

Herbs 2024

Basil – Annual. Leaves and stems have culinary uses.

- Dark Opal
 - o Vigorous, large leafed purple basil is the perfect complement to our Large Leaf Sweet Basil (see above #11) Flat leaves are 3” long.
- Dolce Fresca
 - o An AAS winner for its compact habit, strong fragrance, and vigorous performance; the Dolce Fresca Basil is a Genovese type that stays healthy all season, keeping its mounded shape while recovering quickly after harvesting. Dolce Fresca Basil was developed for containers but adaptable to any garden space. Grows to 14”.
- Cardinal
 - o A delicious, fragrant culinary basil that produces huge, rich purple flower heads! These are fantastic in flower arrangements. Try the spicy-sweet leaves in your favorite recipes. They are perfect for salads, soups, and curries, and leaves go well in Mexican and Asian foods. A magnificent and grand variety for your garden and kitchen. Amazing flavor! Developed in Israel.
- Cinnamon
 - o A basil with a clean, spicy aroma with a hint of cinnamon. Distinctly veined foliage and purple stems.
- Finissimo
 - o This bush basil is a globe shaped basil that looks pruned. It can reach up to 10 inches in diameter. The leaves are small, thin, and strongly scented. Also perfect for window boxes or borders.
- Genovese
 - o One of the best for true Italian flavor. Choice gourmet variety for pesto, with a rich and smooth flavor. Slower to bolt for extended harvesting time.
- Holy
 - o Related to the sweet basil, holy basil is used in traditional medicine in China and India. With its peppery taste, you can add it to stir-fry dishes and spicy soups.
- Large Leaf
 - o The most popular herb grown. Wonderful for cooking and for pesto. When cooking, add last for best flavor. Basil grows best in a warm, sunny sheltered area. It is very frost sensitive but can be grown indoors by a sunny window. Pinch, and use, regularly for a strong bushy plant.
- Lemon
 - o Use Lemon Basil instead of Sweet Basil for a fresh twist of flavor. Wonderful with fish and chicken.

- Pesto Perpetuo
 - Aromatic, light green leaves edged with wide creamy margins. Makes a great pesto. This variety does not flower, allowing it to produce even more tasty leaves for culinary use.
- Purple
 - It is distinguished from other purple basil varieties by smaller, darker leaves. It has the darkest leaves of any purple basil variety. The plant averages a height of 50 centimeters and grows in sunny or partially sunny environments.
- Spicy Globe
 - Spicy Basil Globe has a spicy flavor, almost peppery but not so intense as arugula. It has still got the sweetness of basil. It is a fun, different flavor profile that is a fabulous addition to any kitchen garden.
- Sweet
 - This herb is known around the world for its wonderful fragrance and flavor. The key ingredient in classic Italian pesto, Sweet Basil has big leaves that are fast and easy to grow so that you can make your own pesto to freeze for year-round use.
- Thai
 - Commonly used in Thailand, Vietnam, Cambodia, and Laos. It has a stronger anise or licorice flavor compared to Sweet Basil. Peppery, and holds its flavor better when cooked.

Bay Laurel -Annual. Aromatic leaves have culinary uses.

- Grow as a container plant, moving it outside during the summer and inside for the winter. An essential ingredient to *“bouquet garni,”* an herbal combination including parsley, thyme, marjoram, and peppercorns.

Borage- Annual. Leaves, flowers, and buds have culinary and medicinal uses.

- An upright mound of large oval leaves with stems of small blue star-shaped flowers. Foliage has a mild cucumber taste that is excellent in salads and sandwiches. Edible flowers. Easy to grow. Great in containers. Attracts pollinators.

Catnip- Perennial. Aromatic Leaves, flowers and buds have medicinal uses.

- Cats go crazy for Catnip! Also, a natural insect repellent- perfect for the organic gardener. Pinch and use throughout the season for a bushy plant. Can be used for soups, stews, and sachets.

Chamomile- Perennial. Aromatic flowers, buds, and leaves have medicinal and culinary uses.

- Roman
 - o Will reseed easily in your garden; use the flowers and buds for a wonderful tea. Popular in dried arrangements.

Chervil- Annual. Leaves have culinary and medicinal uses.

- Fine Curled
 - o Scented, deeply divided, ferny foliage. Flavor is a cross between parsley and anise. Used in *fines herbes* in French cuisine. Its light flavor combines well with eggs, poultry, and soft cheeses. Best used fresh but can be frozen in ice cube trays for later use.
 - o
- Plain Leaf
 - o Scented, deeply divided, ferny foliage. Flavor is a cross between parsley and anise. Used in *fines herbes* in French cuisine. Its light flavor combines well with eggs, poultry, and soft cheeses. Best used fresh but can be frozen in ice cube trays for later use.

Chives- Perennial. Leaves, flowers, and buds have culinary uses.

- Chive
 - o have been in cultivation for over 5,000 years! It should be used fresh, easily snipped from the garden. In addition to adding it to dips, it is excellent in herb butters and in spreadable mild cheeses. Use the flowers and buds for herb vinegars for wonderful flavor and color.
- Garlic
 - o Aptly named for their more potent, garlic- like flavor. Also known as Chinese Chives, they are used in Chinese and Japanese dishes. High in Vitamin C and carotene. Typically, they grow taller than regular chives, with flatter leaves and white blossoms. Every part of the plant is edible. Deer resistant. Use both stalk and leaves as you would onions.

Cilantro- Annual. Leaves have culinary uses.

- o Used in Mexican cuisine, it is the leaves that add the distinctive flavor everyone loves. Use often as it will go to flower rapidly as the season goes on. We recommend that you replant it to give you fresh leaves throughout the summer. Great for salads, salsa, and soups.

Coriander- Annual. Stems have culinary uses.

- Coriander
 - The same plant that gives you cilantro will give you coriander as well- you just let it go to seed and use the flower seeds instead of the leaves. Wonderful flavor for baked goods, pickles, and chutneys.
- Vietnamese
 - Relaxed mound of “knotted” stems and narrow pungent leaves used like cilantro for flavoring. Lemony, coriander-like aroma. Compliments Asian and Vietnamese dishes. Use as a garnish for soups, stews, and fish. Use fresh in salads. Great in containers.

Curry- Annual. Aromatic leaves, flowers, and buds have culinary uses.

- Silver foliage and yellow flowers add wonderful color and texture contrasts to a flower garden. Can be grown as a container plant in northern Ohio. Use leaves and flowers during the growing season or dry them for later use. Add sprigs to rice and vegetable dishes; use them dried in potpourris and sachets for their insecticidal properties.

Dill- Annual. Leaves and stems have culinary uses.

- Bouquet
 - High seed and leaf yield variety. Wonderful fresh. Cut leaves for drying before flower heads appear for best long-lasting flavor. Fantastic in all kinds of dishes and cuisines. One of the most used herbs worldwide. Use flower heads for pickling. The plant is a decent food source for the caterpillars of butterflies.

Fennel- Perennial. Leaves and seeds have culinary uses.

- Bronze
 - With its bronze feathery foliage, it is attractive in a perennial border. Attracts predatory beneficial insects and is a food source for the caterpillars of butterflies. The foliage should be used fresh. Use the bulb fresh as a vegetable. With the scent and flavor of licorice, it is the perfect complement to many dishes. All parts can be used in cooking.
- Florence
 - Attractive in a perennial border. All parts can be used in cooking. Has the scent and flavor of licorice and can be used in many dishes.

Lavender- Perennial. Aromatic flowers, buds, and leaves have culinary and medicinal uses. Also used in crafting.

- Hidcote
 - Full sun and well-drained soil. Compact plant with deep purple flowers. Useful for cooking, crafts, tea, and so much more! One of the cold hardiest of the English lavenders. Highly scented with grey-green leaves. Deer resistant.
- French
 - Compact lavender grows to 18" with a rounded ball-shaped uniform dense clump of fragrant green foliage. It is topped with a uniform dense mass of blue and purple flowers. Drought tolerant, deer and rabbit resistant and perfect for hummingbirds, butterflies, and other pollinators.
- Munsted
 - Full sun and well-drained soil. Bluish purple flower that blooms earlier. Strong scent, small leaves, and loose spikes of flowers. Deer resistant.
- Phenomenal
 - Full sun and well-drained soil. Attractive and fragrant. Provides interest for bees, butterflies, and hummingbirds while resisting deer. Excellent choice for making your own lavender oil. At only 2 feet tall it is great in containers. Blue/purple flowers.
- Provence
 - Full sun and well-drained soil. Dark purple flowers. Lavender is useful in so many ways! Drought tolerant and like all lavenders, it is deer resistant.
- Sweet Romance
 - Full sun and well-drained soil. 12"-18" tall with heat and drought resistance. Silvery green foliage with purple flowers. Plants will bloom the first year, and the bloom time starts earlier than other varieties.

Lemon Balm- Perennial. Leaves and stems have culinary and medicinal uses.

- Can be grown by anyone! Tolerates poor soil and varying growing conditions. We recommend that you grow it in pots or in a separate area of the garden as it can be invasive. Very fragrant, delicious when used in iced tea, fish and poultry dishes, meat marinades, salads, and dressings. Medicinally it can be used to treat insomnia, headaches, toothaches, and cramps. Deer resistant.

Lemon Grass- Annual. Leaves have medicinal and culinary uses.

- Lemon flavored grass that grows well in containers and pots. Pest free and sometimes used to repel insects. Use in Asian cuisine in soups, stir fry and sauces. Freezes and stores well.

Lovage- Perennial. Leaves, seeds, and stems have culinary uses.

- A favorite in Europe. The leaves are used in soups, stocks, stews, vinegars, teas, and salads. The flavor of lovage is like celery and anise.

Marigold- Annual. Aromatic leaves, flowers, and buds have culinary uses.

- Citrus Lemon Gem
 - Low mounding plant with delicate, citrus-scented foliage covered with small, single bright yellow flowers that bloom over the summer. Compact habit and a natural insect repellent. Flowers are edible.
- Citrus Tangerine Gem
 - Low mounding plant with delicate, citrus-scented foliage covered with small, single bright orange flowers that bloom over the summer. Compact habit and a natural insect repellent. Flowers are edible.

Marjoram- Tender Perennial. Leaves, flowers, and buds have culinary and medicinal uses.

- Sweet
 - Upright and shrubby. Delicate flavor, used in Italian, Greek and Mediterranean dishes. Used in herbal vinegars and oils.

Mint- Perennial. Aromatic leaves and stems have culinary and medicinal uses.

- Chocolate
 - Unusual mint has purplish-green stems with a “peppermint patty” aroma and flavor. Use in teas, jellies, chutneys, sauces, and salads, iced drinks, and as a garnish. Flowers are also edible. Grows to 18”-24”. Deer resistant.
- Kentucky Colonel
 - Attractive spearmint variety with good aroma and flavor for garden and culinary uses. Use for mint sauce and jelly as well as Mint Julep drinks. Best grown in pots unless a ground cover is desired. Deer resistant.
- Spearmint
 - One of the three most grown mints. Refreshing member of the mint family. Leaves contain 0.5% menthol, so the fragrance is more subtle and less pungent than peppermint. Vigorous grower like all mints; grow in a contained area to keep rhizomes from spreading. Incredibly easy to grow.
- Julep
 - A type of spearmint that is wonderful for jellies, sauces, teas and, of course, drinks. Vigorous grower that does well in containers. Attracts bees and butterflies and is deer resistant like all mints.
- Mojito
 - Harvest the leaves when the plant is about 8-10 inches tall. Very distinct mint fragrance and flavor with a light aroma, mild but satisfying bite. Perfect for the popular Cuban beverage. Can be used for scented oils and salves. Excellent for a marinade for chicken or pork.
- Peppermint
 - Most widely used and easy to identify by its purple leaves. Leaves contain 40% menthols, so the fragrance is stronger than spearmint. Vigorous grower like all mints; grow in a contained area to keep rhizomes from spreading. Incredibly easy to grow. Pest and problem free.
- Pineapple Variegated
 - Features attractive, variegated leaves with white margins. Attracts pollinators. Use to flavor tea, jelly, or fruit salads. Can also be used as an ornamental.

Nasturtium- Annual. Aromatic flowers, buds, seeds, and leaves have culinary uses.

- Alaska Mix
 - o Eat the leaves and flowers fresh for a peppery taste to salads, sandwiches, and dips. Pickle the seeds and use them like capers. Alaska nasturtium plants are compact with variegated foliage and flowers in a mix of deep orange, red or gold. Use nasturtium sparingly but be sure to include them in your herb and flower gardens.
- Black Velvet
 - o The deepest, darkest, richest, ruby- black blooms grace tidy plants. For a dramatic thrilling display. It provides maximum contrast to light color flowers.

Oregano- Perennial. Aromatic leaves and stems have culinary uses.

- Hot and Spicy
 - o True to its name, especially pungent and excellent in spicy Mexican, Italian, and Greek dishes. Dries well and retains much of its flavor. Plant has a nice round mounding habit finishing at 12"-18" high.
- Italian
 - o Often called the "pizza herb," it has a distinctive hearty flavor that pairs well with anything tomato. Both spicy and mild, it is wonderful in a full array of dishes and differing cuisines.
- Greek
 - o A mature plant will be 24" tall. Bushy and pungent, it is used in Italian, Greek, Spanish and Mexican cuisine. Spicy though refreshing flavor. Although best when used fresh, it maintains much of its flavor dried. For the strongest flavor, harvest the leaves just before blooming.
- Golden
 - o Astonishingly bright foliage for any garden. Lovely round leaves and white flowers. Low creeping habit makes it perfect for edges and fronts of garden beds. Use in tomato dishes, sauces, dressings, vinegars, etc.

Parsley – Annual. Aromatic leaves and stems have culinary and medicinal uses.

- Curled
 - Refreshing, cooling herb. The plant is biennial but is grown annually. Use as a wonderful garnish. Plant in your garden to promote butterflies since the caterpillars use parsley as an important food source in their development.
- Flat
 - Easy to grow, harvest and use in everyday meals. So much more than just a garnish! Has a stronger flavor than the Triple Curled. All parts of the plant can be used beneficially for culinary and medicinal purposes.

Rosemary- Tender Perennial. Aromatic leaves and stems have culinary and medicinal uses.

- Arp
 - Widely used in chicken, pork, lamb, rice, tomato dishes as well as herb butters, sachets, and potpourris. Drought tolerant, deer resistant. Evergreen. Beautiful blue flowers that attract bees. Easy to grow in a sunny location or in a pot to bring inside during the cold Ohio winters.
- Barbeque
 - Not as cold hardy as other Rosemary varieties. Plant produces sturdy straight stems that are perfect as skewers for grilling meat and vegetables, imparting the wonderful rosemary fragrance to the grilled food. Disease and deer resistant.
- Creeping
 - Native to the Mediterranean region. A low growing, spreading shrub with strong needle like leaves. Has clusters of blue flowers. Perfect for rock gardens, raised beds, containers, or ground covers.
- Gorizia
 - “BBQ skewers” is a large upright rosemary that can reach 4- 5 feet and is both an ornamental and an edible shrub. The needles are larger than normal Rosemary. Great for using as a topiary.
- Huntington Carpet
 - A beautiful carpet of deep blue flowers with green needle-like foliage. Attractive ground cover. Aromatic leaves can be used in cooking. Outstanding for cascading from retaining walls or planters.
- Spice Island
 - Perfect for containers and pots. Use with meats, potatoes, and herbed breads. Complex flavor with hints of cloves and nutmeg. It is this variety that is commonly grown, dried and ground to be sold in stores as dried rosemary. Delicious fresh as well!
- Tuscan Blue
 - A fast-growing upright rosemary that is wonderful in containers and pots because you will want to bring it inside for the winter. Slightly glossy foliage is light green against red-brown stems. Blue flowers. Excellent for making topiaries and cooking.

Sage- Perennial. Aromatic leaves have culinary uses.

- Berggarten
 - o Fuzzy, grey-purple leaves have wonderful texture and are quite ornamental as well as edible. Strong, slightly minty, and musky flavor. Compact growth. Attracts butterflies and hummingbirds. Deer Resistant.
- Dwarf
 - o Petite version but the same robust flavor as regular sage. Pretty blue flowers in early spring that make great garnishes for salads and sauté dishes. Perfect for containers or for edgings and borders. Use as you would regular sage in cooking soups, stews, sausages, and dumplings.
- Garden
 - o Larger version of sage with plants reaching almost 3 feet. Strong and robust flavor perfect for pork and ham dishes. Use in soups and stews.
- Golden Variegated
 - o Cheery addition to an herb or flower garden. Few herb plants are as consistently yellow as the Golden Variegated Sage. Although it has a spicy sage aroma, it is best used as an ornamental, especially planted with the tricolor and common sage.
- Pineapple
 - o Strongly scented leaves with a pineapple fragrance. Beautiful red flowers that are a hummingbird magnet in the fall. Can get several feet tall so plant it toward the back of the herb and flower bed.
- Purple
 - o Great in containers, drought tolerant. Use in soups, stuffings and breads, poultry dishes and sausage. Aids in digestion. Attracts birds, bees, and butterflies. Deer resistant.
- Tricolor
 - o Striking white, purple, and green variegated foliage. Aromatic with beautiful, rounded mounding habit. New growth as a pink flush to it. Plant it for its beauty instead of for its culinary use.

Savory- Perennial. Aromatic leaves have culinary and medicinal uses.

- Winter
 - o Semi-evergreen subshrub. Stronger flavor than summer savory and known for seasoning salami. Wonderful for vegetable and meat dishes. Aids in digestion when added to bean dishes. Recommended to be used in small amounts- taste test as you go! Pinkish flowers in summer.

Stevia- Annual. Leaves have culinary uses.

- Rebaudiana
 - One of the few herbs that is not used for flavoring food, to make crafts, to add to sachets or beauty products. It is a healthy natural sweetener said to be up to 300 times sweeter than sugar. Used as a sugar substitute primarily in tea and coffee, it does not break down when heated so it can also be used in cooking and baking. Can be used fresh, but the sweetness increases when dried. Harvest before flowering for highest concentrations of glycosides.

Sweet Woodruff- Perennial. Leaves, Flowers, and buds have culinary uses.

- Native ground cover with exquisite dark green foliage and sweet-scented white spring blooms. Easy to grow in a shade garden with ample moisture. Use flowers to flavor white wine in spring for “May Wine.”

Tarragon- Perennial. Aromatic Leaves have culinary uses.

- Tarragon needs full to part sun and does well in the back or middle of mixed perennial or herb garden. The flavor of tarragon is wonderful with fish, shellfish, fowl, and egg dishes.

Thyme- Tender Perennial. Aromatic leaves and stems have culinary uses.

- Caborn Wine and Roses
 - Compact spreading habit with small dark green leaves and deep pink flowers. Grows best in moist, well-drained soil and bright sunshine. Avoid overwatering. Perfect for container growing. Attract bees and butterflies.
- Creeping Red
 - Beautiful ground cover with deep lavender red blooms. Will tolerate light foot traffic, so it is a perfect addition between steppingstones. Use in meat dishes, soups, and stews.
- English
 - One of the most popular and useful herbs. Versatile and hardy. Staple in most kitchens. One of the main ingredients in *bouquet garni* and used to flavor meat and vegetable dishes. Low bushy plant. Easy to grow. Cut back about 1/3 after flowering to prevent the plant from becoming too woody.

- Faustinoi
 - o This highly aromatic dwarf shrub bears small, dark green leaves and clusters of tiny pink flowers during the summer months. Popular with pollinators, it is well suited to wildlife and gravel gardens.
- Golden Lemon Variegated
 - o Like Lemon Thyme, but the plant is taller. (6"-12") Green leaves ringed in yellow with a citrus aroma that is especially good the fish. Best cooked, since the leaves are not as tender as other lemon-scented herbs. Hint of thyme flavor that is best in cooked dishes. Great marinade for poultry. Flowers are wonderful for honeybees.
- Pink Chintz
 - o Tight, low growing creeping thyme with woolly gray foliage and salmon- pink flowers. Attracts butterflies and pollinators and is an excellent choice for planting pavers and flagstones. Its thick stems are more durable than other creeping thymes and it tolerates foot traffic. Needs full sun. Deer and rabbit resistant.
- Prostratus
 - o Great for flavoring stuffing and stews. With a height of 10cm it is a creeping variety that would do well in a rock garden or in between pavers.
- Lemon
 - o Fresh lemon flavor. Low growing, only 6" high. Mouth-watering with poultry and salads. Super delicious in herb butters and breads. A customer favorite and one of the best thymes.
- Lime Golden
 - o Smells just like lime. Great for pairing with seafood. Deer resistant. Attracts butterflies. Has a tiny pink flower.
- Silver Edged
 - o Pink flowers and wonderful in containers. Variegated green and white foliage. Lemon scent. Use in any recipe calling for a lemony flavor. Pair parsley in meat dishes, soups, and stews.
- Spicy Orange
 - o It is a spreader. Plant near outdoor sitting areas to enjoy the aroma. The spikey, needle-like foliage can be used in dishes such as chicken, fish, soups, and sauces. To start your spicy orange thyme dishes, try this Spicy Orange Marinated Chicken!
- Woolly
 - o Ornamental with fuzzy silvery leaves and a spicy scent. Wonderful for a child's garden because of its small size, texture, and fragrance.

Verbena- Annual. Aromatic leaves, flowers, and buds have culinary and medicinal uses.

- Lemon

- One of the most popular lemon-scented herbs, and one of the most versatile. Fresh mature leaves are the most flavorful. Pinching encourages new growth. Grow it in a container so it can be brought inside in the winter.