

Herbs

We grow the herbs listed below. We also get a few other varieties from another grower.

(Subject to Availability)

1. Basil-Several different varieties-Sweet, Cinnamon, Holy, Genovese, Lemon, Lime, Red, Lettuce Leaf, Compact, Thai, Blue Spice, Purple Ruffles, Serrated Leaf, Emerald Tower, Shiso Red, Thai Sweet, Holy Kapoor Tufsi, and Mammoth.
2. Borage-Cucumber taste, use fresh leaves in drinks, when planted near tomatoes it deters tomato hornworms.
3. Catnip
4. Chamomile
5. Chervil
6. Chives
7. Cilantro-Santo, Delfino (large-leaf),
8. Citronella Balm-Fragrant
9. Dill- Regular and Fernleaf
10. Epazote
11. Fennel
12. Lavender
13. Lemongrass
14. Marjoram
15. Mexican Mint (Spanish or Mexican Tarragon)- licorice taste
16. Mint
17. Oregano
18. Par-Cel- A cross between Parsley and Celery with a celery flavor.
19. Parsley: Curly and Italian (flat-leaf)
20. Peppermint
21. Purslane "Winter"- Also known as Indian or Miner's Lettuce.
22. Rosemary
23. Rue
24. Sage
25. Sorrel
26. Spearmint
27. Sweet Annie

28. Thyme

29. Vietnamese Mint- Lemon flavor, used in teas and Asian cooking