

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- Blue Spice, Cinnamon, Emerald Tower, Genovese, Green Ruffles, Holy, Holy Chocolate Bubblegum, Holy Kapoor Tulsi, Lemon, Lettuce Leaf, Lime, Mammoth, Minette, Mrs. Burns, Purple Ruffles, Red Rubin, Sweet, Thai, and Thai Sweet.
2. Borage-Cucumber taste, use fresh leaves in drinks, when planted near tomatoes it deters tomato hornworms.
3. Catnip-Regular and Lemon Catnip
4. Chamomile
5. Chervil
6. Chives
7. Cilantro-Santo(standard), Delfino (large-leaf)
8. Dill- Regular and Fernleaf
9. Epazote
10. Fennel
11. Lavender
12. Lemongrass
13. Mexican Mint (Spanish or Mexican Tarragon)- licorice taste
14. Mint
15. Oregano-Italian and Greek
16. Papalo
17. Parsley: Curly, Menuette (fern leaf) and Italian (flat-leaf)
18. Peppermint
19. Rosemary
20. Rue
21. Sage
22. Sorrel
23. Spearmint
24. Sweet Annie
25. Thyme