

HERBS BEING PLANTED BY JEFF AND JEN

Type	Variety	Description
Basil	Dark Purple Opal	Slightly ruffled plants are mostly purple, with 10% variegated or all green for a great color combo. Leaves avg. 1 1/2-3" at full size. Purple flowers. Ht. 16-18".
Basil	Genovese	Classic Italian variety. Authentic flavor and appearance. Tall and relatively slow to bolt with large dark-green leaves about 3" long. Ht. 24-30".
Basil	Sweet Thai	Spicy, anise-clove flavor. Attractive purple stems and blooms.
Dill	Hera	Excellent bunching dill. Plants have a uniform habit, are slow to bolt, and produce high yields of foliage.
Fennel (bulb)	Orazio	Large, thick, rounded bulbs. Crisp and flavorful with a nice anise flavor.
Kale	Toscano	Lacinato or "dinosaur" type. Rich, tender leaves have a softer texture than curly green kales. Tolerant of hot and cold weather.
Lavender	Munstead	A strain of English lavender with a compact, bushy habit. Nice range of bloom colors, from pale blue to dark violet. Usually begins flowering in the second year. Edible Flowers: The flowers can be used to garnish desserts and as a distinct flavor element in baked goods.
Mexican Mint Marigold		Aromatic leaves are a substitute for French Tarragon. Sweet licorice flavor brightens salads and main dishes. The edible, pretty, golden-yellow flowers bloom all summer.
Oregano	Cuban	A succulent in the Lamiaceae family, also known as Spanish thyme, Indian borage, and Mexican mint. It is not a true oregano, but has a scent characteristic of the true oreganos. There are numerous culinary uses.
Oregano	Greek	A true Greek oregano. Strong oregano aroma and flavor; great for pizza and Italian cooking. Attracts beneficial insects such as bees, hoverflies, lacewing larva, parasitic wasps, and tachinid flies.
Parsley	Flat Leaf	High leaf mass on thick, upright stems for easier harvest.
Rosemary	Upright	Use fresh as a garnish for savory dishes and salads, and pair well with roasted vegetables, fruits, or whipped cream
Savory	Winter	Perennial cousin to summer savory, with thicker and shinier leaves. Flavor is more pungent and biting. Has a higher proportion of thymol than summer savory.
Thyme	French	Very fragrant full flavor which is a real treat! Perfect for chicken and excellent combined with cilantro or dill on fish.
Thyme	Orange	Classic thyme appearance with a citrus flavor. Try it with fish, vegetable and perhaps even dessert dishes.