

## HERB LIST 2017

Herb	Botanical Name	Description	USDA Zones
Arnica	<i>Arnica montana</i>	Perennial. Large, vibrant yellow, daisy-like flowers on long (up to 24 in.), sturdy stalks emanating from rosettes of green, strap like leaves; flowers and roots used medicinally in salves, tinctures and compresses (research before use); light feeder, prefers moist, well-drained, acidic soil; part to full sun (afternoon shade in hot areas); attracts bees; can be divided in spring.	4 - 9
Basil	<i>Ocimum spp.</i>	separate list available	
Bay Laurel	<i>Laurus nobilis</i>	Tender Perennial (overwinter indoors). Ht. 3-5 ft. (13-15 ft. in mild climates). Small evergreen tree. Shiny, leathery leaves have many culinary uses. Outdoors - morning sun, afternoon shade; indoors - sunny window. (available in <b>6 in. pots @ \$9.99</b> )	8 - 12
Bergamot, Wild	<i>Monarda didyma</i>	Perennial. Ht. 2-4 ft. Rose-lavender whorls of tubular flowers and grey-green leaves have a strong spicy scent and flavor similar to Earl Grey tea; tea can be made with both flowers and leaves; also used in salads, desserts, drinks, and with fish. Attracts bees, butterflies, hummingbirds; disliked by deer; helps repel mosquitoes. Full to part sun.	3 - 9
Borage, White Borage, Blue	<i>Borago officinalis</i>	Annual (will self-sow). Ht. 2-3 ft. Greyish-green, prickly leaves, beautiful star-shaped white or blue flowers. Young leaves and flowers added to salads for cucumber flavor; very attractive to bees. Known as the herb of gladness. Full sun.	
Burnet, Salad	<i>Sanguisorba minor</i>	Perennial. Ht. 6-12 in. A decorative little herb, ferny foliage, cucumber flavor, used in salads, soups and sauces. Full sun.	4 - 10
Catnip	<i>Nepeta cataria</i>	Perennial. Ht. 2-3 ft. Grey-green leaves, violet flowers. Attracts beneficial insects; used in teas for relaxation; loved by many (not all) cats; rubbed on skin, a natural insect repellent; use as a companion plant to repel insects. Full sun.	4 - 11
Lemon Catnip	<i>Nepeta cataria citriodora</i>	Perennial. Ht. 2-3 ft. Same qualities and uses as regular catnip (above), but with green leaves, lemony scent, and purple spotted white flowers. Full sun.	3 - 9
Chamomile, German	<i>Matricaria recutita</i>	Annual (will self-sow). Ht. 18-30 in. Bright green ferny leaves. Small, white daisy flowers with yellow centers have many uses: calming tea, perfume, hair rinses; sweet addition to salads, desserts, and drinks. Attractive to beneficial insects. Full sun.	
Chamomile, Roman	<i>Chamaemelum nobile</i>	Perennial. Low-growing, 6 in. x 16 in.; fragrant, feathery foliage; tiny white daisy flowers with yellow centers, used for tea, sweet addition to salads, desserts, drinks; plants make beautiful ground cover that can be mowed. Full sun.	5 - 9
Chervil	<i>Anthriscus cerefolium</i>	Annual (may self-sow). Parsley-like green leaves, delicate anise flavor, used in spring soups and salads and as garnish. Ht. 12-20 in. Morning sun, afternoon shade.	

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Chives	<i>Allium schoenoprasum</i>	Perennial. Tight clumps of very tiny bulbs which can be easily separated and transplanted. Edible pale purple blossoms, slender deep green tube-like leaves, a useful and decorative kitchen herb. Ht. 12-15 in. May be divided every few years. Full sun.	3 - 9
Garlic Chives	<i>Allium tuberosum</i>	Perennial. Flattened blades, like little leek leaves. Subtle garlic flavor is perfect for use in uncooked dishes where raw regular garlic might be overwhelming; many other culinary uses. Full sun.	3 - 9
Welsh Onion Chives	<i>Allium fistulosum</i>	Perennial. Similar to both scallions and chives, but with a much larger, hollow, tubular leaf. Flavor is slightly stronger than regular chives, milder than an onion. Edible flowers are large ivory spheres. They are not really from Wales, the name comes from Old English <i>welisc</i> and Old German <i>welsche</i> , which both mean foreign. Full sun.	6 - 9
Calypso Cilantro (Coriander)	<i>Coriandrum sativum</i>	Annual (may self-sow). Ht.12-18 in. Popular herb for Mexican and Asian cooking. Strongly flavored parsley-like foliage called cilantro, seeds called coriander; roots are also used in Thai and Indian cuisines. A slow bolting, 'cut and come again' variety. Freeze or dry for winter cooking. Morning sun, afternoon shade slows bolting.	
Pokey Joe Cilantro (Coriander)	<i>Coriandrum sativum</i>	Annual (may self-sow). Ht.12-18 in. Popular herb for Mexican and Asian cooking. Strongly flavored parsley-like foliage called cilantro, seeds called coriander; roots are also used in Thai and Indian cuisines. A slow growing, slow bolting variety reputed to have a less 'soapy' flavor than some cilantros. Freeze or dry for winter cooking. Morning sun, afternoon shade slows bolting.	
Comfrey	<i>Symphytum officinale</i>	Perennial. Ht. 2-3 ft., spread 3 ft. Large fuzzy leaves, blue to pink bell-shaped flowers. Very deep roots bring up lots of nutrients, so the leaves are wonderful to: activate compost; steep and use as a liquid fertilizer/foliar feed; bury under plants or use as a mulch that will break down and feed the soil - especially beneficial for fruits and vegetables; great as a living mulch under fruit trees. Also has medicinal uses (research before use). Full to part sun.	3 - 9
Coriander, Vietnamese	<i>Persicaria odorata</i> (a.k.a. <i>Polygonum odoratum</i> )	Annual (winter indoors). Trailing herb with a flavor similar to cilantro, essential ingredient in many Asian dishes. Pretty plant with heart shaped leaves, great for a hanging basket. Morning sun, afternoon shade.	
Culantro	<i>Eryngium foetidum</i>	Annual. Rosettes of long, serrated and spiny, bright green leaves; thistle-like blue flowers; highly scented and flavored, similar to cilantro but more pungent, used sparingly in Caribbean, Latin American, and Asian cooking. Best as a cool weather crop as it bolts in hot temperatures. Morning sun, afternoon shade or partial shade will slow the bolting process.	
Curry, Ornamental	<i>Helichrysum italicum</i> (a.k.a. <i>Helichrysum angustifolium</i> )	Tender Perennial. Ht. 1-2 ft. Curry-scented, silver-green foliage, yellow flowers; nice for potpourri and dried flower arrangements; curry leaf sachets in woolens keep moths away. <u>Not</u> the curry leaf herb or the curry spices, but sometimes used sparingly in cooking. Full sun.	8 - 11

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Dill, Bouquet	<i>Anethum graveolens</i>	Annual (may self-sow). Ht. 24-36 in., flower/seed umbels 6 in. wide. Dark green leaves, fabulous flavor and aroma. Excellent seed and leaf (dill weed) production. Very attractive to beneficial insects. Full sun.	
Dill, Fernleaf	<i>Anethum graveolens</i>	Annual (may self-sow). Ht. 12-15 in., very slow to flower, grown for the tasty, aromatic, and abundant blue-green leaves (dill weed). Small size perfect for containers. AAS winner 1992. Very attractive to beneficial insects. Full sun.	
Dill, Mammoth	<i>Anethum graveolens</i>	Annual (may self-sow). Ht. 4-6 ft., flower/seed umbels are very large and have been known to produce nearly a cup of seed each. Delicious, aromatic, feathery, green leaves. Very attractive to beneficial insects. Full sun.	
Epazote	<i>Chenopodium ambrosioides</i>	Annual (self-sows). Ht. 3 ft. Strongly flavored and scented (bitter, musky, lemony) herb used in Mexican and South American cooking. Full sun.	
Fennel (includes Bronze Fennel, Green Fennel, Smoky Fennel, Sweet Fennel)	<i>Foeniculum vulgare</i>	Perennial (will self-sow). Ht. 3-6 ft. Tall, hollow-stemmed, with finely cut leaves, brown seeds - both leaves and seeds are used for mild anise flavoring in salads, cooking, teas, liqueurs, vinegars. Bronze fennel is a host plant for swallowtail butterflies. Full sun.	5 - 11
Fenugreek	<i>Trigonella foenum-graecum</i>	Annual. Ht. 2 ft. Resembles a pea plant, yellow flowers and seed pods, maple scent. Grown mainly for seed, which is used in herbal remedies; many culinary uses - curries, pickles, sweets; used as a seed for sprouts; leaves used sparingly in cooking. Harvest seed pods when brown, dry thoroughly, store in air-tight container. Full sun.	
Feverfew	<i>Tanacetum parthenium</i>	Perennial (will self-sow). Ht. 18-24 in. Chrysanthemum-like leaves, white daisy flowers with yellow centers. Leaves are eaten or infused in tea to reduce/relieve migraines. Full sun.	5 - 9
Garlic	<i>Allium sativum</i>	See Allium list.	
Horseradish	<i>Armoracia rusticana</i>	Perennial. Ht. 2-3 ft. Root can be harvested after one year, either in late fall or early spring; best flavor after a frost. Grated and mixed with vinegar and salt, it makes a tangy, pungent relish. Vinegar stabilizes hotness - add immediately after grinding for mild, add 3 minutes after grinding for hot. Spreads vigorously; may be grown in a container. Full sun. (available in <b>8 in. pots @ \$7.99</b> )	3 - 9
Hyssop	<i>Hyssopus officinalis</i>	Perennial. Ht. 18-24 in. Aromatic and decorative plant. Leaves and flowers used as a seasoning (somewhat bitter, sage/mint flavor) and in teas. Spikes of blue or pink flowers. Full sun.	3 - 9
Lavender; Lavandin	<i>Lavandula spp.</i>	Separate list available.	
Lemon Grass	<i>Cymbopogon citratus</i>	Very Tender Perennial (overwinter indoors). Ht. 3-5 ft. Clumping tropical grass. Bulbous stems are chopped and added to Asian dishes, or an infusion of leaves and stems can be strained and added. Also makes a tasty tea. Full sun.	11 +
Lemon Verbena	<i>Aloysia triphylla</i> (a.k.a. <i>Aloysia citriodora</i> , <i>Lippia citriodora</i> )	Tender Perennial (overwinter indoors). Ht. 3-4 ft. as a container plant. Woody shrub, pointed oval leaves, tiny white/lilac flowers. Leaves and flowers have intense, unforgettable lemon scent and are used as flavoring in teas, liqueurs, and any recipe requiring a lemon flavor. Very nice with fish, poultry. Full sun.	8 - 10

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Lovage	<i>Levisticum officinale</i>	Perennial. Ht. 6 ft. Very vigorously growing herb, with large, parsley-like leaves. Strong celery flavor, used in soups, stews, casseroles; new shoots eaten like celery, stems candied like angelica, seeds added to breads. Sun to part shade.	5-8
Marjoram, Sweet	<i>Origanum majorana</i>	Annual. Ht. 12 in. Grey-green leaves, white flowers. Spicy-sweet culinary herb used fresh or dried. Full sun.	
Mints		Separate list available.	
Oregano, Common	<i>Origanum vulgare</i>	Perennial. Ht. 1-2 ft. Pink/white flowers, deep green leaves, bold, peppery, spicy flavor. Full sun.	5 - 11
Oregano, Compact	<i>Origanum vulgare compactum</i>	Perennial. 8 in. x 12 in. Dark green, fragrant foliage, a milder culinary oregano, perfect for containers. Full sun.	4 - 9
Oregano, Dittany of Crete	<i>Origanum dictamnus</i>	Tender Perennial. Ht. 6-8 in. Round, fuzzy, grey-green leaves, pretty pink flowers in dangling clusters. Used as a culinary herb, in herbal remedies, flowers make a delicious tea. Full sun.	7 - 11
Oregano, Greek	<i>Origanum vulgare hirtum</i>	Perennial. Ht. 2 ft. Grey-green, hairy leaves, small white flowers. Very intense flavor. Full sun.	5 - 11
Oregano, Hot & Spicy	<i>Origanum vulgare</i>	Perennial. 18 in. x 18 in. Rounded, grey-green foliage, pink flowers. Strong and spicy flavor. Full sun.	6 - 10
Oregano, Italian	<i>Origanum x majoricum</i>	Perennial. Ht. 1-2 ft. Less powerful flavor than Greek oregano, with hints of marjoram. Attractive, mounding growth habit; aromatic, 1 in. leaves; spikes of tiny white flowers in early summer. Pinch it back before flowering to encourage bushiness. Full sun.	6 - 9
Oregano, Margeritha	<i>Origanum vulgare</i>	Perennial. Ht. 1-2 ft. Intensely fragrant, excellent for Mediterranean cooking. Dark green leaves, pink to purple flowers, very pretty in the herb garden. Frequent cutting will keep it bushy, or you can let it bloom and attract pollinators. Full sun.	6 - 9
Oregano, Mexican	<i>Lippia graveolens</i>	Annual or Tender Perennial (overwinter indoors). Ht. 4 ft. Though not a true oregano, it is the one most used, both fresh and dried, for cooking in Mexico, with a stronger and hotter flavor than <i>Origanum vulgare</i> . Also used in teas. Aromatic, oval leaves with scalloped edges; tiny, white, tubular flowers attract bees. Full sun. <b>Specialty annual: \$3.49.</b>	8 - 11
Oregano, Santa Cruz	<i>Origanum vulgare</i>	Perennial. 18 in. x 18 in. Dark green leaves with fine flavor, dusty pink flowers; edible and ornamental. Full sun.	5 - 9
Oregano, Supreme	<i>Origanum vulgare</i>	Perennial. Ht. 8-10 in., mounding habit about 2 ft. wide. A favorite in Italy, with dark green, aromatic, full flavored leaves. Full sun.	5 - 9
Oregano, Variegated	<i>Origanum vulgare</i>	Perennial. Creeping variety with green and white variegated leaves, blooms white in summer. Grows 8 in. high x 16 in. wide. Very aromatic; can be used fresh or dried. Full sun.	5 - 9
Parsley, Curled	<i>Petroselinum crispum</i>	Biennial (may self-sow). Ht. 1-3 ft. (if allowed to bloom). Tightly curled green leaves are beautiful, nutritious, and flavorful, used in cooking, salads, and for garnishes. Full sun.	6 - 9
Parsley, Flat Leaf	<i>Petroselinum crispum var. neapolitanum</i>	Biennial (may self-sow). Ht. 1-3 ft. (if allowed to bloom). Large, flat, deep green leaves, the favorite of cooks. Nutritious and flavorful. Full sun.	6 - 9

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Patchouli	<i>Pogostemon cablin</i> or <i>Pogostemon patchouli</i>	Very Tender Perennial (winter indoors). Ht. up to 4 ft. Exotically scented tropical plant from India; oblong, notched leaves, square stems, tiny white flowers. Dried leaves can be mixed with other herbs and spices for sachets and potpourri; or simmer in a pot of water to scent the air. Pinch tips to encourage bushiness. Full sun to part shade. (available in <b>6 in. pots @ \$7.99</b> )	10 - 12
Pleurisy Root	<i>Asclepias tuberosa</i>	Perennial. Ht. 1-3 ft. Also known as Butterfly Weed. A beautiful plant with green, strap-like leaves and yellow-orange flowers that are wonderful for attracting beneficial insects, butterflies (Monarchs love it) and hummingbirds. Roots are used in herbal medicine as a treatment for lung complaints, generally as a tea. Difficult to establish, but once it is happy, you will be happy too. Full sun.	3 - 9
Rosemary	General Information	Rosemary is an intensely flavored herb used in cooking meat, fish, fowl, in savory baking, and as an ingredient in <i>bouquet garnis</i> for soups and stews. The flowers, more delicately flavored than the leaves, can be used in salads. Requires excellent drainage, a sheltered, southern exposure, and winter protection.	
Rosemary, Arp	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 3-5 ft. Pale blue flowers on tall, upright stems; grey-green, needle-shaped, aromatic foliage; excellent culinary herb; cold hardy. Full sun.	6-7 - 10
Rosemary, Barbecue	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 3-5 ft. Sturdy and straight branches, perfect for grilling skewers that infuse meat and vegetables with flavor. Longer, broader leaves are aromatic and flavorful; clear blue flowers. Full sun.	8 - 10
Rosemary, Blue Lagoon	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 12-24 in., spread 16-32 in. Creeping, semi-prostrate habit, dark green, narrow foliage; dark blue flowers; aromatic, flavorful; very pretty cascading in a pot. Full sun.	7 - 10
Rosemary, Boule	<i>Rosmarinus officinalis prostratus</i>	Tender Perennial. Ht. 2 ft., width 2 ft., unusual habit - grows in a mound, with branches that will spill over a wall or container. Deep green, flavorful leaves, blue flowers. Full sun.	8 - 10
Rosemary, Creeping	<i>Rosmarinus officinalis prostratus</i>	Tender Perennial. Ht. 6-12 in. Prostrate habit, pale blue flowers, heady fragrance. Dark green leaves, to 2 in. long, are rich in aromatic oils. Beautiful plant for containers, hanging baskets, topiaries, walls and rock gardens. Full sun.	7 - 10
Rosemary, Foxtail	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 40 in. Fragrant, flavorful; unusual plume-like growth from base; bright blue flowers, dark green leaves. Full sun.	7 - 10
Rosemary, Gorizia	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 30 in. An upright, almost columnar, rosemary with long, broad leaves, light blue flowers; sweet, gingery aroma and flavor make it super nice in recipes. Full sun.	7 - 11
Rosemary, Haifa	<i>Rosmarinus officinalis prostrata</i>	Tender Perennial. Ht. 4 in., spread several feet. A creeping, carpet-like rosemary with dark green leaves, pale blue flowers, great for a hanging basket. Strong flavor and fragrance. Full sun.	8 - 11
Rosemary, Hill Hardy a.k.a. Madeline Hill Rosemary	<i>Rosmarinus officinalis c.v.</i>	Tender Perennial. Ht. 3 ft., width 2 ft. Upright, vigorous, cold hardy and drought tolerant rosemary, with fragrant, spiky green leaves, pale blue flowers. Full sun.	6 - 11

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Rosemary, Salem	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 2-3 ft. Upright, mounded form, silver-green leaves, pale blue flowers. Aromatic, flavor less piney than some. Especially bred for cold hardiness. Full sun.	7 - 10
Rosemary, Tuscan Blue	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 4-5 ft. Upright, columnar form, deep green leaves, blue-violet flowers. Loved by cooks. Full sun.	8 - 10
Rosemary, Upright Blue	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 4 ft. Long, broad, green leaves, blue flowers. Aromatic and flavorful. Full sun.	7 - 10
Rosemary, Upright Pink	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 4 ft. Long, broad, green leaves, rose-colored flowers. Aromatic and flavorful. Full sun.	7 - 10
Rosemary, Upright White	<i>Rosmarinus officinalis</i>	Tender Perennial. Ht. 4 ft. Long, broad, green leaves, white flowers. Aromatic and flavorful. Full sun.	7 - 10
Sage, Berggarten	<i>Salvia officinalis</i>	Perennial. Ht. 2 ft. Large, rounded, fuzzy, grey-green leaves, with great flavor and scent; dries very nicely. Purple spikes of blooms are rare, which extends the life of the plant and results in greater leaf production. Full sun.	5 - 11
Sage, Berggarten Variegated	<i>Salvia officinalis</i>	Perennial. 2 ft. high x 3 ft. wide. Excellent culinary sage. Beautiful, slender, blue-green and white variegated leaves. Drought tolerant, deer resistant, attractive to beneficial insects. Prune out any parts that revert to plain green. Full sun.	5 - 9
Sage, Bicolor	<i>Salvia officinalis</i>	Perennial. Ht. 20 in. A unique selection from Hishtil in Israel, this sage grows in a dome shape. Leaves are thin, oval, very fragrant, with green and white variegation. A most unusual culinary sage, somewhat less hardy than other garden sages. Full sun.	6-7 - 8
Sage, Garden	<i>Salvia officinalis</i>	Perennial. Ht. 3 ft. Great culinary sage, but also has beautiful, edible, purple flowers - one of the prettiest salvias. Try the flowers battered and fried, or cooked in rice, egg, or cheese dishes, or as a garnish for salads and pizza. Leaves are thin and long, can be used fresh or dried for cooking, herbal remedies. Full sun.	5 - 11
Sage, Grower's Friend	<i>Salvia officinalis</i>	Perennial. Ht. 3 ft. Native to Eastern Europe, non-blooming, with upright habit, large, green, flavorful leaves, reddish stems. Full sun.	5 - 8
Sage, Icterina (a.k.a. Golden Sage)	<i>Salvia officinalis</i>	Perennial. Ht. 16 in. A native of the Balkan Peninsula, with very attractive variegated green and yellow leaves, light purple flowers. Beautiful and delicious. Full sun.	5 - 11
Sage, Nazareth	<i>Salvia officinalis</i>	Perennial. Ht. 12 in. Bred in Israel, with a compact growth habit, nice for edging or containers. Elongated, fuzzy, silvery leaves, pale purple flowers. May be somewhat less hardy than other culinary sages. Full sun.	6-7 - 8
Sage, Purple	<i>Salvia officinalis purpurascens</i>	Perennial. Ht. 2 ft.. All the excellent attributes of culinary garden sage, but with beautiful purple leaves and, rarely, mauve-blue flowers. Full sun.	5 - 11
Sage, Tricolor	<i>Salvia officinalis</i>	Perennial. Ht. 2 ft. Unusual, irregularly variegated leaves of pink, green, and cream. Makes a nice garnish, tastes great, and is ornamental in the garden. Full sun.	5 - 11
Sage, White	<i>Salvia apiana</i>	Perennial. 4 ft. x 4 ft. Native American incense herb, used to make the smudge sticks common in Native American ceremonies; also a wonderful culinary herb, and used in teas, skin washes, as natural deodorant. Bushy plants; dusty gray-green foliage; loved by bees. Full sun.	6 - 9

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Sage, Golden Delicious	<i>Salvia elegans</i>	Annual or Tender Perennial (winter indoors). Ht. 2-3 ft. Pineapple sage with chartreuse leaves, bushy growth habit, and, in late summer, bright red tubular flowers loved by hummingbirds. Fragrance, flavor and color are excellent for fruit salads, iced drinks, teas, garnishes. Full sun. <b>Specialty annual: \$3.49.</b>	8 - 11
Sage, Honey Melon	<i>Salvia elegans</i>	Annual or Tender Perennial (winter indoors). 2 ft. high x 2 ft. wide. The earliest and longest blooming of the <i>Salvia elegans</i> sages, has bright red flowers hummingbirds love and the scent of a honeydew melon. Delicious for tea. Cut back older stems to the ground to encourage continual flowering. Full sun to part shade, works well as house plant. <b>Specialty annual: \$3.49.</b>	9 - 11
Sage, Pineapple	<i>Salvia elegans</i>	Annual or Tender Perennial (winter indoors). Ht. 36 in. Beautiful, bright green leaves with the scent of pineapple, used in teas and potpourris; wonderful, edible red flowers that taste like honeysuckle. Big attractor of hummingbirds and butterflies. Full sun. <b>Specialty annual: \$3.49.</b>	8 - 11
Sage, Tangerine	<i>Salvia elegans</i>	Annual or Tender Perennial (winter indoors). Ht. 18-24 in. Less upright habit than the other fruity sages; rounded green leaves have the scent of tangerines (actually, more like orange Jello) and make a fabulous tea; leaves and flowers can be added to salads, drinks, cheeses, potpourris; flowers look great as an edible cake decoration. Attracts hummingbirds and butterflies. Full sun. <b>Specialty annual: \$3.49.</b>	9 - 11
Savory, Summer	<i>Satureja hortensis</i>	Annual. Ht. 12-18 in. A mildly spicy, peppery herb with long, narrow leaves and pink-lavender to white flowers. Use fresh or dried in cooking meat, soups, legumes, vegetables, stir-fries, and in salads; blends well with other herbs. Full sun.	
Savory, Winter	<i>Satureja montana</i>	Perennial. Ht. 12 in. A small, shrubby herb, with narrow green leaves that are spicy, peppery and aromatic. Mixes well with other herbs in almost any fish, meat or fowl recipe, and is great in herb cheese, sautés, soup or beans. Cut back old branches to the ground occasionally, to promote bushier growth. Full sun.	5 - 11
Shiso (Perilla) Red and Shiso Green	<i>Perilla frutescens</i>	Annual. Ht. 18-30 in. Leaves and flowers used in Asian dishes, sushi, salads, great with fish, rice, noodles, cucumbers; spicy flavor and aroma: hints of basil, cinnamon, clove, mint and cumin. Very beautiful in the garden. Full sun.	
Sorrel, French	<i>Rumex scutatus</i>	Perennial. Ht. 6-12 in. Lemony, leafy green, used as both an herb and a vegetable, delicious sautéed or in soups and sauces, baby leaves are great in salads and sandwiches. Pale green leaves are smaller than garden sorrel, about 3 in. long. Sun to part shade.	6 - 10
Sorrel, Garden	<i>Rumex acetosa</i>	Perennial. Ht. 2 ft. Tangy, lemony leaves high in vitamin C; used sparingly for soups, egg dishes and sauces. Use young leaves fresh, dry older leaves for cooking. Full sun.	3 - 11
Stevia	<i>Stevia rebaudiana</i>	Annual or Tender Perennial (overwinter indoors). Ht. 18-30 in. Popular sugar-free sweetener, sweeter than sugar but with no calories and causing no rise in blood sugar. Bright green, thick, serrated leaves used fresh, dried, powdered, or as an infusion. Full sun. <b>Specialty annual: \$3.49.</b>	9 - 11

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Tarragon, French	<i>Artemisia dracunculus</i>	Perennial. Ht. 36 in. Dark green, narrow leaves have a subtle, spicy, anise flavor. Great with eggs, meat, poultry, vegetables, sauces, vinegars, marinades, in herbal blends. When harvesting, cut stems back to the ground to encourage growth. Full sun.	4 - 7
Tarragon, Texas	<i>Tagetes lucida</i>	Annual. Ht. 14-30 in. A sturdy plant with long, thin, dark green leaves, pretty golden yellow flowers. Slightly sweeter than French tarragon, and the licorice flavored flowers make a great garnish for desserts and drinks. Full to part sun.	
Thyme	General Information	All thymes have tiny flowers that are attractive to beneficial insects. The thymes we offer in the herb department are all culinary thymes and make beautiful additions to the garden; the perennials department offers "step-able" groundcover thymes.	
Thyme, Caborn Wine and Roses	<i>Thymus vulgaris</i>	Perennial. Ht. 2 in., spread 12 in. Dark green, rounded leaves and bright reddish-pink flowers - a carpet of flowers in the spring. Leaves have great flavor, plant is perfect for a colorful edging to your herb or vegetable garden. Full sun.	6 - 9
Thyme, Compact	<i>Thymus vulgaris</i>	Perennial. Ht. 6 in., spread 16 in. Compact English thyme, uniform growth habit; thin fragrant leaves, white flowers. Great used fresh or dried. Full sun.	5 - 9
Thyme, Creeping Lemon	<i>Thymus citriodorus</i>	Perennial. Ht. 6 in., spread 14 in. A wonderful creeping thyme with the strong aroma and flavor of lemon, great for recipes and tea. Dark green leaves, white flowers. Full sun.	6 - 9
Thyme, English (a.k.a. Winter Thyme)	<i>Thymus vulgaris</i>	Perennial. Ht. 12 in. Broad, dark green leaves with strong aroma and flavor, vigorous grower. Excellent fresh or dried. White flowers. Full sun.	3 - 9
Thyme, Faustinoi	<i>Thymus vulgaris</i>	Perennial. Ht. 8", spread 16 in. A dwarf French thyme, compact and upright with pink flowers and tiny, deep green, aromatic leaves. Produces hundreds of little branches which can be snipped, bundled with other herbs, and dropped into soups and stews for excellent flavor. Full sun.	6 - 9
Thyme, Foxley	<i>Thymus pulegioides</i>	Perennial. Ht. 8 in., spread 16 in. An unusual thyme with broad, round, shiny leaves irregularly variegated green and cream. Both beautiful and flavorful, the leaves are easy to pick. Pink flowers. Full sun.	5 - 9
Thyme, French (a.k.a. Summer Thyme)	<i>Thymus vulgaris</i>	Perennial. Ht. 12 in. Fragrant, narrow leaves, sweeter than English thyme, essential for French cooking and herbal blends. White flowers. Full sun.	5 - 8
Thyme, Garden	<i>Thymus vulgaris</i>	Perennial. Ht. 12 in. Narrow, green leaves, strong flavor and aroma, excellent for culinary use. White flowers. Full sun.	3 - 9
Thyme, Lemon	<i>Thymus citriodorus</i>	Perennial. Ht. 12 in. Glossy green, rounded leaves with the taste and scent of lemon can be used in any recipe calling for lemon juice, lemon zest or lemon flavoring. Pink flowers. Full sun.	4 - 11
Thyme, Lemon Frost	<i>Thymus citriodorus</i>	Perennial. Ht. 3 in., spread 18 in. Tiny, round bright green leaves with a wonderful lemon scent; white flowers 'frost' the plant in summer. A very fragrant groundcover. Full sun.	5 - 11
Thyme, Lime	<i>Thymus x. citriodorus</i>	Perennial. Ht. 6-12 in. Emerald green foliage, white flowers, citrusy fragrance. Lovely in a pot or as a ground cover. Full sun.	5 - 9
Thyme, Orange	<i>Thymus citriodorus</i>	Perennial. Ht. 4 in., spread 16 in. Narrow grey-green leaves with a strong orange scent, sweet flavor; great with fish, vegetables, desserts, and for teas. Pink flowers. Full sun.	6 - 9

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Thyme, Silver Posie	<i>Thymus vulgaris</i>	Perennial. Ht. 6 in., spread 16 in. Grey-green leaves variegated with silver and a hint of pink; lavender flowers; compact habit. Charming addition to the herb garden, outstanding for cooking. Full sun.	6 - 9
Thyme, Silver Queen	<i>Thymus citriodorus</i>	Perennial. Ht. 4 in., spread 10 in. A creeping thyme with gray-silver variegated leaves, pink flowers, and a subtle lemon scent. Beautiful as a border plant, and delicious for culinary uses. Full sun.	5 - 9
Thyme, Tabor	<i>Thymus pulegioides</i>	Perennial. Ht. 6 in., spread 16 in. Very pretty, with round, shiny green leaves, pink flowers, and a somewhat prostrate habit. One of the best culinary thymes, with a strong flavor and aroma, great in a pot or in the garden. Full sun.	6 - 9
Valerian	<i>Valeriana officinalis</i>	Perennial. Ht. 4 ft. - 6.5 ft. Tall, leafy plant; pink umbellate flowers are sweetly scented, and attract beneficial insects. Roots are used (with caution) in herbal medicine as a calming sedative, often in tea, although the awful taste must be disguised with other flavorings. Full sun.	3 - 9
Yerba Buena	<i>Satureja douglasii</i>	Annual or Tender Perennial (winter indoors). Ht. 4 in., spread 60 in. Trailing minty herb that is wonderful in a hanging basket or as a fragrant groundcover. Fresh green leaves make a delicious, relaxing tea. Small white flowers. Shade to part shade (morning sun, afternoon shade). <b>Specialty annual: \$3.49.</b>	7 - 10
Za'atar	<i>Majorana syriaca</i>	Annual or Tender Perennial (winter indoors). Ht. 16 in. Delectable Middle Eastern herb used in hummus, dips, soups, with meats, and in breads. Grey-green, fuzzy leaves have a spicy flavor, described as a combination of oregano, thyme, and marjoram. White flowers are also used as seasoning. Full sun.	8 - 10