

Herb

Basil, Genovese

This classic large-leaved Italian sweet basil, prized for its flavor and heady aroma, is a top pick for many cooks when making pesto. Fragrant plants grow 18-24" and produce densely branched plants when pinched back regularly. Can be chopped and frozen in olive oil for winter use.

- Organic
- Annual plants
- Best Seller
- Plants will grow to 18-24 inches
- Sweet, fragrant leaves

This variety works for:

- Fresh eating

The flavor of basil is best when the leaves are fresh. Cooking or heating the leaves will change the flavor so add the leaves at the last minute to warm dishes.

Basil is one of the main ingredients in *pesto*, along with olive oil and garlic. You can also steep the leaves of basil in milk or cream and create basil flavored confections like chocolates or ice cream.

Instructions - Sow seeds outdoors when soil is warm and temperature does not drop below 65°F. Can also be started indoors 4-6 weeks before planting out. Make successive sowings for continuous summer supplies. Pinch back flower stalks as they appear to keep plants from bolting. Prefers rich well-drained soil.

- Direct Seed: 1/8" Deep
- Germination: 5-30 Days
- Thin: 4-6" Apart
- Light: Full Sun

Herb

Chamomile, German

Native to Europe, Africa, and Asia, the chamomile has foliage and flowers with such a pleasant fragrance that for centuries these plants have been allowed to self-sow along the edges of paths and walkways where their fragrance can be enjoyed. This herb's graceful plants are 12-20" tall with endless masses of 1" attractive, daisy-like flowers that can be used to make tea.

- Conventional
- Annual plant
- Plants grow to 12-20 inches tall
- Fragrant, daisy-like flowers grow to 1 inch

Instructions - Sow seeds indoors on surface of soil. Transplant outdoors in early spring just before last frost. Chamomile prefers well-drained sandy soil and self-sows freely.

- Start Indoors: 8-10 weeks before last frost
- Germination: 7-14 Days
- Plant Outdoors: 8" Apart
- Light: Sun/Partial Shade

Herb

Chives

The slender, onion-flavored, green foliage of chives can be eaten fresh or cooked and can even be frozen for use later. The cheery, lavender-pink flowers of this perennial herb are also edible and make this species a welcome addition to ornamental borders. Plants will self-sow.

- Organic
- Perennial in zones 3-9
- Plants grow to 12-20 inches tall
- Onion-flavored foliage and edible pink flowers

This variety works for:

- Fresh eating
- Freezing

Chives can be used with savory soups and fish dishes. They are often used as a garnish for baked potatoes, and the flowers can be used to color and flavor vinegars for salad dressings.

Instructions - Sow seeds indoors ¼" deep. Transplant outdoors as soon as soil can be worked in spring. Chives are also easy to sow direct from seed. Established plants can easily be divided in both spring and fall. Remove spent blossoms regularly to prolong blooming.

- Start Indoors: 4-6 weeks before last frost
- Germination: 7-14 Days
- Plant Outdoors: 4-8" Apart
- Light: Sun/Partial Shade

Herb

Cilantro

The fresh leaves of this herb, commonly known as cilantro, are used in a variety of Asian and Latin cuisines, but its seeds are also collected and used as a spice called coriander. Successive sowings of this annual herb, which bears umbels of white flowers before it sets seed, will ensure a steady supply of its edible leaves throughout the season.

- 50-55 days to first leaf harvest, 90-120 days for seed
- Organic
- Annual plants grow to 1-2 feet tall

This variety works for:

- Fresh eating
- Dried seeds

Cilantro leaves are sometimes referred to as fresh coriander or coriander leaves. They are a key ingredient in Indian, Chinese, Thai, and Mexican cuisine. Heat changes the flavor of the leaves, so add them at the end of the heating process or use them raw.

The seeds, or dried fruits, of the plant are known as coriander and have a warm, citrusy flavor that is heightened with roasting. They are a key ingredient in Indian curry powders and garam masala. Coriander is also used in brewing beers.

Instructions - Sow seeds outdoors after last frost. May also be grown as a fall crop. Prefers rich well- drained soil. Cilantro has a tendency to self-seed.

- Direct Seed: 1/2" Deep
- Germination: 10 Days
- Thin: 8-10" Apart

- Light: Sun/Partial Shade

Herb

Dill, Bouquet

This widely grown dill variety is a prolific producer of edible flowers, leaves, and seeds, all of which can be used for flavoring everything from pickles and salads to sauces and condiments. Early maturing plants have dark-green leaves, 6" flowering umbels, and an intoxicating scent.

- 45-55 days to leaf, 70-90 days seed
- Organic
- Self-seeding annual plant
- Plants grow to 24 inches tall with yellow flowers
- Early maturing plants with strong aroma

This variety works for:

- Fresh eating
- Dried seeds

The fresh leaves and dried leaves of dill are used to flavor many fish dishes, pickles, and borscht. The fresh leaves are much more flavorful than the dried leaves.

In Eastern Europe and Russia dill is one of the most popular herbs. Dill is mixed with soft cheeses and spread on sandwiches or tossed with salads. Try mixing dill with sour cream as a base for dressing freshly cut cucumbers.

You can also take the thin pieces of the fresh dill stems and chop them finely before tossing them with boiled new potatoes and butter.

Instructions - Sow seeds outdoors early in the spring when the ground has warmed. Prefers rich, well-drained soil and a sheltered location out of the wind. Will readily volunteer each year from dropped seeds.

- Direct Seed: 1/8" Deep
- Germination: 6-21 Days
- Thin: 8-12" Apart
- Light: Full Sun

Herb

Lavender (English)

This essential herb bears fragrant grey-green, needlelike foliage and spikes of violet-blue flowers. Also known as True lavender, this Mediterranean native is highly valued for cutting and drying, as well as the aromatic fragrance and essential oils it produces.

- Conventional
- Perennial plant in zones 5-9

Plants grow to 12-20 inches

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- Short spikes of violet-blue flowers
- Good for cutting, drying, and essential oils

This variety works for:

- Dried flower buds

Lavender flowers are very attractive to bees and can be used to impart a subtle flavor to honey. The flower buds can also be added to herbal teas and desserts.

Try adding flower buds to desserts with dark chocolate, vanilla scones, or cranberry dishes. Lavender can also be paired with honey and soft cheeses.

Instructions - Sow seeds indoors just beneath surface of soil. Success is greatly improved if seeds are placed with soil into a plastic bag and refrigerated for 4-6 weeks. Once

removed from refrigeration, place in an area that is between 55- 65°F. Plant out after the danger of frost has passed in late spring. Prefers well-drained, somewhat poor soil and is tolerant of drought.

- Start Indoors: 6-8 weeks before last frost
- Germination: 15-45 Days
- Plant Outdoors: 18-24” Apart
- Light: Full Sun

Herb

Parsley, Curled

Closely curled dark green leaves. Fast growing uniform strain. High in vitamins and minerals. Holds for a long time at harvesting stage even in warm weather.

- 68-75 days
- Organic
- Grown as an annual or biennial
- Plants grow to 9-12 inches tall
- Curled, dark green leaves

This variety works for:

- Fresh eating

Flat-leaved parsleys are used in stocks, soups, and sauces. Parsley mixed with chopped garlic yields a mixture called *persillade*, common in French cuisine.

You can mix parsley, capers, anchovies, garlic, and bread to create an Italian salsa verde to serve with fish or chop parsley with scallions for a Brazilian *cheiro-verde*. Chopped parsley is also a key ingredient in Middle Eastern salads such as *tabbouleh*.

Instructions - Sow seeds outdoors just before last frost. Can also be started indoors and set out as small plants. Seeds can be soaked in warm water 24 hours before planting. Prefers full sun to partial shade and well-drained rich soil.

- Direct Seed: 1/4" Deep
- Germination: 14-21 Days
- Thin: 6-12" Apart
- Light: Sun/Partial Shade

Herb

Rosemary

Mediterranean native. An attractive evergreen shrub with grey-green pinnate leaves. This classic herb has a spicy flavor and is used extensively to season meats and vegetables. Great for container gardening.

- Conventional
- Perennial in zones 8-10
- Grown as an annual in cool climates
- Plants can reach up to 5 feet tall
- Tolerant of drought and low water

This variety works for:

- Fresh eating
- Dried leaves

Rosemary is used in many different meals and pairs with stews, meats, cheese, breads, dried fruit, poultry, and root vegetables.

You can strip the leaves off of the bottom of rosemary spears and use them as skewers when grilling or add fresh sprigs to the grill to infuse meats and vegetables with flavor. It can also be used to infuse olive oil for later use or dried.

Instructions - Sow seeds indoors 1/4" beneath surface of soil. Seeds need to be kept above 70°F for germination. Plant out after danger of frost has passed in late spring. Prefers sandy, somewhat poor, well-drained soil.

- Start Indoors: 8-10 weeks before last frost
- Germination: 14-21 Days
- Plant Outdoors: 12-24" Apart
- Light: Full Sun

Herb

Thyme

One of the most versatile herbs used in cooking and can be used to season any meat or vegetable. Plants grow 6-12" tall with a sprawling habit.

- Conventional
- Annual or perennial in zones 5-8
- Plants grow to 6-12 inches
- Tiny, green leaves grow on woody stems

This variety works for:

- Fresh eating
- Dried leaves

Thyme is used in ethnic dishes from around the globe - as far afield as South American cuisine, European cuisine, and Caribbean cuisine. It can be used to season soups and

stocks or used to flavor marinades with rosemary and lemon zest.

Try using thyme in seafood or poultry dishes or with red meat. The flavor of the herb is released as it is cooked slowly, making it a great herb for crock-pot or slow cooker meals.

If you're feeling adventurous, try adding thyme in fruit dishes with fresh raspberries, honey, and goat cheese.

Instructions - Sow seeds indoors on surface of soil. Transplant outdoors after danger of frost has passed. After first year cut plants back each spring to renew them and keep them tidy. Plants prefer well-drained dry soil.

- Start Indoors: 6-8 weeks before last frost
- Germination: 10-20 Days
- Plant Outdoors: 6-12" Apart
- Light: Sun/Partial Shade