

HERBS 2024

DISCLAIMER: The following list of plants offered this spring season was compiled using plants already in stock, listed on acknowledgments or from orders placed but not yet received. We make every effort to update this list before posting it on our website about April 15 of the current year. **We do not update this list once the season unfolds.** Before making the trip to Klein's, it's a good idea to give us a call to make sure that we actually have the sought after item in stock. Sometimes we don't receive ordered items or sometimes items are substituted by our vendors at their discretion. Other times we experience a crop failure for whatever reason. And oftentimes we simply run out of product as the season progresses. **Telephone: 608/244-5661** or email us at info@kleinsfloral.com. We're sorry for any inconvenience.

Our herbs are priced based on the pot type, pot size and pot color with 3" homegrown selected herbs in fiber pots being the least expensive (\$2.99), then 3" & 3 1/2" plastic (\$5.99), 4 1/2" black (\$8.99), green (\$9.99) and terra cotta (\$10.99), half-gallon terra cotta (\$17.99) and finally the 6" and the larger tubs, which are all individually priced.

ANISE, ANISEED (*Pimpinella anisum*): Licorice-scented annual with narrow, downy leaves and small off-white flower umbels in the summer, followed by ribbed seeds. Fresh leaves can be added to salads, vegetables and soups. Seeds are used to flavor candies, cakes, breads and curries. Plant in rich, well-drained, sandy soil in full sun to light shade. Height: 20". (3 1/2" Pot-Annual)

ANISE-HYSSOP (*Agastache foeniculum*): Licorice-scented foliage; flowers provide nectar for honey with anise flavor; leaves can be used as a tea, in salads or meat dishes; blue flowers in July-August. Grow in average, well-drained soil in full sun. Height: 30-36". (3 1/2" Pot-Zone 4 Perennial)

BASIL:

African Blue Basil (*Ocimum kilimandscharicum* x *O. basilicum* 'Dark Opal')--A camphor-scented, coarse foliated basil, flushed with purple-blue. A relatively new selection that deserves experimentation in the kitchen. Makes an outstanding basil vinegar. A stunning ornamental in the garden. Has purple flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 36-48". (3 1/2" Pot-Annual)

Amethyst Improved (*Ocimum basilicum*)--The only purple Genovese-type basil. Large, 2-3", thick, turned-down leaves. This stunning basil is nearly black in color. Ht. 16-20". (3 1/2" Pot-Annual)

Cinnamon Basil (*Ocimum basilicum* 'Cinnamon')--Narrow, cinnamon-scented foliage; used in legumes, tea; leaves used in Mexican cooking, tomato-based dishes. It has white to purplish flowers in summer. Height: 12". Plant in rich, well-drained soil in full sun. Excellent in containers. (3 1/2" Pot-Annual)

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Dolce Fresca (*Ocimum basilicum* ‘Dolce Fresca’)--Large leaves with sweet, spicy fragrance and flavor, perfect for a full-bodied pesto. 2015 winner of the All-American Selection award. Produces a mid-sized plant with a unique bushy habit and shorter inter-nodes. It holds a nice controlled size in the garden with more usable leaf yields. When other basil gets tall and leggy, Dolce Fresca remains mounded and tidy. Plant in rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. Height: 12-24". (3" Pot-Annual)

Everleaf Emerald Towers (*Ocimum basilicum*)--Tidy plants have a stately columnar habit and offer extensive season-long harvests of traditional Genovese-flavored dark green, glossy leaves. Pretty enough to be the centerpiece of your patio flowerpot. Height: 18-24". (3" Pot)

Genovese (*Ocimum basilicum* ‘Genovese’, syn. **Perfume Basil)**--This is a tall and uniform, slow-to-bolt basil of Italian origin. Widely regarded as the best basil for pesto and tomato-garlic dishes. Height: 24-30" (3" and/or 3 1/2" Pot-Annual)

Holy Basil, Sacred Basil, Indian Basil, Tulsi Plant (*Ocimum tenuifolium*)--A native of Southeast Asia with purple-flushed, purple-veined leaves and a spicy, pungent aroma. Very small, purple-pink flowers appear in summer. Fresh leaves are used to flavor salads, jellies, preserves and sweet breads. Dried leaves are common in Ethiopian cuisine and are used to make a cooling drink. For full sun in rich, well-drained soil. Height 12-24". (3" and/or 3 1/2" Pot-Annual)

Lemon Basil ‘Mrs. Burns’ (*Ocimum x citriodorum*, syn. **O. americanum)**--Narrow, lemon-scented foliage; used in legumes, eggplant, fish and vinegars; leaves used in Italian and East Indian cuisine, potpourri, and tea. The best tasting of the lemon basil. White to purplish flowers in summer. Height: 24". Plant in rich, well-drained soil in full sun. (3" and/or 3 1/2" Pot-Annual)

Licorice Basil (*Ocimum basilicum*)--Licorice basil is not only a beautiful plant when the flowers bloom it has a wonderful scent. There are a few different varieties of Licorice basil and it is also known as "Anise Licorice basil" but it is not the same as Anise basil. This basil does indeed have a licorice flavor to it and is popular in desserts and beverages, especially good with fish, in salads, or to flavor candy! (3 1/2" Pot-Annual)

Lime Basil (*Ocimum americanum*)--Provides the traditional flavor of basil with a tangy hint of citrus, resulting in a refreshing herb that adds flavor to fish, poultry or rice dishes and blends well in oils, sauces, salad dressings and tea. Compact plant has 2" long, bright green leaves. Height: 16-20". (3 1/2" Pot-Annual)

Mammoth Basil (*Ocimum basilicum*, syn. ‘Monstruoso**’)**--Very large leaves up to 6" long are nicely flavored and are excellent for wrapping foods. Dries better than most basil, retaining a nice basil flavor and aroma. Height: 18-24". (3 1/2" Pot-Annual)

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Minette Basil (*Ocimum basilicum*)--Minette is one of the most eye-catching basil varieties you will ever see! It creates perfect 10-inch spheres of bright green that stay compact and uniform all season. Minette is perfect for edging, miniature knot gardens, or in containers. Pick the flavorful leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups. You can also use it in the garden as a companion plant to repel aphids, mites, and tomato hornworms. This variety grows only 10 inches high and wide, creating a perfectly uniform sphere. The tiny medium green leaves are only 1/2 inch long. Small terminal racemes of white flowers are borne in summer. (3 1/2" Pot-Annual)

Pesto Perpetuo (*Ocimum x citriodorum*)--With light green foliage edged in white, Pesto Perpetuo is the first variegated basil plant. Not only is it a delightful herb with a lemony flavor, it adds an interesting blend of texture, fragrance and color to any garden. Grows to 14-18". (3" and/or 3 1/2" Pot-Annual)

Red Rosie (*Ocimum basilicum pupurascens*)--An ornamental basil most often used as a bedding plant in mixed beds. It has nice red, slightly cupped leaves; used fresh in salads and vinegars; leaves used in Italian cooking, tomato-based dishes and pesto. White flowers in summer. Grow in rich, well-drained soil in full sun. Height: 12". (3" and/or 3 1/2" Pot-Annual)

Spicy Basil (*Ocimum basilicum*)--10-inch spheres of bright green that stay compact and uniform all season. Perfect for edging, miniature knot gardens, or in containers. Pick the flavorful leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups. You can also use it in the garden as a companion plant to repel aphids, mites, and tomato hornworms. This variety grows only 10 inches high and wide, creating a perfectly uniform sphere. The tiny medium green leaves are only 1/2 inch long. Small terminal racemes of white flowers are borne in summer. (3 1/2" Pot-Annual)

Sweet Basil (*Ocimum basilicum*)--The most popular of all herbs. Bright green, wrinkled leaves on plants reaching 14-24" tall. Leaves are used in Italian dishes, tomato based dishes and are the main ingredient in pesto. It has white flowers in summer. Plant in rich, well-drained soil in full sun. Keep pinched just before flowering for lush growth. (3" Pot-Annual)

Thai Basil (*Ocimum basilicum*)--Anise-clove-scented 2" leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Violet flowers in summer. Height: 12-18". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. Called 'Horapha' in Thailand and 'Hun Que' in Vietnam. (3" Pot-Annual)

Thai 'Siam Queen' (*Ocimum basilicum* 'Siam Queen')--A past AAS winner. Licorice-scented leaves, purplish stems; used in vegetables, legumes, stir-fry; leaves used in Thai and Vietnamese cooking and tomato-based dishes. Pink to violet flowers in summer. Height: 20-24". Plant in rich, well-drained soil in full sun. Excellent as an ornamental in containers. (3 1/2" Pot-Annual)

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BAY LAUREL (*Laurus nobilis*): Firm, lance-shaped evergreen foliage, important for “Bouquet Garni”; used for sauces, soups, stews and desserts. No flowers. Height: 36-52”. Used in containers only in Wisconsin because it needs to be brought in each winter. Plant in full sun. (Terra Cotta Half-gallon and Gallon Pots-Zone 8 Perennial)

‘Little Ragu’ Bay Laurel--Native to the Mediterranean, this is a true compact Sweet Bay. The narrow foliage emerges chartreuse on red stems, and then becomes a rich, sage green. Its small size makes it ideal for planting in a container near the kitchen, handy for cooking. The dried leaves add a very distinctive flavor to stews and sauces. This evergreen shrub works well as a houseplant in colder climates, adding fragrance to the home all year. (Gallon Pot-Zone 8 Perennial)

BORAGE (*Borago officinalis*): Edible cucumber-flavored foliage; can be cooked as a vegetable; flowers are edible and can be candied. Blue flowers in July. Height: 18-24”. Plant in rich, well-drained soil in full sun. Readily self-sows. (3 1/2” Pot-Annual)

CARAWAY (*Carum carvi*): An erect biennial with a long taproot. Foliage is fine and fern-like. Tiny white to pink flowers appear in umbels during the summer, followed by aromatic 5-ribbed fruits. Native to Eurasia. Leaves can be added fresh to soups and salads and have a parsley-dill flavor. The seeds are especially popular in European cuisine in cakes, breads, sauerkraut, cabbage dishes, sausages, cheeses and spirits. Plant in well-drained soil in full sun. Attracts beneficial insects. (3 1/2” Pot, Zone 3 Perennial)

CATNIP (*Nepeta cataria*): Aromatic, gray, hairy foliage; used for teas, sauces and stews; use dried leaves to stuff cat toys. Blue flowers in July-Sept. Height: 24-30”. Plant in rich, well-drained soil in full sun to part-shade. Use for border garden, aromatic and medicinal herb. As with all mints, it can become invasive in the garden. (3” and/or 3 1/2” Pot-Zone 3 Perennial)

CHAMOMILE:

German Chamomile (*Matricaria recutita*, *M. chamomilla*)--Aromatic, finely cut, spreading foliage; leaves and flowers used for a beneficial tea and hair conditioner. Beautiful daisy-like white flowers in July. Height: 12”. Plant in average, well-drained soil in full sun. Use for the border garden, culinary and medicinal herb. Fragrance is milder than Roman chamomile. (3 1/2” Pot-Annual)

Roman Chamomile (*Chaemaemelum nobile*)--A mat-forming perennial with finely divided foliage. Flowers are small daisies and appear in summer. Grown for their flowers and essential oils. Oils are used in aromatherapy. Taken internally for digestive problems. Fragrance is stronger than German chamomile. Grows to 10-16”. (3 1/2” Pot-Zone 4 Perennial)

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CHERVIL (*Anthriscus cerefolium*): Resembles parsley and is one of the few herbs that likes a cool and shady position. An essential ingredient in “Fines Herbes. Its delicate anise flavor is best added just before serving to potato, egg and fish dishes. Does not dry well. White flowers appear in the summer and are also delicious. Grow in rich and well-drained soil. Grows to 24”. (3 1/2” Pot-Zone 3 Biennial)

CHIVES:

Common Chives (*Allium schoenoprasum*)--Narrow, tubular foliage; especially good with potatoes and eggs; used for garnish, soups, salads, soft cheeses and sauces. Edible, rose-purple flowers in June. Height 12-18”. Plant in average, well-drained soil in full sun. Use for containers, culinary herb or cut flower. (3 1/2” Pot-Zone 3 Perennial)

Garlic Chives (*Allium tuberosum*)--Grass-like foliage; delicate garlic flavor; leaves and flower buds used in soft cheeses, salads and stir-fry. Edible, fragrant white flowers in July. Height: 18”. Plant in average, well-drained soil in full sun. Use for border garden, containers, culinary herb. (3 1/2” Pot-Zone 4 Perennial)

CILANTRO/CORIANDER (*Coriandrum sativum*): Also called Chinese parsley, it’s “cilantro” when used fresh and “coriander” in seed form, whole or ground. The rounded leaves are harvested fresh before the plants go into bloom in the summer. Seeds and roots are used in pickling; leaves used in Southeast Asian, Middle Eastern and Mexican cuisine. White flowers in summer. Height: 24”. Plant in average, well-drained soil in full sun. Use for culinary herb. (3” and/or 3 1/2” Pot-Annual)

‘Confetti’--Finely serrated -leaf cilantro, so less chopping is needed! Best used when plants are young. Great, traditional cilantro flavor. 18-24” tall.

‘Santo’--A very fast growing, but slow to bolt variety with very good leaf production and flavor. Just 15” tall.

CORIANDER, VIETNAMESE (*Polygonum odoratum*): Relaxed mound of "knotted" stems and narrow pungent leaves used like cilantro for flavoring. Vietnamese coriander compliments many Asian and Vietnamese dishes well. Vietnamese cilantro can be used in place of cilantro or mint in many Asian inspired dishes. It has a lovely coriander taste with a clear citrus note; refreshing with a hot, biting, peppery aftertaste. The herb combines well with chilies, garlic, ginger, lemon grass, and salad herb. Vietnamese Coriander has been known to assist and improve digestion. It is high in beta carotene, iron, vitamin E, and calcium. There are also antioxidant properties which protect the gastric system as a whole. Height 18-24” (3” Pot-Annual)

CURRY PLANT (*Helichrysum italicum serotinum*, syn. *H. angustifolia*): A sub shrub with intensely silver foliage, golden flowers, and shiny, white cylindrical fruits. Its name results from its curry-like smell, though this plant is not used in curry blends. The leaf gives a subtle curry flavor to soups and casseroles when cooked briefly, but must be removed from the dish before eating. The plant is primarily grown for its ornamental

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and medicinal purposes and for its aroma, which is especially strong after summer rains. **NOTE:** This is not the **curry leaf** (*Chalcas koenigii*) used in southern Indian cuisine and sold fresh and dried in Asian markets. Height: Both dwarf (12") and tall (24") varieties are available. (3" Pot-Annual)

DILL (*Anethum graveolens*): Finely cut foliage; sprigs of flower heads are used in pickling; seeds and leaves are used with potatoes, eggs, fish and seafood. Tiny greenish-yellow flowers in summer. Plant in average, well-drained soil in full sun. Readily self-sows so allow some to go to seed at the end of the season to have continuous dill in the garden. Use for culinary herb. A favorite food of tiger swallowtail caterpillars.

Bouquet Dill--Early-flowering plants produce large blooms, seed umbels, and foliage on long stems, making Bouquet the preferred dill for cut flower use and pickling. The flowers are used to garnish potato salad, green salads, and pickles. Height: 24-36". (3" and/or 3 1/2" Pot, Annual)

Dukat Dill--A vigorous and slow to bolt selection with finely flavored, blue-green leaves. (3 1/2" Pot, Annual)

Fernleaf Dill--Dwarf and well-branched with dark, blue-green foliage. Slow to bolt and excellent in containers. Height: 18". (3" and/or 3 1/2" Pot, Annual)

EPAZOTE (*Chenopodium ambrosioides*): Mexican Tea. Well-known to Mexican and Caribbean cooking. This herb is quite pungent and is added to bean dishes to ward off some of the "negative" side effects. It has small, greenish flowers in July-Sept. Grow in any, well-drained soil in full sun. Fresh is best, but dried epazote can be used with good results in bean, corn, or fish dishes with fresh greens. Infuse the fresh leaves for tea. Height: 36-48". (3 1/2" Pot-Annual)

FENNEL:

Smokey Fennel, syn. bronze fennel (*Foeniculum vulgare*, var. 'Rubrum')--Deep smokey bronze finely cut foliage. Leaves and seeds are used in fish dishes and sweet pasta sauces. Also called herb fennel because it doesn't form the bulbous base. Yellow flowers in the summer. Grow in average, well-drained soil in part sun to part shade. Height: 48". (3 1/2" Pot-Zone 5 Perennial)

Sweet Fennel (*Foeniculum vulgare*, var. 'Dulce')--Green, finely cut foliage. Leaves and seeds are used in fish dishes and sweet pasta sauces. Also called herb fennel because it doesn't form the bulbous base. Yellow flowers in the summer. Grow in average, well-drained soil in part sun to part shade. Height: 48". (3 1/2" Pot-Zone 5 Perennial)

GARLIC (*Allium sativum*): By far one of our most versatile and healthy flavorings, its uses seem infinite in number, fresh or cooked. The bulb usually consists of about 10

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individual segments called cloves. Can be planted spring or fall but we are borderline hardy in Wisconsin when planted in fall so a thick mulch is recommended. A spring planting yields smaller bulbs. Plant in rich, loose, well-drained soil in full sun. Harvest when the tops turn yellow and fall over. Store harvested bulbs in a cool, dry place. Bulbs come 6/pkg. (For more information, visit the 'Fruit & Vegetable' section)

HOPS (*Humulus lupulus*): 2018 Herb of the Year! A twining herbaceous climber with bristled stems and large deeply lobed, toothed golden-yellow leaves. Tiny male flowers appear in branched cluster. The female flowers appear beneath soft, pale green, aromatic bracts in summer. The dried female flowers are harvested in late summer. This native of Europe, Asia and North America is a crucial ingredient in beer-making. Young shoots are eaten raw or cooked like asparagus. Hops are fully hardy in Wisconsin, but die back to the ground each winter. Vines are very vigorous and fast growing and will easily cover any sturdy support in a single summer. Fall foliage is a lovely gold. Remove the dead foliage the following spring, before new growth appears. Thin new shoots as required. Grow in rich, well-drained soil in full sun to part shade. Height: to 20'. (Zone 3 Perennial)

Nugget--Cone-shaped fruits for beer brewing with climbing habit; deeply lobed, dark green foliage; small, greenish yellow flowers in May. Nugget is used in all types of ales and stouts. Cut back to the ground in early spring. Ht.: to 20'. Grow in rich, moist soil in part sun to part shade. Use in the border or woodland garden, as a screen, wallcover and to attract butterflies. Zone 3. (Gallon pot)

HORSERADISH (*Armoracia rusticana*): Large green leaves, spicy, edible root, used for condiment; use young, fresh leaves in salads. White flowers in summer. Height: 24-36". Plant in any well-drained soil in full sun. Use as a culinary herb. (Roots sold 3 roots/pkg. and 4" Pots)

HYSSOP, TRUE (*Hyssopus officinalis*): Wonderful for late summer bloom, true hyssop is an easy-care, first-year flowering perennial that brings bees, beneficial insects and butterflies to the garden. This ancient herb has been used by many cultures for its medicinal and culinary value as well as its beauty. Plant for a short hedge along paths or mix with other perennials. Ideal in rock and herb gardens. Once established tolerates poor soil and drought. A native of the area ranging from southern Europe eastward to Central Asia, hyssop has become naturalized in North America. Flowers are usually violet-blue, but can also be pink, red or white. For full sun. Grows to 3' tall. (3" Pot, Zone 3 Perennial)

LAVENDER:

English Lavender 'Aromatico™ Blue' (*Lavandula angustifolia*)--A prolific bloomer, perfect for edging paths and borders, with aromatic foliage that perfumes the garden when brushed against. Deep eggplant-purple flowers bloom earlier than most above silvery-green foliage. This versatile, undemanding little evergreen shrub is ideal for

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containers, low borders, and rock gardens. Height is 14-20". (Gallon Pot-Zone 5 Perennial)

English Lavender 'Ellagance' Purple (*Lavandula angustifolia*)--2008 Fleuroselect Gold Medal winner! This outstanding series was selected by the Fleuroselect judges on the basis of its quick crop time, uniformity, color, and floridity. Ellagance forms compact, bushy mounds of silver-green foliage reaching 12-14 inches tall by 10-12 inches wide and produces large, densely filled flower spikes from June to September. Lavenders are commonly used in containers, as border and mass plantings, and as cut or dried flowers. Additionally, lavender is drought tolerant and resistant to deer and rabbit feeding. (3" Pot-Zone 5)

English Lavender 'Hidcote' (*Lavandula angustifolia*)--Gray-green foliage with the darkest blue flowers available on lavender; very slow growing variety; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: about 16". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3 1/2" and 4 1/2" Black Pots-Zone 5 Perennial)

English Lavender 'Imperial Gem' (*Lavandula angustifolia*)--Compact, gray-green foliage; very slow growing variety; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible vibrant purple flowers in June-July. A top performer in trials. Height: About 16". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (4 1/2" Terra Cotta Pot-Zone 5 Perennial)

English Lavender 'Munstead Strain' (*Lavandula angustifolia*)--The most hardy of the lavenders that can be grown in Wisconsin. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Stunning lavender-blue flowers in late summer. Height: 12-18". Plant average, well-drained soil in full sun to part-sun. Lavender is not fully hardy in Wisconsin and soggy soils must be avoided. Use for containers, aromatic herb, dried flower, nectarous plant. (3 1/2", 4 1/2" Black and/or Gallon Pots-Zone 5 Perennial)

English Lavender 'Phenomenal' (*Lavandula x intermedia*)--Extremely tolerant to heat & humidity, Phenomenal has a superior winter survival and hardiness to zone 5. It is known for its silvery foliage to grow in uniform, compact mounds. In the spring and summer, Phenomenal sports fragrant, dark purple-blue flowers on long stems. It is truly 'Phenomenal' for fresh and dried flower arrangements, oils, and culinary creations. Lavender Phenomenal is also critter resistant, in addition to being very temperature tolerant. Grows to 24-36" tall. (3 1/2" and Gallon Pots-Zone 5 Perennial)

English Lavender 'SuperBlue' (*Lavandula angustifolia*)--Fragrant wands of rich lavender-blue flowers deliver a soothing scent in early and midsummer. Perfect for borders or containers. Neat, compact foliage has good rain and weather tolerance. The large, full blooms are excellent for cutting and drying. Lavenders are commonly used in

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containers, as border and mass plantings, and as cut or dried flowers. Additionally, lavender is drought tolerant and resistant to deer and rabbit feeding. 10-20" tall. (3" Pot-Zone 5)

English Lavender 'Vera', syn. True English Lavender (*Lavandula angustifolia*)--An heirloom English lavender. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible lavender flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3" and/or 3 1/2" Pots-Zone 5 Perennial)

French or Spanish Lavender 'Purple Rain' (*Lavandula stoechas*)--A unique, new, compact lavender with stunning silver foliage and dark violet flowers topped by lavender petal-like bracts. This heavy spring bloomer is disease resistant and durable, standing up to summer heat and drought. A perfect landscape accent, in borders, rock gardens, patio containers and suited for hanging baskets. The butterflies and bees will like them just as much as you do. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. Height: 14-18". (4" Pot- Zone 8 Annual)

Fringed Lavender (*Lavandula dentata*)--Gray-green, deeply serrated foliage; blooms during cool periods of the year; oil used in perfumes and toiletries; flowers can be candied; dried flowers and leaves for linen sachets and potpourri. Not as fragrant as English, but the flowers and leaves are a bit more unique. Use for containers, aromatic herb, dried flower, nectarous plant. Best grown as an annual. (3 1/2" Pot-Zone 7)

'Goodwin Creek' Lavender (*Lavandula heterophylla* x *L. dentata*)--A newer, quite stunning variety. Wide-spreading bush with silver-gray, partly toothed leaves and bright violet-blue flowers. A very showy, aromatic herb. Excellent potted variety. Height: 18-24". Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Must be grown as an annual. (3" Pot-Zone 7)

Grosso Lavender, French Hybrid (*Lavandula angustifolia* x *L. latifolia*)--Developed in France for use in perfumes and essential oils. Blooming mid-summer through early fall, it has long flower stems that sport large, violet-blue flowers with a sweet fragrance. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. Height: 24-30". (3" Pot, Zone 6)

Provence Lavender (*Lavandula x intermedia*)--Some consider this French variety the most fragrant of all lavenders. Gray-green foliage; oil used in perfumes and toiletries; flowers can be candied, dried flowers and leaves for linen sachets, edible dark violet flowers in Aug-Sept. Height: 18". Plant in average, well-drained soil in full sun to part sun. Use for containers, aromatic herb, culinary, dried flower, nectarous plant. (3", 3 1/2" and/or Gallon Pots, Zone 6)

LEEK (*Allium ampeloprasum*, *A. porrum*): Titan variety. Bluish-green strap-like foliage; use bulbous base for soups and stews; use as a cooked vegetable. White

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flowers in summer. Height: 18-24". Plant in rich, well-drained soil in full sun. Use for culinary herb or vegetable. (3 1/2" Pot consisting of many plants which should be separated and individually planted-Zone 4 Perennial)

Titan--8-inch by 2-inch stalks with slightly bulbous base and mild flavor.

LEMON BALM: See Melissa

LEMON GRASS:

East Indian or Cochin Lemon Grass (*Cymbopogon flexosus*)--Fibrous leaves have a stiff midrib, sharp edges, and purple bases. Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (3 1/2" Pot-Annual)

West Indian Lemon Grass (*Cymbopogon citratus*)--Strongly lemon-scented grassy foliage; use fresh with fish and meat especially in Southeast Asian cuisine; infused as tea; oil used in perfumes and soaps and commercially for flavoring. No flowers. Compared with seed-grown East Indian Lemon Grass, the stalks are larger and more bulbous at the stem base. When mature, each plant will produce at least 6-12 harvestable stalks, and will regrow when cut back to just above the soil line. Tropical perennial grown as an annual in most parts of the U.S. Height: 36-72". Plant in rich, well-drained soil in full sun. Use for containers, aromatic, culinary and medicinal herb. (Black Half-gallon Pot-Annual)

LEMON VERBENA (*Aloysia triphylla*, *Lippia citriodora*): Lemon-scented foliage; used fresh in teas, stuffing and salad; use dried leaves in potpourri. Whitish flowers in summer. Height: 18-24". Plant in average, well-drained soil in full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot--Annual)

LIME BALM: See Melissa

LOVAGE (*Levisticum officinale*): Celery-like foliage; leaves used in soups, salads; stalks can be candied or used fresh; seeds added to breads. Greenish-yellow flowers in July. Height 36-48". Plant in rich, moist soil in full sun. Use for border garden, culinary or medicinal herb. (3 1/2" Pot-Zone 3 Perennial)

MARJORAM:

Sweet Marjoram (*Origanum onites*, *Marjorana onites*)--Delicate foliage; used in meat dishes, chicken dishes, tomato-based dishes, pasta; used to flavor oils and vinegars, dried for potpourri. Light purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for aromatic, culinary or medicinal herb. (3" and/or 3 1/2" Pot-Annual)

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MELISSA (*Melissa officinalis*): Lemon and/or Orange Balm. Strongly lemon or orange-menthol scented foliage; used in soups, salads and sauces; use for game and fish, to flavor liquors or teas, dried in potpourri. White flowers in July. Height: 24". Plant in rich, well-drained soil in part-sun to part-shade. Like all plants in the mint family it can become invasive in the garden. Use for the border garden, containers, aromatic or culinary herb. (3 1/2" Pot-Zone 4 Perennial)

MINT: *NOTE***:** All members of the mint family can become invasive in the garden. It is highly recommended to plant mints in a separate bed, a large container or to sink a bottomless container into the garden high enough as to not let the plant's runners spread past the rim. Keeping this in mind, mints are both beautiful and necessary in any herb garden.

Apple Mint (*Mentha suaveolens*)--Soft, fuzzy gray-green apple-scented foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible whitish pink flowers in summer. Height: 24". Plant in rich, moist soil in part-shade to full sun. Use for aromatic or culinary herb. (3 1/2" Pot-Zone 5 Perennial)

Banana Mint (*Mentha arvensis*)--This prostrate basil is native to Europe and Asia. It grows up to 12" tall and has green foliage and small lilac flowers when in bloom. Impress friends and family with banana mint cookies and muffins. Or try out banana mint tea, juleps, or ice cream. Just 12" tall. (3" Pot-Zone 5 Perennial)

Chocolate Mint (*Mentha x piperita citrata*)--Bronzy, "Peppermint Patty"-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pinkish-lavender flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (3 1/2" Pot-Zone 3 Perennial)

Corsican Mint (*Mentha requienii*)--Tiny and mat-forming with very thin, prostrate, rooting stems and pungently scented, round leaves. Minute lilac flowers appear in late spring to early summer. An aromatic herb with strong peppermint scent. Used to flavor Creme de Menthe. Grow in rich, well drained soil in shade to part shade. Height: 3/4". (3 1/2" Pot-Annual)

Curly Mint (*Mentha spicata*)--A curled leaf variety of spearmint traditionally used in cooking or added to bath water. Best grown in pots or restrained. Curly mint will grow in almost any soil type and, like most mints, it likes to spread out. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3" Pot-Zone 3 Perennial)

Hybrid Mint, var. 'Margarita™ Mint'--A pretty mint with bronze tipped leaves. It has a strong lime taste and is great for adding to a margarita to give it a special twist. Use as a garnish on top, add to fish dishes or guacamole. Or use it in any cocktail to add a nice accent of lime and mint. Margarita Mint is less invasive than most mints (because it doesn't spread by underground rhizomes). So you can plant in your garden or it makes

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a nice ground cover or border. The leaves can be dried and used for tea or sachets. Grows to 12" tall. (3 1/2" Pot-Zone 5 Perennial)

Hybrid Mint, var. 'Marilyn's Salad'--This is a completely different mint with a completely different use- as a fresh salad green! The young leaves are very tender, and the flavor is mild, sweet and delicate, not at all like other stronger mints. Just pick the leaves, strip them from the stems, and throw them liberally into your salad mix. For tender foliage, grow this mint in partial shade and cut often to keep the young leaves coming. Grows to 12-18" tall. (3 1/2" Pot-Zone 4 Perennial)

Mojito Mint (*Mentha x villosa*)--This is the true mint used in Mojitos; it's more mild in flavor and scent than some other mints. Use this mint in teas, salads and as a garnish. It also makes a nice ground cover with pink flowers. If you let it spread, you certainly shouldn't be lacking sprigs to put in your cocktails. 12-18" tall. (3" and/or 3 1/2 Pots-Zone 5 Perennial)

Orange Mint (*Mentha x piperita citrata*)--Light green, lemon-scented foliage; used in jellies, herb teas, and iced drinks, candied and garnishes. Edible, pink flowers in summer. Height: 18-24". Plant in rich moist soil in part shade to full sun. Use for aromatic herb, culinary herb. (3" Pot-Zone 3 Perennial)

Peppermint (*Mentha x piperita*)--Red-stemmed, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes, potpourri. Edible, purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3" and/or 3 1/2" and Pots-Zone 3 Perennial)

Pineapple Mint, Variegated (*Mentha suaveolens 'varigata'*)--Upright mound of wonderful variegated, light green leaves with white margins and pineapple aroma. Pineapple mint will grow in almost any soil type. Like most mints it's nice added in your hot or iced teas. It'd also make a very attractive garnish. Pineapple mint is most often used in fresh applications as its delicate aromas are lost when cooked. Use the tender young leaf tops as a garnish for desserts or main dishes in Caribbean and Polynesian cooking. Use the larger more coarse leaves to infuse oils and syrups or steeped in aromatic tea. Pineapple mint may be substituted for mint in cocktails. Height: 15-18". (3" Pot-Zone 4 Perennial)

Spearmint (*Mentha spicata*)--Bright green, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3" Pot-Zone 3 Perennial)

Spearmint 'Julep Mint' (*Mentha spicata*)--An interesting spearmint with small, aromatic leaves smelling like mint julep (though it's Kentucky Colonel Spearmint that is used to make the cocktail). Height: 18-24". Plant in rich, moist soil in part-shade to full

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sun. Use for groundcover, aromatic or culinary herb, confectionary. (3 1/2" Pot-Zone 4 Perennial)

Spearmint 'Kentucky Colonel' (*Mentha spicata*)--Kentucky Colonel is a spearmint which has captured people's hearts. It has a large leaf on a robust plant that is the basis for the Mint Julep. Bright green, toothed, spreading foliage; used in jellies, sauces for lamb dishes, herb teas, and iced drinks, candied and garnishes. Edible purple flowers in summer. Height: 18-24". Plant in rich, moist soil in part-shade to full sun. Use for groundcover, aromatic or culinary herb, confectionary. (3" and/or 3 1/2" Pots-Zone 3 Perennial)

Strawberry Mint (*Mentha spicata* subsp. *citrata*)--Aromatic leaves have a sweet, strawberry-like fragrance. Leaves may be used fresh or dried. Lovely in fruit salads, makes an excellent tea, and the flowers themselves are edible. A wonderfully scented herb that is reminiscent of strawberries with a fruit base. A compact plant with petite green leaves. 18-24" tall. (3" Pot-Zone 4 Perennial)

Thai Mint (*Mentha* sp.)--Tall, upright stalks of narrow, gray-green scented leaves. Rose-colored flowers above the foliage. Particularly good in oriental dishes. Will grow in almost any soil type. The herb can be used fresh or dried, the fresh is generally preferred. The leaves have a pleasant warm, fresh, aromatic, sweet flavor with a cool aftertaste. Mint leaves are used in beverages, teas, jellies, syrups, candies, and ice creams. Grows 18-24 " tall. (3" Pot-Zone 4 Perennial)

OREGANO:

Golden Oregano (*Origanum vulgare* 'Aureum')--This herb has beautiful chartreuse leaves but a very insignificant flower. In Wisconsin golden oregano is generally used only as a potted plant and can be overwintered on a bright windowsill indoors. It is generally not used as a culinary herb. (3 1/2" Pot-Annual)

Greek Oregano (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. Edible, white to purple flowers in summer. Height: 24". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3" Pot-Zone 3 Perennial)

Greek Oregano 'Hot & Spicy' (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in Italian, Greek, and Mexican cuisine. This variety, as the name says, packs quite a punch. A recent introduction. Edible, white to purple flowers in summer. Height: 16". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3 1/2" Pot-Zone 3 Perennial)

Greek Oregano 'Pizza' (*Origanum heracleoticum*, *O. vulgare hirtum*)--Aromatic, gray-green spreading foliage; often used dried in strongly flavored dishes; important in

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Italian, Greek, and Mexican cuisine. This spicy variety is especially perfect for Italian dishes. Edible, white to purple flowers in summer. Height: 14". Plant in average, well-drained soil in full sun. Use for edible, aromatic or culinary herb, groundcover. (3 1/2" Pot-Zone 3 Perennial)

Italian Oregano, True Oregano, Hardy Marjoram (*Origanum x majoricum*)--

Resembles marjoram in appearance and fragrance, though a bit milder. The plant is a bit easier to grow than marjoram which has a reputation of being a bit fussy. Though hardier than marjoram, Italian oregano is just Zone 7 hardy and is treated as an annual in Wisconsin. Substitute for marjoram rather than oregano in dishes. (3 1/2" Pot-Annual)

PARSLEY:

Curled Parsley (*Petroselinum crispum*)--Closely curled, bright green leaves, used for garnish, in sauces, butter, dressings, and stuffing. The more common parsley with a stronger, tangier parsley flavor. No flowers. Height: 12". Plant in rich, well-drained soil in full sun to part-shade. Very attractive in containers as an accent plant with mixed annual flowers. Culinary herb. (3" Pot-Biennial)

Giant of Italy Parsley (*Petroselinum crispum*)--Huge, dark green leaves with excellent flavor. Vigorous, upright growth. High yielding flat-leaf Parsley, great for fresh market sales. An herb that produces edible white flowers emerging in an umbel during the plant's second growing season. An attractor of butterflies and other beneficial insects. The herb produces large leaves and high yields and does well in containers and indoors. Used for garnish, in sauces, butter, dressings and stuffing. Grows to 24" tall. (3" Pot-Biennial)

Minuette Fern-leafed Parsley (*Petroselinum crispum*)--A one-of-a-kind parsley. The deeply incised, feathery, narrow leaflets are easy to chop for kitchen prep and make an elegant garnish. Delicate in appearance, yet firm and with a traditional parsley flavor. Used for garnish, in sauces, butter, dressings and stuffing. (3 1/2" Pot-Biennial)

Plain-Leaved, Italian Parsley (*Petroselinum crispum neapolitanum*)--Strongly flavored, flat, dark green leaves; used for garnish, in sauces, butter, dressings and stuffing. The more recommended of the parsleys in most cooking. No flowers. Height: 12". Plant in rich, well drained soil in full sun to part-shade. Excellent in containers. Culinary herb. (3" Pot-Biennial)

PARSLEY, HAMBURG ROOTED: See the "Fruits & Vegetables" section

ROSEMARY:

Barbeque Rosemary (*Rosmarinus officinalis*)--The barbeque rosemary produces straight stems that are sturdy enough for using as skewers for grilling vegetables, fish, seafood, and meats (like at a barbeque!). Leave the rosemary leaves on the skewers to

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impart the rosemary flavor into the grilled foods and wonderful aroma throughout. It produces clear blue flowers that soon cover the plant and contrast nicely with the dark green foliage. (3" and/or 3 1/2" Pots-Annual)

Gorizia Rosemary (*Rosmarinus officinalis*)--This upright Rosemary variety originated in Gorizia, Italy. It has larger, flatter leaves which are fragrant and flavorful additions to both culinary dishes and gardens. Gorizia is a rigidly upright plant with larger leaves and flowers than most other rosemary varieties. Its light blue flowers bloom in the spring thru summer. This very flavorful herb has a faint ginger scent and is good with most meats, vegetable and in breads. It is a good herb to plant in a container to bring indoors in the winter for use year-round. (3" Pot-Annual)

Prostrate/Creeping Rosemary (*Rosmarinus officinalis prostratus*)--Creeping Rosemary. Same as above. Height: 12-18". Many varieties are available at different times of the year, including 'Huntington Carpet' this spring. (3 1/2" Pot--Annual)

Semi-upright Rosemary, var. 'Roman Beauty' (*Rosmarinus officinalis*)--A Mediterranean beauty with arching stems that spill freely over a rock wall or container edge. Delightful lavender-blue flowers appear in spring. The aromatic, needle-like evergreen foliage is valued as a culinary herb or in potpourri. Grows to 2-3' tall and wide. (Gallon Pot-Annual)

Upright Rosemary (*Rosmarinus officinalis*)--Bluish-green shrubby foliage; fresh sprigs for vinegars, wines or oils; used fresh or dried for meats, chicken, soups or stews; oils for toiletries. Edible, **blue, pink or rose flowers** in summer. Height 30". Plant in rich, well-drained soil in full sun. Most often grown as a container plant in Wisconsin to be brought indoors in winter. A great windowsill herb. Use as aromatic, culinary or medicinal herb. Many varieties are available at different times of the year. (3 1/2" Pot-Annual)

Upright Rosemary, var. 'Arp' (*Rosmarinus officinalis*)--Surviving down to zone 5 with good protection and in a suitable micro-climate in well-drained soil, Arp is about as hardy as rosemary gets. This means savory, fresh rosemary all year long! Arp has pale blue flowers that bloom mid-summer through fall, and tease the senses with a hint of lemon fragrance. Arp makes a great border or container plant. Can grow to 4' tall. (3" Pot-Annual)

Upright Rosemary, var. 'Blue Spires' (*Rosmarinus officinalis*)--This highly aromatic shrub has unique light grey-green foliage, covered with exceptionally showy, clear blue flowers over a long season. Can grow to 4' tall. (Gallon Pot-Annual)

Upright Rosemary, var. 'Salem' (*Rosmarinus officinalis*)--Very cold hardy selection of rosemary with aromatic pale green leaves and light blue flowers. A more vigorous grower with wider leaves than many varieties. Commonly used in focaccia bread. Salem makes a container plant. Can grow to 4' tall. (3" Pot-Annual)

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Upright Rosemary, var. 'Tuscan Blue' (*Rosmarinus officinalis*)--Rosemary is a great culinary herb for the garden, and the broad, bushy cultivar 'Tuscan Blue' has the added appeal of distinctly sea green foliage and violet-blue flowers. Tuscan Blue rosemary has a lemon-y tang that goes along with its pine flavor and scent. It is not as harsh a taste as most other varieties and partners well with chicken, lamb, and fish. Tuscan Blue Rosemary is a tall and stately variety of Rosemary that will reach up to 48 inches tall. (3" and Gallon Pots-Annual)

RUE (*Ruta graveolens*): This graceful plant has deeply divided, blue-green leaves. Insects tend to dislike rue so plant near vegetables, flowers and compost heaps to keep them at bay. Can be used sparingly as a salad green. The juice is a skin irritant and can cause blistering. It has yellow flowers in the summer. Grow in rich, well-drained soil in full sun. Ht.: 36". (3 1/2" Pot-Zone 4 Perennial)

SAGE:

Garden Sage (*Salvia officinalis*)--Downy, gray foliage; leaves used in sausage, stuffing, as a tea. Edible, blue flowers in summer. Height: 30". Plant in average, well-drained soil in full sun to part-shade. Intolerant of soggy soils or soils that remain wet during the winter. Use for borders, containers, aromatic, culinary or medicinal herb, nectarous plant. Best planted as an annual. (3" and/or 3 1/2" Pot--Zone 5 Perennial with protection)

Garden Sage, var. 'Berggarten' (*Salvia officinalis*)--Exceptionally wide, downy, gray foliage; leaves used in sausage, stuffing, as a tea. Extremely ornamental. Edible, blue flowers in summer. Height: 30". Plant in average, well-drained soil in full sun to part-shade. Intolerant of soggy soils or soils that remain wet during the winter. Use for borders, containers, aromatic, culinary or medicinal herb, nectarous plant. Best planted as an annual. (3" and/or 3 1/2" Pot--Zone 5 Perennial with protection)

Golden Sage (*Salvia officinalis Aurea*)--Gold and green variegated foliage. Use as with garden sage for culinary. Height: 24". Very ornamental and wonderful as a foliage plant in mixed plantings. (3 1/2" Pot-Zone 5 Perennial)

Honey Melon Sage (*Salvia elegans*)--Technically a pineapple sage, but with a stunning honeydew melon scent. Grows like and looks like pineapple sage. Red blossoms in the late fall. Use for teas and fruit cups. Grows to 40". For full sun. (3" Pot-Annual)

Pineapple Sage (*Salvia elegans*)--Dark green, pointy foliage; sprigs added to fruit salads and iced drinks, garnish for desserts, use fresh or dried in pork dishes. Edible, scarlet flowers in summer. Height: 42". Plant in average, well-drained soil in full sun. Use for flower border, containers, aromatic, culinary or medicinal herb, nectarous plant. Hummingbirds adore. Also see 'Golden Delicious' pineapple sage in the Annual Flowers section. (3 1/2" Pot-Annual)

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Purple Sage (*Salvia officinalis Purpurascens*)--Same as Garden Sage with reddish-purple foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

Tri-color Sage (*Salvia officinalis Tri-color*)--Same as Garden Sage with white and purple variegated foliage. Height: 24". (3 1/2" Pot-Zone 5 Perennial)

SANTOLINA: A genus of evergreen shrubs, naturally occurring in dry, rocky habitats in the Mediterranean. They have intensely aromatic leaves and tiny flowers borne in long-stemmed, dense, button-like heads. Each floret is tubular and yellow or white. None are hardy in Wisconsin and are grown as an annual or as a potted plants which can easily be overwintered on a sunny windowsill. The leaves can be used in potpourri or as a natural insect repellent when placed among clothing or when planted in the garden. We receive an assortment of varieties throughout the year. Most grow to about 24".

Lavender Cotton 'Nana' (*Santolina chamaecyparissus, syn. S. incana*)--'Nana' has a very compact, globe-like growth habit. Aromatic, crimped gray leaflets on white woolly stems. The dried flowers are great in floral arrangements. Leaf oils are used in perfume and dried leaves are used in potpourri. Also a natural insect repellent. Yellow flowers in July-August. Grow in average, dryish soil in full sun. Height: 15". (3" Pot-Zone 6 Perennial)

SAVORY:

Summer Savory (*Satureja hortensis*)--Soft, narrow, upright foliage. Use in Herbes de Provence. Use fresh or dried with legumes, sausages, stuffing and meat dishes. Pink to purplish flowers in summer. Grow in average, well-drained soil in full sun. Height: 24-30". (3 1/2" Pot-Annual)

Winter Savory (*Satureja montana*)--Stiff, dark-green, mat-forming foliage; used in "Herbes de Provence"; use fresh or dried with legumes, sausages, stuffings, and meat dishes. Lilac flowers in summer. Height: 12". Plant in average, well-drained soil in full sun. Use for border garden, culinary herb. (3 1/2" Pot-Zone 4 Perennial)

SCENTED GERANIUMS (*Pelargoniums*): With our regular supplier of scented geraniums out of business, no scented geraniums are available to us in 2024. We will continue to look for a new source for the future.

SORREL, RED VEINED (*Rumex spp.*): Sorrel is a super easy green to grow. This particular sorrel has bright green leaves with showy red veins, from the central stalk and radiating outwards. It has the same sharp, tangy, lemon like flavor as regular sorrel but has increased 'plate appeal'. It's great planted outdoors but may be the best sorrel variety for growing indoors. For the best flavor and texture you should pick the leaves while they're still pretty young; even young leaves have a nice crispness. As sorrel leaves get older they can become tough and less tasty. Try adding red veined sorrel to your salad mixes, soups, stews, egg dishes and more. Height: 12". (3 1/2" Pot-Perennial)

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STEVIA (*Stevia rebaudiana*): Sugar Plant, Sweetleaf. Edible foliage that is 300x sweeter than cane sugar. Use leaves as an herbal sweetener fresh or dried. Clusters of small, white flowers in the summer. Grow in rich, well-drained soil in full sun. Height: 24-36". (3 1/2" Pot-Annual)

SWEET GRASS, HOLY GRASS (*Hierochloa odorata*): A fragrant, perennial grass that when dried produces coumarin, a sweet smelling, crystalline compound important in the perfume industry. Has a strong vanilla scent. The oil is used to flavor candies, soft drinks and adds the vanilla flavor to vanilla flavored vodka. The grass is beautiful but vigorous. Plant in moist soil in full sun. (4 1/2" Black Pot Pot-Zone 3 Perennial)

SWEET WOODRUFF (*Galium odoratum*): Fragrant, sprawling, whorled, green foliage. A primary ingredient in "May Wine". White flowers in May and June. Height: 6-8". Plant in rich, well-drained soil in part- to full sun. Use for woodland garden, groundcover or aromatic herb. May become invasive. (3 1/2" and Gallon Pots-Zone 4 Perennial)

TARRAGON, FRENCH (*Artemisia dracunculus*): Slender, dark green, anise-flavored leaves; use fresh or dried for chicken, eggs, sauces, salad dressing, mustards. No flowers. Height: 24". Plant in average, well-drained soil in full sun. Use for border garden or as culinary herb. (3 1/2" Pot-Zone 4 Perennial)

TARRAGON, FRENCH var. 'Tolergon' (*Artemisia dracunculus*): Slender, dark green, anise-flavored leaves; use fresh or dried for chicken, eggs, sauces, salad dressing, mustards. The leaves of 'Tolergon' are wider than the species and the plant is uniquely durable to environmental stress such as heat or cold. No flowers. Height: 24". Plant in average, well-drained soil in full sun. Use for border garden or as culinary herb. (3 1/2" Pot-Zone 4 Perennial)

THYME:

Broad-leafed Thyme 'Foxley' (*Thymus pulegioides* 'Foxley')--Vigorous growing thyme with rounded, green leaves that have a creamy-white margin. Pink flowers amongst the foliage. Foxley thyme is particularly good to use in raw salads, both of vegetables and fruits, as the leaves are softer and not as chewy as common thyme when served uncooked. Unusually broad, variegated leaves that are nice for planting along low borders and walkways so that the fragrance can be appreciated. Good for containers on patios or indoors in the sun or in mixed containers - has cream and pink flowers in summer. Grows to 6-8" tall. (3" Pot-Zone 5 Perennial)

Caraway Thyme (*Thymus Herba-barona*)--Low-growing creeping thyme with tiny green leaves that have an intense caraway fragrance when crushed. Caraway thyme can be used as a substitute for real caraway in any recipe. It is especially nice in bread or cooked meat. Caraway thyme contains an essential oil that has antiseptic deodorant and disinfectant uses. It has also been used in perfumery and as mouth wash. Caraway

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thyme is low growing and releases a spicy scent when crushed which makes for a nice groundcover. Height: 2-5". (3" Pot-Zone 5 Perennial)

Creeping Thyme (*Thymus serpyllum Coccineus*)--Aromatic, evergreen, mat-forming foliage. Edible, crimson flowers in May-Sept. Height: 2-4". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover, or paving stones. (3 1/2" Pot--Zone 3 Perennial). Also see 'Elfin' thyme in the Perennial Section.

English Thyme (*Thymus vulgaris*)--Aromatic, gray-green shrubby foliage; an essential ingredient of "Bouquet garni"; used to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for containers, groundcover, or aromatic, culinary or medicinal herb. (3" and/or 3 1/2" Pot-Zone 5 Perennial)

French Thyme (*Thymus dentata*)--Neat, upright shrub with spicy yet sweet flavored leaves and pale, pink-purplish flowers in summer. Use in topiaries and fresh or dried in stuffings and sauces. Plant in average, well-drained soil in full sun. Height: 15". (3" and/or 3 1/2" Pot-Zone 3 Perennial)

Lemon Thyme (*Thymus x citriodorus*)--Lemon-scented, shrubby foliage; used fresh or dried for fish, stuffings for poultry, and vegetables. Edible, lavender flowers in July. Height: 10-15". Plant in average, well-drained soil in full sun to part-sun. Use for border garden, containers, groundcover or culinary herb. (3" and/or 3 1/2" Pot-Zone 5 Perennial)

Mother-of-Thyme (*Thymus serpyllum*)--Aromatic, evergreen, mat-forming foliage; used to flavor soups, marinades, stuffings, and vegetables. Edible, rosy-purple flowers in late May-Sept. Height: 8-10". Plant in average, well-drained soil in full sun to part-sun. Use for containers, edging, groundcover or paving stones. (3 1/2" Pot-Zone 3 Perennial)

Orange Spice Thyme (*Thymus fragrantissimus*)--From the Johnny's Selected Seeds catalog: "Classic thyme appearance with citrus flair! The aroma is distinctly sweeter than German Winter. Try it fresh with fish, vegetable and perhaps even dessert dishes. Growth habit and hardiness are similar to English thyme." (3 1/2" Pot-Zone 6 Perennial)

Rose Thyme (*Thymus* spp. 'Rose')--Combines the warm, spicy scent of thyme with the sweet aroma of old-fashioned rose. Try it fresh with fish, vegetable and perhaps even dessert dishes. Makes a wonderfully fragrant edging or groundcover. Growth habit and hardiness are similar to English thyme. Grows 6-8" tall. (3" Pot-Zone 5 Perennial)

Variegated Lemon Thyme (*Thymus x citriodorus Aurea-variegata*)--Green, dappled gold, lemon-scented foliage. Use fresh or dried for fish, stuffings for poultry and vegetables. Edible, pale lilac flowers in July. Grow in average, well-drained soil in full sun to part shade. Height: 6". (3 1/2" Pot-Zone 4 Perennial)

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Variegated Lemon Thyme 'Doone Valley' (Thymus x citriodorus Aurea-variegata)-- Doone Valley is a creeping variety of thyme. Its foliage is more or less variegated depending on the season. It produces pink flowers when in bloom. The foliage of Doone Valley is very fragrant with a lemon scent. This is not really a cooking thyme; its lemon scent doesn't hold up in cooking like Lemon Thyme. However, the foliage and flowers can both be used as attractive and wonderful smelling garnishes. Grow in average, well-drained soil in full sun to part shade. Height: 6". (4" and/or 4 1/2" Terra Cotta Pot-Zone 4 Perennial)

Variegated Thyme (Thymus vulgaris)--Silver-Edge Thyme. Same as English Thyme with gray-green foliage with a white margin. More ornamental. Height: 10". (3 1/2" Pot-Zone 5 Perennial)

Winter Thyme (Thymus vulgaris)--Red-stemmed, gray-green shrubby foliage. An essential ingredient of Bouquet garni. Use to flavor soups, marinades, stuffings and vegetables. Edible, lavender flowers in July. Grow in average, well-drained soil in full sun to part sun. Height: 6-12". (3 1/2" Pot-Zone 4 Perennial)

A NOTE ON EDIBLE FLOWERS

Edible flowers are an unusual and colorful garnish that can be used to great effect in dishes, both sweet and savory. They impart a delicate flavor to jams, salads, beverages or sorbets. Zucchini flowers are robust enough to be lightly fried, while dried flowers are a common ingredient in many spice mixtures. A scattering of colorful petals and flowers is striking when set against a background of salad greens. Herb flowers, such as borage or chives, are ideal for salads, as are peppery nasturtium blossoms. Cornflowers, calendula, violas, pansies and marigolds are useful for their colors. In sweet dishes, roses or scented geranium blossoms are an obvious choice. Other edible flowers include: Salvia, clover, daylilies, freesia, sweet pea, dianthus and lavender. Before using any other flowers, check with a reliable source to make sure the blossom is indeed edible! There are many books and pamphlets available on this subject. Many specialty cookbooks include recipes using edible flowers.