

Herbs 2010

ARUGULA oval-shaped foliage with an exquisite buttery, peppered flavor with a roasted nut aftertaste; excellent addition to salads and soups; sun to part shade; annual-----	3.49
BASIL--DARK OPAL an extremely uniform all-purple Italian strain of basil; great for seasoning, in salads, pestos and vinegars and as eye-catching garnish; more intense than sweet basil; full sun; annual-----	3.49
BASIL--GENOVESE this popular basil is one of the best because it yields 7 to 8 cuttings and makes the best pesto; use in flavoring eggs, cheese, fish, meats, salads and pasta dishes; 18-24 inches; full to partial sun; annual-----	3.49
BASIL--LEMON fresh tangy citrus flavor; foliage and seeds have a lemon scent; great for use in herb vinegars, fish, vegetables and soups; 26 inches; full sun; annual-----	3.49
BASIL--PESTO PERPETUO greek columnar basil with variegated foliage; excellent culinary flavor for use in eggs, cheese, fish, meats, salads and pasta dishes; lives as tropical perennial when brought indoors for winter; 18-30 inches; full sun-----	3.49
BASIL--PURPLE RUFFLES large, ruffly purple leaves; slightly more licorice and cinnamon flavor than sweet basil; attractive for its color as well as flavor; 12-18 inches; full sun; annual-----	3.49
BAY LAUREL small tree whose dried leaves are a standard cooking herb; herb of the year for 2009; 3-12'; full sun; Zn 8--	9.99
CHAMOMILE tea is made from daisy-like flowers; traditional ground cover in English gardens and pathways; aromatic mat-forming plant ideal as lawn substitute; perennial-----	3.49
CHIVE used widely in cooking; flowers also used in salads and as garnishes; sun; perennial-----	3.49
CHIVE--GARLIC mild garlic flavor used in dishes as common chive; sun; perennial-----	3.49
CILANTRO bold tasting combination of sage and citrus-like flavors; many culinary uses from marinades to salads; sun; annual-----	3.49
DILL dominant and well rounded tang; used in salads, vegetables, fish dishes, soups and sauces; can be dried or used fresh; simple to grow; looks great in the herb garden; sun; annual-----	3.49
FENNEL use fresh leaves in salads or as a lacy garnish; fresh fennel stalks and bulbs can be minced for use in salads and soups; flavors cheese spreads, herb butters and salad dressings; sun; semi-hardy perennial-----	3.49
LEMON BALM a lemony flavored mint used fresh in cooking; toss whole or chopped into green salads, fruit salads, and marinated vegetables; flavors lamb and shellfish; leaves make a mild lemony tea; sun; perennial-----	3.49
LEMON GRASS fresh lemony taste; used as essential element in S.E. Asian cooking, stir-fries, soups, pastas, vegetable, curries or fish; 5'; full sun; tender perennial-----	3.49
LEMON VERBENA bushy shrub with strong, lemon flavor for teas and potpourri; may be pruned to any height; 4-5'; full sun; Zone 8-----	3.49
LOVAGE tastes like celery; used in salads, soups and stews; flavors potatoes, chicken, stuffings, rice and creamed soups; part shade; perennial-----	3.49
MINT--CHOCOLATE bronze colored peppermint-like foliage, offering a hearty chocolate mint scent and flavor; a welcome addition to candies, chocolate desserts and beverages; sun to part shade; perennial-----	3.49
MINT--COMMON strongly scented with peppermint flavor; a long-time favorite for teas, jellies, salads and desserts; grows well in a partly shaded garden; perennial-----	3.49
MINT--SPEARMINT (Kentucky Colonel) much stronger flavor than common spearmint; excellent for salads, candies and minty additions to tea and other beverages; full sun to partial shade; perennial-----	3.49
OREGANO a versatile herb used in numerous dishes ranging from breads to meat sauces; vital in the kitchen but beautiful in the garden; sun; perennial-----	3.49
OREGANO--GREEK strong flavored oregano used to flavor tomato sauces, enhances egg and cheese dishes, used in breads, marinated vegetables, stews, poultry, game, shellfish, eggplant and zucchini; combines well with garlic, thyme, parsley and olive oils; sun; perennial-----	3.49
OREGANO--ITALIAN Italian oregano is an exquisite blend of sweet and spicy, without the bitterness of more intense types; wonderful fragrance and gourmet flavor; perennial; full sun-----	3.49
PARSLEY--CURLY mainly used as a garnish but also for flavoring eggs, meats, poultry, salads, sauces and marinades; high in vitamins A, C, and calcium; sun; biennial-----	3.49

PARSLEY--ITALIAN much more flavorful than curly parsley, therefore enhancing most any food preparations; especially tasty in Italian and Middle Eastern dishes; sun; biennial -----	3.49
PATCHOULI tender perennial used as perfume or for potpourri; 1' tall; full sun; Zone 10-----	3.49
ROSEMARY somewhat piney, mint-like pungent flavor combines well with poultry, fish, lamb and pork dishes; enhances vegetables, potato recipes, soups, marinades and salad dressings; both leaves and flowers can be used; sun; perennial-----	3.49
SAGE--COMMON lemony, camphor like and pleasantly bitter; young leaves are eaten fresh in salads, cooked in soups, yeast breads and rolls, poultry stuffing, sausages and meat pies; full sun; perennial-----	3.49
SAGE--TRICOLOR decorative sage with cream, purple, and green variegated leaves; use like garden sage and also as a colorful garnish; 3'; sun; perennial-----	3.49
STEVIA herbal alternative to sugar; leaves can be used to sweeten a variety of foods and beverages; 18-24 inches; sun to part shade-----	3.49
SWEET MARJORAM something like a mild oregano with a hint of balsam; used in flavoring almost all meats, pates, eggplant and vegetables; a substitute for oregano; sun; tender perennial-----	3.49
TARRAGON--FRENCH key ingredient in sauces and french dressing; enhances fish, shellfish, vegetables, pork, beef, lamb and game; use fresh or dried; sun to part shade; perennial-----	3.49
THYME tastes delicately green with faint clove aftertaste; leaves and sprigs are used in salads, soups and chowders, veal, lamb, beef and poultry; one of the 5 herbs of French cuisine; sun; perennial-----	3.49
THYME--GOLDEN LEMON gold and green variegated leaves with a strong aromatic lemony scent; used in cooking fish or chicken dishes or as a garnish; makes a lemony thyme tea; sun; perennial-----	3.49
VANILLA GRASS dries easily with a sweet vanilla scent for potpourri; 12 inches; full sun; Zone 4-----	3.49
WATERCRESS a peppery flavored salad herb but also used in soups, pasta, fish and chicken dishes; great garnish; sun; hardy annual-----	3.49