



2021 Product List: Herbs

PRICING: All herbs are sold in individual pots for \$4.00 ea.
All products are listed below in alphabetical order by species.



Arugula – Roquette

Grow this plant in fertile soil with shade cover in intense heat. Use tender leaves to add robust, peppery flavor to dishes or cook mature leaves with other greens. Should be used young.



Basil – Amazel **Sold As \$6.50 Only**

The first Italian Sweet Basil that is resistant to downy mildew, which is disease that often plagues basil. Great for making pesto, and a host of other dishes. A plant with high yield.



Amethyst Basil

An attractive herb with very fragrant, dark, and nearly black leaves. Plant in full sun. A culinary herb for gardens and containers that adds color to salads. You can use the leaves fresh or dry.



Aristotle Basil

A vigorous, fragrant, and savory plant with fine leaves. This is a Greek Basil.



Cinnamon Basil

Highly decorative basil with narrow leaves and a distinctive spicy cinnamon flavor and fragrance. Choose a site with rich soil, good drainage, and sunny aspect. Harvest leaves just before flowers open for the strongest flavor. Great garnish for spicy dishes.



Crimson King Basil

An attractive annual herb with very fragrant and dark purple leaves. Provides a great flavor and splash of color.



Genovese Sweet Basil

Extremely tender and fragrant leaves that are larger than the common basil plant. Commonly used in Italian pesto.



Large Leaf Italian Basil

Large and scented green leaves that grows best in full sun. A good replacement for Genovese basil as it is commonly used in pasta sauces, meats, and salads



Lime Basil

Create delicious meals with this classic herb that comes with a twist! These leaves are fragrant and flavorful. Performs best in bright light and well drained soil. Great for flavoring soups and sauces.



Purple Ruffles Basil

Striking purple and bronze leaves with a ruffled look that is accented by small pink summer flowers. The plant grows in a bushy and upright shape. Great foliage to add to gardens and the taste adds a great bite to salads and vinegar.



Red Rubin Basil

These leaves truly shimmer with a dark red color and great branching. This also produces pink flowers. Great for adding color to a fruit salad, adding into stir fry, salsa, morning eggs, or pesto.



Spicy Globe Basil

Intriguing round habit, formed by small, spicily flavored and highly aromatic leaves. Great for Italian dishes and salads, also adds a spicy tone to potpourri. The round growing habit makes for an attractive ground cover in the garden.



Sweet Basil

This plant is very popular for cooking in pesto and sauces. Standard growing habits with average-sized leaves and great green coloring.



Sweet Dani Basil

Remarkably sharp lemon-citrus flavor and scent from this tall and open plant. This plant also produces many small white summer flowers. Adds a unique and spicy lemon zest to sauces and desserts. Nice plant for decks and patios with a heavy fragrance.



Thai Basil

This popular bushy herb produces lightly flavored anise-clove foliage. Lovely lavender flowers appear in late summer. Great for gardens and containers. Also popular in Vietnamese and Asian cooking.



Bay Laurel

Commonly known as the Bay Leaf that is used in cooking soups, stews, or roast dishes. This shrub plant can be grown outside, but needs to be brought in before Fall frosts in order to keep through to the next year.



Borage

This intriguing herb can be used in a variety of ways including chopping the leaves for adding to salads, using the edible flowers for decoration on drinks, and replacing salt in recipes.



Caraway

Finely cut feathery leaves on long stems. The tiny summer flowers in small clusters make for an elegant plant with many uses. The leaves can be chopped into soups and salads. The aromatic seeds are prized in bakery and confectionary because chewing them sweetens the breath.



German Chamomile

Many crisp and white daisy flowers with prominent cone-like centers. This plant is happiest in a bed of its own. Plant in the sun in rich but gritty soil. Delicious in teas and make for a great digestive aid.



Roman Chamomile

This plant packs a big aromatic punch with foliage that smells like a sour apple. Unlike German Chamomile, this herb is a perennial plant and does not flower as much. This plant is more preferable for gardens spaces rather than mixing in teas and desserts.



Chervil

Feathery annual replaces parsley in French cooking. While the appearance may be similar to parsley, this plant has a slightly sweeter flavor. The sprigs make an attractive garnish and the leaves can be used fresh or dried.



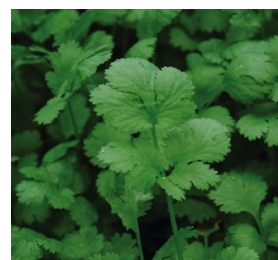
Chives

A great snacking plant that is easy to grow and has great resiliency as a perennial.



Garlic Chives

A chive variety with a distinctive garlic flavor that is great for adding a twist to common chive dishes. Resilient perennial.



Cilantro

Performs the best in well drained soil. A classic tasting plant that makes for a great garnish in soups, salads, and a wide variety of dishes.



Dill – Mammoth

This heirloom selection is recognized for the large seed heads it produces. High yields of valued seeds and very easy to grow in virtually any location. Great for home pickling and canning.



Dill

Beautiful and airy foliage that has a slightly bitter taste. Plant in rich and well drained soil for best results. Traditionally used in flavoring pickles and has great digestive properties.



“Sweet” Florence Fennel

Highly aromatic and flavorful herb used in salads, added to cheese or butter sauces, or infuse the leaves in vinegar or olive oil.



Smokey Bronze Fennel

Purplish-brown fronds unfurl into graceful and open leaves.

You can add chopped leaves or dried seeds to season salads and fish dishes. Leaves make a great garnish and add a unique flavor to vinegar.



Lemongrass

Light gray-green leaves with a lemony scent and flavor. Wispy white flower heads are an added bonus. Excellent for flavoring teas, salads, fish, poultry, and Asian cuisine.



Horehound

A pleasantly aromatic perennial herb with wooly foliage. Leaves are soft, wrinkled, and nearly round. Plant in full sun. Wonderful for mixed borders and rock gardens. Also use in fresh or dried floral arrangements.



Anise Hyssop

This tall perennial herb has an anise-scented foliage. The large blooms attract bees and can tolerate hot and dry conditions. Best to plant in gardens and walkways where the scent can be enjoyed. Dried leaves can be used for seasoning and teas.



Lady English Lavender

Highly fragrant lavender with a foliage and blooms that love to attract butterflies. Outstanding for planting near walkways where the scent can be enjoyed.



French Lavender

A reliable garden favorite that has attractive foliage with a high yield of blooms. One of the best plants to add lasting color to hot and dry growing conditions.



Hidcote Lavender

Heavily fragrant and compact low growing plant with small silvery leaves. Plant in a sunny open spot with good drainage and gritty soil. Great for use in potpourri and room fresheners



Munstead Lavender

An English lavender that gets 15-18" high and wide. Awesome plant that winter over on mild cold seasons.



Lemon Balm

A lemon-scented herb that comes from the mint family. This pleasantly-scented herb has been commonly used to improve cognitive functions, and lift moods.



Lovage

A bold foliage that resembles a celery plant. One of our customers claims that it is best for Bloody Marys as you can cut off a stem and use it as a straw. Also great for adding some flavor to meats.



Apple Scented Mint

Aromatic and fuzzy leaves with white to pink flowers. Refreshing apple-scented foliage sets it apart from other mint plants. A desirable garnish that is popular in fruit salads.



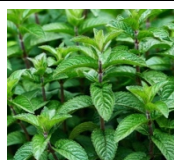
Chocolate Mint

A super unique mint to add to tea, anything chocolate, or even a nice garnish on top of ice cream. Great for making your own essential oils or even on mojitos!



Lime Mint

A citrus variety that produces a great fragrance. Another great variety for making your own essential oils or for garnishing drinks.



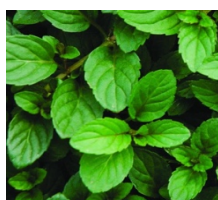
Mojito Mint

This Cuban mint is regarded for a less pungent and sweet flavor. Wonderfully fragrant foliage provides a treat for the senses. The foliage is vigorous and produces colorful blooms. Attracts bees to the garden. An essential for the mojito cocktail and the leaves can be used in teas.



Orange Mint

A hardy perennial herb with dark green and glossy leaves. Marked with a purple edge, this foliage spreads fast as a vigorous plant. Great to throw in with roast meats for a citrus twist or use the leaves fresh in a variety of drinks for that twist.



Peppermint

The classic aromatic leaves that perform best when planted 1' apart in rich and well-drained soil. With a classic taste, these leaves are great to add to any dish or drink that could use a refreshing minty taste.



Variegated Pineapple Mint

Highly attractive green and cream leaves with a pleasant and fruity mint aroma. Excellent in beds and potted. These leaves are great when chopped into desserts and potpourri.



Spearmint

Aromatic leaves with a classic sharp scent and taste. Performs the best when planted 1' apart in rich and well-drained soil. Leaves can be used fresh or dried in desserts, potpourris, and teas.



Corsican Mint

This plant produces smaller leaves than the common mint plant and makes for a great ground cover or potted plant. Leaves are best used in drinks, ice cream, and baked good for some minty sweetness.



Catnip

As part of the mint family, this plant produces small and aromatic leaves that will drive your cats wild. The leaves are best used dried in cat toys or sprinkled on their favorite sleeping spots.



Lemon Catnip

This plant has all the same properties of the common catnip plant save for its lemony scent! Great for patios and walkways as well as all the classic uses for your feline friends.



Greek Oregano

Highly aromatic plant with a peppery oregano flavor. Also produces pale and lilac-colored flowers. Best to plant in a sunny spot with great drainage. The leaves are indispensable in Spanish, Mexican, and Italian cooking. Great for pizza and other tomato dishes.



Hot & Spicy Oregano

This fascinating oregano has a strong and spicy flavor. The plant has a spreading habit and performs the best when planted in full sun. Great for all of the uses of a classic oregano taste, this plant will add a delicious spicy kick to any of your favorite Spanish, Mexican, or Italian meals!



Variegated Oregano

This interesting herb has a similar taste to the classic oregano taste but adds an interesting splash of color and pattern to your garden. Great in the ground or in a pot.



Oregano

This is the classic oregano plant that is commonly used in Spanish, Mexican, and Italian dishes. It can be found in a wide variety of tomato-based dishes as well. To get the most out of its classic taste, plant in a sunny area with well-drained soil.



Cuban Oregano

A classic key to Cuban dishes and a plant that produces extremely flavorful leaves. Great on the patio as it gets huge and super fragrant. A unique flavor that differs from the well-known oregano taste.



Italian Parsley

This annual herb has the classic parsley taste that is commonly used in Mediterranean and Middle Eastern dishes. Some say that while this herb is lesser-known, it holds up better in cooking hot dishes than Curly Parsley would.



Curled Parsley

This hardy herb is a well-known garnish for dishes such as Deviled Eggs. This plant is great in containers and is more suitable for cooler conditions compared to Italian parsley.



Root Beer Plant

The leaves have a tarragon-like flavor with hints of anise. Use fresh or dried leaves to brew a tea, and use as a tarragon substitute for soups and sauces. Burning the dried leaves also acts as incense used to repel insects.



Barbeque Rosemary

This rosemary grows quickly into an upright plant. Use branches as skewers for shish kabobs and your grilled items will be infused with an appealing rosemary flavor.



Common Rosemary

This classic herb holds a great upright form and is commonly used in baking with the leaves being dried or fresh.



Foxtail Rosemary

This aromatic rosemary plant has more of a piney flavor and scent than common rosemary. Great for use in baked bread and meat seasoning.



Madeline Hill Rosemary

This aromatic selection has an upright growth habit and produces pale blue flowers. This herb is very popular with exceptionally flavorful leaves. This herb has a natural affinity to lamb and barbeque flavors.



Prostrate Rosemary

This rosemary is a creeping herb which differs from the standard upright growing habit of common rosemary. This is suitable for cooking and specifically drying.



Tuscan Blue Upright Rosemary

Broader leaves set this selection apart from most rosemary varieties. This gorgeous variety is a great topiary that adds a unique color to a garden or container mix. Can be used for culinary and medicinal uses as well.



Berggarten Sage

Long lasting display of lavender-purple flowers against large and round silvery foliage. Plant in full sun with well drained soil. Leaves provide a wonderful flavor to eggs, soups, meats, and gravies. Outstanding for planting near walkways.



Golden Variegated Sage

Attractive and elongated gold and green variegated leaves on a shrubby plant. This herb is the traditional seasoning for stuffing and sausages. Infusions have antiseptic, cleansing, and digestive properties.



Honeydew Sage

This is a cousin of the pineapple sage, this variety begins blooming in early summer. Has a unique flavor and is more often used as a splash of color in a garden rather than common culinary uses of sage.



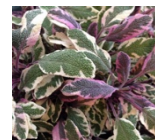
Pineapple Sage

Clip these leaves to use within your summer drinks such as herbal teas and cocktails. Also mixes well with lime juice. It also makes for a great addition to fruit salads when the leaves are chopped fresh.



Purple Sage

This perennial herb sports dark purple leaves mixed with the classic dusty green of sage. The blossoms attract butterflies to your garden. Great for cooking with meats, and can be used in many of the same ways as common sage.



Tricolor Sage

Striking, three-colored foliage is purple and cream variegated with splashes of green. Pale lavender blossoms bloom in the summer. Superb foliage for fragrant and colorful displays in your garden. Great to infuse with teas as the leaves have great digestive properties.



Sage

The common and popular sage plant is best used in cooking with meats and even infusing in teas and baked goods. Best performance in a sunny spot with rich and moist soil.



Summer Savory

A shrubby plant with a pleasant pepper taste and fragrance. Tiny summer flowers in pinkish-white. Excellent flavoring for all kinds of savory dishes. Add to bean dishes to season, this herb also aids in digestion.



Winter Savory

An evergreen shrubby plant with a pleasant taste, combining sage and rosemary. Small summer flower in pale purple. Thrives in light and sandy soil. Excellent flavoring for poultry and meat dishes. Bees use it to make wonderful honey.



Sorrel

Sorrel is a close relative of Dock, and has similar large, bright, and green leaves. Fresh leaves lend a lemony taste to foods. Plant in full sun. May be eaten raw or cooked in the same manor of spinach. Great for seasoning vegetable soups, lamb, beef, omelets, and sauces.



Sugar-Bush Stevia

This tender perennial herb is a natural sweetener, often processed for use as a dietary supplement or sugar substitute. The powered leaves are often even sweeter than sugar with 0 calories. The leaves can be dried and ground into powder to use in drinks, baked goods, desserts, and preserves.



Sweet Marjoram

This low-growing herb is native to the Mediterranean makes for a great ground cover. This herb is most often used at the end of the cooking process to add a comforting mellow flavor to beans, carrots, and peas. Good in salads and vinaigrettes.



Sweet Scented Marigold Herb

The leaves can be grounded and used as a tarragon substitute in soups, sauces, etc. with an anise-like flavor. Great flowering herb as well that makes for a great addition to a walkway or patio garden.



French Tarragon

A vigorous growing herb with very flavorful leaves. Very fragrant foliage that also does well in gardens and containers. Use leaves dry or fresh to season soups, sauces, and vinegars.



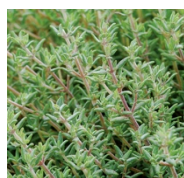
Russian Tarragon

Loose and shrubby plants with attractive and narrow pale green leaves. Emits a licorice fragrance. Great for seasoning stews, chicken, and fish dishes. Add to oils and vinegar for fine flavor. High in vitamins and minerals or making a general tonic.



French Thyme

Creates an eye-catching carpet of fragrant and strong-flavored leaves and waves of tiny pink blooms. Great for flavoring sauces, roast meats, and casseroles. Makes a stimulating tea and has antiseptic qualities.



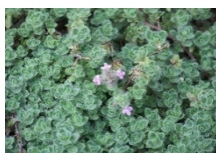
Orange Thyme

Sensational fragrance and flavor. This citrus-scented foliage provides a real treat for the senses. Great for garden walkways and patio pots. Can be used for flavoring a variety of dishes for anyone who enjoys a citrus twist.



Lime Thyme

Delightful selection with tiny lime-scented leaves that always add an interesting pink flower. Well suited for container planting and walkways where the scent can be enjoyed. Can be added to any dish that would enjoy a citrus twist.



Woolly Thyme

A dwarf spreading plant that sports green hairy leaves and many summer flowers. Great for flavoring sauces, roast meats and casseroles. Not as commonly used for culinary purposes as common thyme, but provides a similar flavor. Leaves have a unique texture.



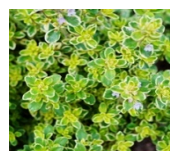
Common Thyme

This classic herb has a wide variety of culinary uses including, flavoring sauces, roast meats, and casseroles. Makes a stimulating tea and has antiseptic qualities. Very aromatic foliage that makes for a great container herb garden.



Golden Variegated Thyme

This variety makes for an excellent ground cover that provides the classic aromatic thyme scent. This variety is not used as often for culinary purposes as common thyme, but the unique makes for a great addition to any garden.



Lemon Thyme

Delightful selection with tiny lemon-scented leaves that always add an interesting pink flower. Well suited for container planting and walkways where the scent can be enjoyed. Can be added to any dish that would enjoy a citrus twist. Commonly used to make essential oils.



Silver Edged Thyme

Another great addition to any garden space with aromatic leaves and intriguing coloring. Makes for a great ground cover and can also be used in container planting. While it is not used as often as common sage for culinary purposes, the leaves can be used for seasoning.



Lemon Verbena

This herb creates a refreshing lemon flavor that is fantastic in teas and desserts as a natural sweetener. The foliage is very fragrant and makes for a great plant to place near walkways and patios where the scent can be enjoyed.