



## Herbs and Their Uses

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

**Anise (A)** –medicinal and flavoring herb, add leaves

to summer salads, dried seeds can be use in baking

**Basil Cinnamon (A)**-great cinnamon fragrance & flavor ☼

**Basil Green Bouquet (A)**-small-leaved basil, fine flavor ☼

**Basil Lime (A)**-citrus –scented leaves ☼

**Basil Magical Michael (A)** fragrant green foliage, purple tips, , lower in oils than other culinary basil ☼

**Basil, Purple Ruffles (A)** –ruffled, purplish-black leaves, pink flowers, ornamental, use in vinegar & garnish. Also striking in the border. ☼

**Basil Red Rubin (A)** –sweet scented, large flat leaves, tinged copper-purple. Aromatic & culinary uses ☼

**Basil, Sweet (A)** – clove-like flavor for tomato-based dishes. Culinary, ornamental & aromatic uses ☼

**Basil, Sweet Genovese (A)**-large, dark green, strong scented, leaves, spicy basil flavor for the Gourmet Cook ☼

**Basil Thai(A)** sweet/spicy licorice/basil aroma, purple stems. Popular in Vietnamese & Oriental cooking☼

**Bay Laurel- (TP) NEW!**Leathery aromatic leaves, pungent flavor used in soup, stews, seafood with a Mediterrean flavor

**Borage (A)**-cool cucumber-like flavor & aroma. It's blue flowers are often picked & floated in drinks ☼

**Catnip (Nepeta cataria) (P)** Fragrant, heart-shaped, lavender or white flowers, culinary & ornamental, medicinal and cat toys. ☼

**Chamomile, German (A)** –apple scented foliage, white & yellow flowers, culinary, teas, ornamental & medicinal ☼

**Chamomile, Roman (P)**-creeping herb, strong fragrance, teas, aromatic & medicinal ☼

**Chives, Garlic (P)** chopped leaves, mild garlic flavor used as seasoning in soups, salads, & sauces ☼

**Chives, Onion (P)** chopped leaves, use as seasoning in soups, salads, & sauces ☼

**Coriander (Cilantro ) (A)** –Use in soups, salads & salsas, seed used in meats, sauces & soups ☼

**Curry Plant-(P)** –fragrance strongly resembles real curry. Gray foliage is used for floral arrangements & wreaths. ☼

**Dill, Fern Leaf (A)**- outstanding Dill flavor, dark green finely cut foliage ☼

**Dill, Mammoth (A)** – excellent with fish, vegetables, & pickling, 30” ☼

**Dittany-of-Crete (TP)** leaves uses as oregano in cooking, attractive in winter as a flowering, indoor window plant. ☼

**Fennel, Smokey Bronze- (A)** feathery purplish-bronze leaves, sweet anis flavor for salads, fish, sauces, vinegar, also ornamental & fragrant ☼

**Lavender Cynthia Johnson (TP)**– tight clusters of blue-purple flowers, attracts butterflies and repels deer., 18-24” ☼

**Lavender English (TP)**- used in sachets, perfume, potpourri & flowers arrangements ☼

**Lavender Hidcote (TP)** –strong scented blue flowers, aromatic, culinary, edging & dried flowers ☼

**Lavender Lady (TP)** –lavender-blue flowers, compact silvery foliage. Aromatic, culinary, & dried flowers ☼

**Lavender Munstead (TP)** – gray-green foliage with deep purple flowers. Aromatic, culinary& dried flowers ☼

**Balm Lemon (P)** –fresh lemon-mint scented leaves, Use in teas, summer drinks & aromatic ☼

**Leek- (P)- NEW!** –Allium porrum- Produces a sheaf of leaves rather than a bulb. Mild and tender when blanched. Can be used raw in salads, or sautéed in meat and poultry dishes.

**Lemon Grass (A)** –lemon-scented grass-like foliage, Culinary & aromatic ☼

**Lemon Verbena (TP)** - lemon-scented leaves, for potpourri, teas & culinary. ☼

**Marjoram (TP)** –sweet flowers, purple spike to flavor, meats, eggs & sausages ☼

**Mint, Corsican (TP)** –tiny green leaves give off a minty fragrance when bruised. Minute lavender flowers in summer ☼

**Mint, Chocolate (P)** – ‘Peppermint Patty’ scent, green-bronze leaves for salads, teas, desserts & potpourri ☼●

## Herb (cont)

(A) Annual (b) Biennial (P) Perennial (TP)

### Tender Perennial

**Mint, Orange (P)** –refreshing orange flavored & scented foliage, potpourri, drinks, candies & culinary uses, ☼●

**Mint, Peppermint (P)** –refreshing fragrance & taste. Aromatic, culinary & medicinal uses, ☼●

**Mint, Pineapple (P)**– *M. suaveolens* variegata-attractove green and cream variegated forms, with a pineapple scent.

**Mint, Spearmint (P)** –fragrant spear-shaped leaves, aromatic, seasoning & ornamental uses. ☼●

**Mrytle (TP)** \*aromatic foliage that makes a nice addition to an herb garden can train as a topiary

**Oregano, Golden (P)** – lovely mound of golden foliage, uses the same as oregano or as groundcover ☼

**Oregano, Greek (TP)** – a stronger pepper flavor than standard oregano, culinary uses ☼●

**Oregano, Italian (P)** –light, warm flavor, preferred Oregano for Italian dishes ☼●

**Oregano Variegated (P) NEW!** green leaves edged with creamy white margins. as flavorful as standard oregano, just a more ornamental selection. Leaves and stems are best when harvested young ☼●

**Parsley, Curled (A)** –finely curled, culinary & medicinal uses ☼●

**Parsley Italian (A)** – plain, dark green, deeply cut leaves, strong flavor ☼●

**Rosemary (TP)** –fragrant needle-like leaves, blue flowers, Culinary uses, game, meats, poultry & soups ☼

**Rosemary, Cascading (TP)** –low growing trailer, fragrant, the same use as regular rosemary

**Sage, Garden (P)** – gray foliage, fresh or dried leaves for culinary, ornamental, or medicinal uses ☼

**Sage, Golden (TP)** variegated gold green leaves, aromatic, culinary & medicinal uses, compact growth ☼

**Sage, Honeydew (TP)** –heart-shaped leaves, red flowers, sweet melon scent, culinary uses for salads, cakes & pork dishes ☼

**Sage, Pineapple (TP)**– pineapple scent, brilliant red flowers, Culinary, tea & ornamental uses ☼

**Sage Purple (TP)**– fragrant Purple foliage, for stuffing, soups & meats, teas, & ornamental uses ☼

**Sage, Tricolor**– decorative purple & white variegated leaves, use for drinks, salads & arrangements. ☼

**Savory, Summer (A)**– bushy, fragrant foliage, used for seasoning gravies & dressings ☼

**Savory, Winter (P)** –taste of sage & rosemary, used for flavoring poultry, meat, soups & salads. ☼

**Stevia rebaudianana (A)** Powdered leaves are naturally sweeter than sugar, used as a dietary supplement

**Tagetes lucida Rootbeer Plant (A)** –shiny leaves with a root beer aroma, often substituted for tarragon used for salads, fish dishes, or grown in a window sill in the winter ☼

**Tarragon, French (P)**–anise flavored leaves, used for vinegar, salads, garnishes, fish & poultry dishes. ☼

**Thyme, Lemon (P)** –variegated green & gold, lemon scented & flavored leaves. Used for seasoning, teas & ground covers ☼

**Thyme, Lime (P)**–compact clumps of glossy lime-green foliage, uses, culinary, fragrance & medicinal

**Thyme, Silver Edge**–green & silver foliage, uses, seasonings & fragrance ☼

**Thyme, vulgaris** –fragrant gray-green foliage, seasoning, ornamental & medicinal uses. ☼