



# GOURMET GROWN HERB COLLECTION

PREMIER  
COLOR NURSERY

- Angelica** Large, lobed leaves and hollow stems are sweet tasting. Medicinal - Roots can be used to fight infection, improve energy and stimulate circulation.
- Anise Hyssop** Leaves and flowers are aromatic, with a sweet, licorice-mint flavor. Use fresh or dried for salads, teas and garnish. Great bee plant.
- Arnica Chamissonis** Arnica is commonly used in herbal ointments and oils applied on the skin as an anti-inflammatory and pain-relieving agent for aches, bruises, and sprains on unbroken skin.
- Artemisia**
- Powis Castle** Aromatic herb with a mild camphor fragrance. Low-growing, mounding evergreen perennial with outstanding silver-grey, velvet-lacy textured foliage.
  - Silver Brocade** Compact, silver-white, wooly perennial that produces yellow flowers in early summer. The foliage has a wonderful fragrance. Use in herb gardens for color and texture.
- Arugula** Arugula is an aromatic salad green. It is also known as rocket, roquette, rugula and rucola, and is popular in Italian cuisine.
- Basil**
- African Blue** A perennial herb grows to 18-24 inches(45-60 cm) in full sun with burgundy veined leaves that are very fragrant.
  - Anise** For a different taste try this rare basil with anise fragrance and flavor. Use for salads, sauces, and herb vinegars.
  - Aussie Sweet** Annual herb grows to 18-36 inches(45-90cm) in full sun with either acid or alkaline soil.
  - Cinnamon** The name Cinnamon comes from its light aroma and flavor. In addition to being added to all foods that require basil, this variety is also the perfect candidate for adding to potpourri.
  - Dark Opal** Smooth, 2" leaves that range in color from light green to purple. Can be used for cooking, garnish and cut flowers. 1962 AAS winner.
  - Genovese Pesto** Pesto variety that has the traditional, authentic Italian look and flavor.
  - Greek** A perennial herb grows to 18-24 inches(45-60 cm) in full sun with bright green leaves that are very fragrant.
  - Holy** Same as below, but leaves are green only.
  - Holy Red & Green** Asian variety that is sacred to Hindus. Slender red and green leaves on purplish stems have a light musky scent with a hint of mint and clove.
  - Italian Large Leaf** Pesto variety that has huge 4" leaves. Compared to Genovese, the scent and taste are sweeter and less clove like.
  - Lemon Sweet Dani** AAS winner Basil 'Lemon Sweet Dani' offers a different scent - pure, clean, citrus-lemon. Pick the leaves and use fresh or dried in herb vinegars, fish, vegetables and soups
  - Lime** With a zesty lime aroma, this adds a unique citrus flair to salads and fish. Compact plant has 2" leaves.
  - Mrs. Burns Lemon** Sweet and tangy, this basil has very bright green 2 1/2" long leaves with white blooms that make it both attractive and intensely flavorful.
  - Napoletano** Pesto variety with huge, frilly, "lettuce leaves". Spicy traditional basil flavor.
  - Osmin** Dark purple leaves with a sweet fruity aroma. Glossy, slightly ruffled, 2" leaves on a sturdy, medium-sized plant. Pale lilac flowers.
  - Purple Ruffles** The name says it all! Large, 3" long, ruffled leaves are good for garnishing. Great in containers or in garden beds as an ornamental. 1987 AAS winner.
  - Red Rubin** Dark purple, italian large leaf variety that offers high yields as well as great flavor.
  - Spicy Bush** Small, dome shaped plants with tiny leaves packed with spicy, sweet basil flavor.
  - Sweet** Classic basil appearance, with glossy, dark green, 3" leaves. Spicy and sweet, with a wonderful clove-anise aroma.
  - Sweet Thai** Asian variety with authentic thai basil flavor-spicy with anise and clove accents.
  - Thai Magic** Asian variety that has larger leaves than Sweet Thai with a mild, sweet flavor that has just a hint of anise.
  - Thai Siam Queen** All America Winner - 1997. More tender and more intensely flavored than Sweet Basil. Highly aromatic with a licorice-basil aroma. Great in both Thai & Italian recipes.



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## Borage

standard Large plants bear hundreds of small, blue, edible flowers. Mild cucumber flavor. Medicinal - Seed oil is a rich source of gamma-linolenic acid (GLA).

White Large plants bear hundreds of small, white, edible flowers. Mild cucumber flavor. Medicinal - Seed oil is a rich source of gamma-linolenic acid (GLA).

**Burnet Salad** Burnet can be added to sauces and salads or used to make vinegar. Add it to cheese and use it as a garnish instead of parsley. An infusion of burnet leaves is good for the skin.

## Cat Mint

annual Use in containers & perennial gardens Crinkled, gray-green leaves on a compact, mounding plant. Medicinal: In tea for sleeplessness, nervous tension.

Six Hill's Giant This is ""Creeping Catmint"" on steroids! 2 1/2' mounds of sky blue flowers, make a dramatic show planted between delphiniums, foxgloves, and other spikes.

**Cat Nip** Catnip plants enjoy sun and are drought-tolerant, making them good candidates for sunny, dry areas where many other flowers would struggle.

## Chamomile

common A small flowering plant with flowers that are similar to daisies. Historically used in Europe for digestive ailments. The herb contains anti-inflammatory and soporific compounds.

Roman Low-growing, spreading, with creeping rhizomes. Has similar uses for teas and medicine as annual chamomile varieties, but produces fewer blossoms.

## Chervil

Vertissimo Popular substitute for parsley with a mild, sweet anise flavor. Slow bolting, vigorous plants. Popular for salads, micro mix, and garnishing.

## Chives

Fine Leaf An ornamental and gourmet chive variety with tender, fine leaves that don't get tough with age.

Garlic Garlic Chive foliage provides a mild garlic flavor and aroma. Prominent in Asian cuisine. Excellent in stir-fries, perfect in raw dishes where normal garlic can be too overwhelming.

Onion They offer a delicate onion taste and are perfect for those who enjoy a light flavor but not the overbearing taste that onions sometimes provide when used raw.

Staro Heavier leaf onion chive. Whether the destination is freezing, drying, or fresh use, Staro is a great choice for markets that require a much thicker leaf than the finer leaf choices.

## Cilantro

Asian Vietnamese Cilantro can be used in place of Cilantro or Mint in most Vietnamese recipes. The leaves have the best flavor when they are young.

cilantro/coriander The leaves are cilantro, while the seeds are coriander. This common plant is an essential ingredient in many cuisines around the world.

**Culantro** Culinary and medicinal herb used throughout the West Indies & Latin America. Use to flavor meats & sauces. Its medicinal properties are as an anti-inflammatory and analgesic.

**Cumin** Fragrant, ferny foliage is similar to dill. Young leaves make a nice addition to salad mixes. Grows best in warmer areas, but will produce seeds in northern areas if started early.

**Curry** Called the curry plant because of the strong smell of its leaves. The plant blossoms produce an oil used medicinally as an anti-inflammatory, fungicidal, and astringent.

## Dill

Bouquet Leaves have classic dill flavor for garnishing and culinary use. Most widely grown. Good seed and leaf yields.

Fernleaf 1992 AAS winner. Very slow to bolt. Abundant, dark blue-green foliage. Great in containers or in small spaces.

Hercules Tall, extremely productive plant with high yields of fresh dill leaves. Very Uniform.

Super Dukat Improved variety with high essential oil content. The flower heads are uniform in height and the plant is straight and clean for easier harvesting. A week later to flower than Bouquet.

Vierling Best dill for ornamental or cut-flower use! Striking combination of steel-blue foliage and chartreuse blooms. Leaves have classic dill flavor for garnishing and culinary use.



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<b>Echinacea</b>	
Paradoxa	Yellow coneflower. Unique among echinaceas with its large, yellow-petaled flowers and its smooth stems and leaves. Ozark native.
Tennesseensis	Popular Tennessee wildflower! Characterized by upturned, rather than drooping, purple ray flowers. Officially listed by the U.S. Fish & Wildlife Service as an endangered species.
<b>Epazote</b>	Indispensable ingredient in traditional Mexican chili sauces and bean dishes. Pungent flavor with camphor and minty overtones. Medicinal: Aids digestion and helps prevent flatulence.
<b>Fennel</b>	Feathery foliage with sweet flavor. Nonbulbing type. Medicinal: Seeds used in teas and tinctures as a digestive aid, expectorant, and a spleen, kidney, and reproductive tonic.
Bronze standard	
<b>Feverfew</b>	Small, yellow and white, daisy-like blossoms. Pungent, aromatic self-seeding perennial. Medicinal: Fevers, menstrual cramps, and migraine headaches.
<b>Garlic</b>	
Elephant regular	Four to six enormous cloves in each bulb with a mild garlic-like flavor. The cloves are very easy-peeling. Elephant Garlic is also popular and profitable market gardeners' crop. The bulb is large and white-skinned with numerous small cloves. This vigorous plant is adapted to summer heat. Widely grown around Gilroy, California, the "garlic capital" of the world.
<b>Gopher Purge</b>	A variety of Euphorbia, Gopher Purge contains a latex like milky sap that is found in the roots, leaves and flowers. Gophers must chew the roots to become ill or die.
<b>Hour Hound</b>	The leaves of this herb are often used to flavor juices and teas, and horehound candy is used to soothe sore throats. Perennial.
<b>Hyssop</b>	Plant has bright violet-blue or pinkish-white flowers. Popular ornamental for the perennial bed. Medicinal: Tea has a soothing quality. Colds, flu, bronchitis, sore throat, bruises, burns.
Blue Pink	
<b>Lavender</b>	
Dutch	Classic lavender used in sachets, perfumes, wands, etc. Thrives in full sun and loose, well-drained soil. Little to no fertilization best. To keep plants compact, prune soon after flowering.
English Hidcote	A must have plant for creating the cottage garden look. Hidcote is a compact plant growing to a height of only 14 inches, perfect for edging or creating a low growing hedge.
English Munstead	This is by far the most popular variety of English Lavender. Wonderfully fragrant perennial. Rich lavender flower spikes fill the air with their classic lavender scent all summer.
Fat Spike	A fine cultivar which offers large spikes of dark violet flowers and gray-green foliage with a wide-spreading habit. Dried flowers are used in potpourri.
Goodwin Creek	Blooms throughout the summer and may even bloom in the winter in mild climates. The silvery toothed foliage is very attractive and the corollas are deep purple.
Grosso	A heavy bloomer, the flowers have a strong lavender fragrance with a hint of camphor. An excellent choice as an everlasting flower or for use in lavender crafts.
Pinnata Buchhi	Unlike the other lavenders, it blooms constantly from spring to frost. Its silvery-green, lacey foliage and profusion of bright blue blossoms make it a great accent plant.
Provence	Provence Lavender generally blooms twice a year, spring and fall and is cultivated in France for the perfume and essential oil trade, making it one of the more sought after varieties.
Quasti Spanish	Grown by the ancient Romans. Early blooming and possessing very unique blossoms, it has an excellent fragrance. It will be a stand-out no matter where you plant it.
Sweet	Fast, easy grower, with excellent fragrance. Its blooming season, generally spring and early summer, can be extended somewhat by deadheading.
<b>Lemon Balm</b>	Considered a "calming" herb. It was used in the Middle Ages to reduce stress and anxiety, promote sleep, improve appetite, and ease pain and discomfort associated with digestion
<b>Lemon Grass</b>	
East Indian	An aromatic perennial grass from southern India used as a source of lemongrass oil for flavoring and perfumery. Contains the essential oils citral, geraniol, and geranial.
West Indian	Compared with East Indian Lemon Grass, this is the preferred culinary variety. The stalks are more flavorful, larger and more bulbous at the stem base.
<b>Lemon Verbena</b>	Flavor and fragrance of lemon is second to no other. Lemon Verbena is reminiscent of lemon candy, sweet with strong lemon and no sourness. It might make the perfect Lemonade.
<b>Lovage</b>	Specialty culinary herb. Young leaves taste like celery and are used in spring tonic salads and with potato and poultry dishes. Medicinal: Aromatic stimulant; warming digestive tonic.



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## Marjoram

Sweet Aroma is similar to oregano, but sweeter and more balsam-like. Medicinal: Calming and soothing. Used in aromatherapy preparations. Edible flowers: use as you would the herb.  
Wild Blooms in shades of pink to purple from midsummer through fall. Harvest flowers in bud stage for best color. Light, sweet flavor for teas, cooking. Medicinal: Antiviral, antibacterial.

**Mexican Mint Marigold** Sweet licorice flavor brightens salads and main dishes. Golden yellow flowers bloom all summer. Thrives where French tarragon will not grow. Medicinal: Improves digestion.

## Mint

Apple Good flavor and strong green-apple fragrance. Pink to white flowers and rounded, downy leaves. Excellent in fruit salads and for cooking. Especially fragrant in tea.

Chocolate A mint with a refreshing, chocolate/peppermint patty aroma, perfect for use with chocolate desserts.

Cordifolia This large leafed mint is the basis for that little ole southern drink, the Mint Julep. Can be used in any recipe calling for spearmint, including mint sauce and mint jelly.

Curly Broad, crinkled, deep green leaves. Sweet spearmint flavor which is less pronounced than species.

Egyptian Egyptian Mint has a flavor similar to Apple Mint. But, this is a much more robust plant with sturdy upright stems and large velvety gray leaves.

English(Mexican) Another Spearmint variety commonly referred to as "yerba buena" in Latin American communities.

Ginger Mild spearmint flavor. Leaves used fresh, especially good with melon, tomatoes and fruit salads.

Grapefruit Refreshing spearmint flavor with a grapefruit overtone. Nice added to fruit salads and punch.

Lemon Light green leaves, lemon-spearmint flavor. Pink flowers.

Lime Rounded dark green leaves. Stems and leaves have a purplish tinge. Use in iced tea. Lime-like fragrance.

Mojito Classic flavor for the classic Cuban beverage.

Orange Purple-edged, dark green leaves. Strong citrus scent, wonderful in mint tea blends.

Peppermint Traditional mint for tea. Vigorous, creeping, often purple-tinged leaves and stems.

Pineapple Woolly leaves, with creamy white and green variegation. A most attractive mint. Good flavor and a definite pineapple fragrance. Less aggressive than other mints.

Silver An attractive silver-leaf mint with frosty-pink flowers. Excellent for dried floral arrangements. Used in Asian, Middle Eastern and Greek cuisine. Leaves are candied.

Spearmint Strong spearmint flavor, traditional in lamb dishes and for mint juleps.

The Best Lavender flowers growing on spikes and aromatic, glossy, sharply pointed leaves on square, red stems. It has long been considered the perfect flavoring for iced tea.

## Oregano

Betty Rollins Low growing form of oregano, with dark green, fragrant foliage. Clusters of pink flowers in summer. Deer resistant, 6 inch tall dense mat. Moderate to occasional summer water.

Gold Golden oregano is a robust creeper with tiny, rounded leaves 1/2 to 1 inch wide. Small, pink or lavender to purple flowers stand out above the foliage in early to late summer.

Hot & Spicy Hot and spicy oregano is true to its name; its especially pungent, which makes it a good choice for spicy Mexican dishes. Also commonly used in Italian and Greek dishes

Italian Tastes great with tomato, egg, or cheese based foods, great addition to many lamb, pork, and beef main dishes. Try sauteeing aromatic vegetables in olive oil with garlic and Oregano.

Greek Heavy oregano aroma; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers. Medicinal: In tea for indigestion.

Hopley's Purple So beautiful, yet so tough. Hopley's Purple Oregano takes heat, and drought, and looks great in the garden planted with white flowering perennials

Kent Beauty Ornamental. One of the unique features of Kent Beauty Oregano are the prominent veins found in the heart-shaped blue green leaves. Of course, the flowers are spectacular too.

Mexican Mexican oregano is stronger and less sweet, well-suited to the spicy, hot, cumin-flavored dishes of Mexico and Central America- perfect for chili and salsa.

Variegated The leaves are small and splashed with gold. Low, prostrate habit, perfect for a rock garden or edging plant near pathways. Subtle, mild flavor that won't overwhelm Italian dishes.

## Parsley

Bartowitch Long Distinctive nutty tasting parsnip-lookalike root vegetable. Delicious roasted but can also be grated into salads, boiled like other root crops or added to hearty winter soups and broths.

Curled Leaf Not only is parsley a worthy ingredient in the kitchen but it is also full of good-for-you nutrients. Being a part of the carrot family it has high levels of beta carotene.

Italian / Flat Leaf Italian parsley (flat-leaf parsley) is a green herb with serrated leaves and a clean, slightly peppery taste.

Titan Outstanding sweet flavor lends itself to many culinary uses. Petite, dark green leaves make an attractive fresh garnish. The smallest flat-leaf that we offer.

**Pennyroyal** Invasive perennial used to attract butterflies or as a fragrant groundcover. Can be used to naturally repel fleas in the landscape.

**Prunella Self Heal** An edible and medicinal herb, it can be used in salads, soups, stews, or boiled as a pot herb. Used as an alternative medicine on just about every continent in the world.



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## Rosemary

Golden Rain	The golden hue turns darker green over summer and returns with cooler weather. Weeping foliage can brighten a semi shady spot or offer an interesting specimen in a gold garden.
Huntington Carpet	Blooms blue flowers in fall and spring on a dwarf semi prostrate shrub, usually less than 1 foot tall. Thrives in poor well-drained soil. Full sun recommended for best performance.
Pink	Even though the flower color is pale, there are so many flowers that they combine and provide a respectable cloud of pink, especially when viewed at a distance. Grows quickly to 2'.
Spice Island	Thick juicy looking leaves and upright growth with dark blue flowers. Makes a great barbecue skewer and dries well.
Trailing (prostratus)	Does well in poor or shallow soils and is a very tough ground cover plants for arid regions. It tolerates blazing sun as well as cold climates. Small, pale blue to white flowers.
Tuscan Blue	Tuscan Blue' is a fast growing rosemary with a tall upright habit. The flowers are dark blue, the slightly glossy foliage is light green against red-brown stems.
Upright	This produces a natural look, requires no maintenance at all and makes the perfect companion for the native landscape. Low water requirements.

## Rue

Aromatic perennial plant native to southern Europe and northern Africa. The branched, pale green, glabrous stems have somewhat fleshy leaves with oblong leaflets.

## Sage

Bergaarten	Great taste, purple flower.grey-green velvety leaves,mounding type. the popular sage for cooking. choose bergaarten or common sage
Canary Island	A big beautiful sage, growing quickly to 4 x 4 ft. or more. White woolly stems with lavender blossoms are nestled in rosy-pink lavender bracts. Plant in full sun, Deer resistant.
Cleveland	The beautiful flower heads of Cleveland Sage cover the large southwestern native bushes for 5 or 6 weeks starting in late April. A drought resistant perennial.
Coral Pink	Fast growing, upright, bushy annual. Leaves are dark green, hairy, toothed, round to ovate, to 2-1/2". Dense coral-pink, 4" flower spikes from spring to fall. Grows to 16" tall.
Costa Rican	Thrives during the warm months in the inland valleys, protect from the winter cold. You will be hard pressed to find a more spectacular plant in your yard from Spring through Fall.
Dwarf Grey	Great taste, purple flower.grey-green velvety leaves,mounding type. the popular sage for cooking. choose bergaarten or common sage
Golden (icterina)	Golden sage goes beyond the use as a culinary herb. As an ornamental plant its foliage is outstanding in the garden.
Jerusalem	This Mediterranean species, native to the mountains of Syria, is admired for both its unusual whorls of soft yellow flowers and its large olive-green leaves.
Pineapple	Vivid red flowers and bright green foliage make pineapple sage one of the showiest inhabitants of the herb garden. Hugely appreciated by butterflies, hummingbirds and people alike.
Purple	Purple Garden Sage can be used just like regular garden sage. It rarely flowers which helps to keep it at more moderate height and from falling apart in the center.
Tricolor	A multi-colored form of regular culinary Garden Sage. The irregular pattern of variegation in these leaves is stunning in the garden and is a worthy garnish for any poultry dish .

## Santolina

Green	Aromatic herb garden plant. Trim as needed in mid-spring to shape and tighten the foliage. Grows best in sandy or loam soils; avoid clay.
Grey	Same bright yellow buttons as other ""Santolina,"" but on silvery-gray, soft foliage. Also used in hedges, knot and rock gardens. Prune in spring after new growth appears.

## Savory

Summer	Peppery flavor adds spice to dishes. For flavoring beans, cabbage, and sauerkraut. <i>Medicinal:</i> Leaf infusion is gargled for sore throat, indigestion, and as an aphrodisiac.
Winter	Perennial cousin to summer savory, with thicker and shinier leaves.

## Shallots

Mild taste that combines the flavor of a sweet onion with a touch of garlic. Often thought to be another variety of onion, but are actually a species of their own.

## Sorrell French

French sorrel, a popular culinary herb in the ancient world and a salad and vegetable plant in the West since the 14th century. Native to southeastern Europe.

## St. John's Wort

St. John's Wort, is a perennial herb that can be easily recognized by its bright yellow-colored flowers.In Europe St. John's wort is widely prescribed for depression.

## Stevia Redaubiana

Stevia is a sub-tropical plant that has been use for hundreds of years by indigenous peoples in Brazil and Paraguay as a sweetener.

## Tansy

A perennial related to the dandelion, growing to about 3 feet with large, bright yellow flowers that can be cut and dried or used in crafts.

Fernleaf
regular



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## Thyme

Coconut	Does not smell or taste like coconut, but is one of the fatter blossoms in the creeping thyme group, grows quickly and is covered with the flower heads for about four weeks in summer.
Creeping Red	Fast & low growing valued for its fragrant foliage & profusion of red flowers all summer. Excellent choice between pavers or as a ground cover. Plant in well-drained soil.
Elfin	Elfin Thyme's closely spaced flowers and leaves makes it one of the smallest thymes available. Best suited for planting between stepping stones where spaces may be very small.
English	Most popular variety. Broad dark green leaves are aromatic and flavorful. Robust growth habit ideal for rockeries, borders, or along pathways. Blossoms are a favorite of honeybees.
French	Distinctly greyer and sweeter than English, but just as aromatic and flavorful. Preferred by the French. Needs some winter protection.
Lemon	Lemon Thyme definitely smells like lemon and tastes like lemon. It can be used in any recipe calling for lemon juice, lemon zest or lemon flavoring.
Lemon Variegated	Variegated lemon thyme is vigorous and easy to grow & the most reliable of all the thymes. Same flavor profile as regular lemon thyme.
Lime	Fragrant & mounding, Lime Thyme makes a great ground cover. The bright green leaves are scented of citrus. The lack of flavor in the leaf excludes it as a culinary variety.
Mother	Low creeper, well suited as ground cover. Perfumes the air when trodden upon.
Silver	Use in any recipe calling for thyme. Foliage is both fragrant and flavorful. Shows white variegation throughout the leaves. Attractive addition as a border plant.
Wooly	Very low-growing, spreading thyme with no scent or flavor, but makes a very attractive soft carpet of hairy grayish foliage topped by bright pink flowers in summer.

## Vervain

In homeopathy vervain is made into a tincture and used for nervous disorders such as depression, stress, anxiety, tension, insomnia, muscle tension and mental exhaustion.

## Yarrow

Containing anti-inflammatory and antiseptic unstable oils as well as astringent tannins, yarrow is very resourceful as a medicinal herb. Use flowers for cutting. Multiple colors available.

- Golden
- Pink
- Red
- White
- Wooly
- Yellow