit.

-**'Elfin'** Lavender flowers. 2"H

-**'Magic Carpet'** Carmine-pink flowers. 2"H

-*vulgaris* **English Thyme** Rounded leaves and a semi-creeping habit. Classic culinary Thyme. 6-8"H

-*vulgaris* **French or Summer Thyme** Narrow, distinctly gray leaves have a sweet almost medicinal fragrance. The variety most preferred by the french.