

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, 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. Dill- Regular and Fernleaf
9. Epazote
10. Fennel
11. Lavender
12. Lemon Balm
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. Rosemary
22. Rue
23. Sage
24. Sorrel
25. Spearmint
26. Sweet Annie
27. Thyme