

herbs

name	description	culinary	container	hardy	binomial name
Basil, Cardinal	Strong basil flavor. Grown for its opal bracts with pink flowers.	y	n	n	<i>Ocimum basilicum</i>
Basil, Emily	Less rangy Genovese-type good for containers	y	y	n	<i>Ocimum basilicum</i>
Basil, Evergreen Emerald Towers	Large-leaf variety bred for higher production of leaves.	y		n	<i>Ocimum basilicum</i>
Basil, Genovese	Standard italian large-leaved basil	y	y	n	<i>Ocimum basilicum</i>
Basil, Globe	Small-leaved, spicier flavor than Genovese. Globe-shaped growth habit.	y	y	n	<i>Ocimum basilicum</i>
Basil, Lemon	A variety of basil normally grown in southern Asia and northeastern Africa. It is grown for its fragrant lemon scent.	y	y	n	<i>Ocimum africanum</i>
Basil, Sweet Basil	Common name for Genovese basil.	y	y	n	<i>Ocimum basilicum</i>
borage	Large plants with blue flowers attract pollinators. Flowers and leaves are edible, to be used with caution. Flowers taste like cucumber. Known for its anti-inflammatory properties. Reseeds itself.	with care	y	n	<i>Borago officinalis</i>
Chamomile, German	Low growing with flowers held above foliage. Reseeds itself, making a carpet.	y	y	n	<i>Matricaria recutita</i>
cilantro, Long Standing	Excellent flavor, improved leafiness, and is slow to bolt	y	y	n	<i>Coriandrum sativum</i>
dill, Bouquet	Most widely grown. Good seed and leaf yields. Fast growing Early flowering with large umbels.	y	y	reseeds	<i>Anethum graveolens</i>
fennel, Romanesco	Also called Roman or Florence fennel. This variety forms a crisp bulb with licorice flavor and can be eaten raw or cooked. Can be grown in a container if the container is large enough for the taproot. Feathery foliage is used as a fresh garnish. Seed can also be harvested as a spice.	y	y	y	<i>Foeniculum vulgare</i> var. <i>azoricum</i>
lavender, Munstead	Used in teas, flavorings, sachets	y		s	<i>Lavandula angustifolia</i>
oregano, "Hot and spicy"	Stronger and slightly hotter variety.	y	y	y	<i>Origanum vulgare</i>

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oregano, Greek	Standard culinary oregano			y	<i>Origanum vulgare hirta</i>
oregano, Za'atar	Syrian oregano. Flavor reminiscent of pizza.	y	y	n	<i>Origanum syriaca</i>
parsley, curled	Curled leaves have a stronger flavor than flat-leaved variety. All parsley plants are attractive to swallowtail caterpillars. Overwinters, but bolts in the spring	y	y	y	<i>Petroselinum crispum var. crispum</i>
parsley, Curled Moss	Crisp, curled leaves with a more pungent flavor than flat-leaf parsley. Good in Taboule. Attractive to swallowtail butterflies. Overwinters, but bolts the second spring	y	y	y	<i>Petroselinum crispum var. crispum</i>
parsley, flat	Flat leaves have mellow flavor used in cooking. All parsley plants are attractive to swallowtail caterpillars.	y	y	n	<i>Petroselinum crispum var. neapolitanum</i>
Rosemary	Unknown variety. Native to the Mediterranean. Drought tolerant. Good with meats.	y	s	n	<i>Salvia rosmarinus</i>
Sage	Classic culinary sage. Tubular flowers are attractive to pollinators. Good with meats, in stuffings and sausage, useful for some mild ailments.	y	y	y	<i>Salvia officinalis</i>
Sweet Mace	Perennial native to Mexico & Central America. Leaves have a tarragon-like scent. Can be used for mild stomach distress. Flowers produce a yellow dye.	y	y	n	<i>Tagetes lucida</i>
Sweet Marjoram	Milder, sweeter, and more delicate flavor than standard oregano varieties. Cold-sensitive	y	y	n	<i>Origanum majorana</i>
Winter Savory	Low-growing, shrubby herb. Flowers attract pollinators. Spicy flavor. Often recommended for beans, good with meats, especially sausage.	y	y	y	<i>Satureja montana</i>