

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 Tulsi Rama(anise & clove flavor), Holy Chocolate Bubblegum, Holy Kapoor Tulsi (coffee flavor), 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