

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 Tulsi, Green Ruffles, Mrs. Burns, Holy Chocolate Bubblegum and Mammoth.
2. Borage-Cucumber taste, use fresh leaves in drinks, when planted near tomatoes it deters tomato hornworms.
3. Catnip-Regular and Lemon Catnip
4. Cat Grass
5. Chamomile
6. Chervil
7. Chives
8. Cilantro-Santo(standard), Delfino (large-leaf)
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-Italian and Greek
18. Parsley: Curly, Menuette (fern leaf) and Italian (flat-leaf)
19. Peppermint
20. Rosemary
21. Rue
22. Sage
23. Sorrel
24. Spearmint
25. Sweet Annie
26. Thyme