

# Herbs 2011

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| <b>BASIL--PURPLE RUFFLES</b> 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 |
| <b>BASIL---SWEET</b> a favorite herb of the garden and kitchen; used in making pesto and for flavoring eggs, cheese, fish, meats, salads and pasta dishes; 15-18 inches tall; full sun; annual-----  | 3.49 |
| <b>BAY LAUREL</b> a small tree whose dried leaves are a standard cooking herb; herb of the year for 2009; 3-12'; full sun; Zone 8-----   | 9.99 |
| <b>CHIVE</b> used widely in cooking; flowers also used in salads and as garnishes; sun; perennial-----   | 3.49 |
| <b>CHIVE--GARLIC</b> mild garlic flavor used in dishes as common chive; sun; perennial-----  | 3.49 |
| <b>CILANTRO</b> bold tasting combination of sage and citrus-like flavors; many culinary uses from marinades to salads; sun; annual-----  | 3.49 |
| <b>DILL</b> 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 |
| <b>FENNEL</b> 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 |
| <b>LAVENDER--MUNSTEAD</b> used in tea, soaps, shampoos, potpourri, sachets, as well as to season a variety of foods; purple flowers; full sun; perennial-----  | 3.49 |
| <b>LAVENDER--POTPOURRI WHITE</b> produces an abundance of fragrant white blooms; used to season a variety of foods and tea as well as fragrance soaps, shampoos, potpourri, and sachets; full sun; perennial-----                                    | 3.49 |
| <b>LEMON BALM</b> 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 |
| <b>LEMON GRASS</b> 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 |
| <b>LEMON VERBENA</b> bushy shrub with strong, lemon flavor for teas and potpourri; may be pruned to any height; 4-5'; full sun; Zone 8-----  | 3.49 |
| <b>MINT--CHOCOLATE</b> 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 |
| <b>MINT--LIME</b> strong lime scent and flavor; full to partial sun; 24 inches; Zone 4-----  | 3.49 |
| <b>MINT--PEPPERMINT</b> 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 |
| <b>OREGANO</b> 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 |
| <b>PARSLEY--CURLY</b> 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 |
| <b>PARSLEY--ITALIAN</b> much more flavorful than curly parsley, therefore enhancing most any food preparations; especially tasty in Italian and Middle Eastern dishes; sun; biennial-----  | 3.49 |
| <b>PATCHOULI</b> tender perennial used as perfume or for potpourri; 1' tall; full sun; Zone 10-----  | 3.49 |
| <b>ROSEMARY</b> 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 |
| <b>SAGE--COMMON</b> 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 |
| <b>SAGE--PINEAPPLE</b> pineapple scented sage with brilliant red flowers; used in drinks, chicken dishes, cheese and in jams and jellies; 2-3 ft tall in full sun; perennial-----  | 3.49 |
| <b>SAGE--TRICOLOR</b> decorative sage with cream, purple, and green variegated leaves; use like garden sage and also as a colorful garnish; 3'; sun; perennial-----  | 3.49 |
| <b>SAVORY--SUMMER</b> tastes like peppery thyme; popular in teas, herb butters, flavored vinegars, soups of all kinds, flavoring with bean dishes and vegetables; sun; annual-----   | 3.49 |



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| <b>STEVIA</b>              | 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 |
| <b>TARRAGON--FRENCH</b>    | 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 |
| <b>THYME</b>               | 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 |
| <b>THYME--GOLDEN LEMON</b> | 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 |
| <b>VANILLA GRASS</b>       | dries easily with a sweet vanilla scent for potpourri; 12 inches; full sun; Zone 4-----  | 3.49 |