We are pleased and proud to be able to offer you an extensive variety of herbs. We have searched through many seed and plant sources, selected those varieties that will do well in our area, and grown them here in our greenhouses at Dean’s so you will be able to enjoy a bountiful and flavorful harvest from your own garden. Although Dean’s is not certified organic, some of our seeds come from organic sources. If so, it is indicated in the description.

Please be aware that some varieties are grown in limited quantities,

so we recommend that you shop early at our retail greenhouses.

Our herb varieties are available in various pot and container sizes.

Contact the greenhouse for more information: 440-871-2050 or [www.deansgreenhouse.com](http://www.deansgreenhouse.com)

Key:

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Parts of Plant Used: **L**-**L**eaves, **F/B**- **F**lowers/**B**uds, **R**-**R**oots, **S**-**S**eeds, **St**-**S**tems

1. **Anise Hyssop:** P, A/C, T, M, L. Vigorous upright erect herb with anise scented spikes of purple-blue flowers in late summer. Great for butterflies, bees, and hummingbirds. Easy to grow. Used by Native Americans to treat colds.
2. **Artemisia- French Tarragon**: P (mulch in winter), C, A/C, T, L. Tarragon needs full to part sun, and does well in the back or middle of mixed perennial or herb garden. The flavor of tarragon is wonderful with fish, shellfish, fowl and egg dishes.
3. **Asclepias tuberosa-Pleurisy Root:** P, M, R. Upright showy perennial with cluster of bright orange flowers on tall stems above the foliage all summer long. Nectar source for butterflies and moths. Easy to grow with a large taproot so the plant is drought resistant but cannot be transplanted easily. Tolerates heat and humidity. **2017 Perennial of the Year.**
4. **Bay Laurel:** A, C, A/C, L. Grow as a container plant, moving it outside during the summer and inside for the winter. An essential ingredient to *“bouquet garni”*, an herbal combination including parsley, thyme, marjoram and peppercorns.
5. **Basil- Cinnamon (Organic Seed):** A, C, L, St. A basil with a clean, spicy aroma with a hint of cinnamon. Distinctly veined foliage and purple stems.
6. **Basil- Genovese (Organic Seed):** A, C, L, St. One of the best for true Italian flavor. Choice gourmet variety for pesto, with a rich and smooth flavor. Slower to bolt for extended harvesting time. **Customer request.**

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1. **Basil-Holy:** A, C, M, L, St. Related to the sweet basil, holy basil is used in traditional medicine in China and India. With its peppery taste, you can add it to stir-fry dishes and spicy soups. **Customer request.**
2. **Basil- Lemon:** A, C, L, St. **Organic Seed** Use Lemon Basil instead of Sweet Basil for a fresh twist of flavor. Wonderful with fish and chicken.
3. **Basil- Pesto Perpetuo:** A,C, L, St. Exciting new basil variety that has aromatic, light green leaves edged with wide creamy margins. Makes a great pesto. This variety doesn’t flower allowing it to produce even more tasty leaves for culinary use.
4. **Basil-Spicy Globe**: A, C, L. Unlike some other basils, Spicy Globe grows in a tidy, compact bush form, very suitable for small gardens and pots. Use the small, densely growing leaves in the same way as other basils. It lives up to its name with a delightful spicy flavor.
5. **Basil-Sweet Large Leaf:** A, C, L. Probably the most popular herb grown. Wonderful for cooking and for pesto. When cooking, add last for best flavor. Basil grows best in a warm, sunny sheltered area. It is very frost sensitive but can be grown indoors by a sunny window. Pinch, and use, regularly for a strong bushy plant.
6. **Basil- Dark Opal Purple:** A, C, L. Vigorous, large leafed purple basil is the perfect complement to our Large Leaf Sweet Basil (see above #11) Flat leaves are 3” long.
7. **Basil-Thai:** A, C, L Commonly used in Thailand, Vietnam, Cambodia and Laos. It has a stronger anise or licorice flavor compared to Sweet Basil. Peppery, and holds its flavor better when cooked.
8. **Borage:** A, C, M, L, F/B, St. Upright mound of large oval leaves with stems of small blue star-shaped flowers. Foliage has a mild cucumber taste that is excellent in salads and sandwiches. Edible flowers. Easy to grow. Great in containers. Attracts pollinators.

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1. **Catnip:**  P, C, M, A/C, T, L, F/B. Kitty’s favorite! Also a natural insect repellent- perfect for the organic gardener. Pinch and use throughout the season for a bushy plant. Can be used for soups, stews, sachets.
2. **Chamomile:** A, M, A/C, T, F/B, L. Will reseed easily in your garden; use the flowers and buds for a wonderful tea. Popular in dried arrangements.
3. **Chervil**: A, L, C, M. Scented, deeply divided, ferny foliage. Flavor is a cross between parsley and anise. Used in *fines herbes* in French cuisine. Its light flavor combines well with eggs, poultry and soft cheeses. Best used fresh, but can be frozen in ice cube trays for later use.
4. **Cilantro:** A, C, L. Used in Mexican cuisine, it is the leaves that add the distinctive flavor everyone loves. Use often as it will go to flower rapidly as the season goes on. We recommend that you replant it to give you fresh leaves throughout the summer. Great for salads, salsa and soups.
5. **Coriander**: A, C, S. The same plant that gives you cilantro will give you coriander as well- you just let it go to seed and use the flower seeds instead of the leaves. Wonderful flavor for baked goods, pickles and chutneys.
6. **Coriander, Vietnamese:** A, C, L, St. Relaxed mound of “knotted” stems and narrow pungent leaves used like cilantro for flavoring. Lemony, coriander-like aroma. Compliments many Asian and Vietnamese dishes. Garnish for soups, stews and fish. Use fresh in salads. Great in containers.
7. **Chives**: P, L, F/B, C. Chives have been in cultivation for over 5,000 years! It should be used fresh, easily snipped from the garden. In addition to adding it to dips, it is excellent in herb butters and in spreadable mild cheeses. Use the flowers and buds for herb vinegars for wonderful flavor and color.

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1. **Curry**: A, L, F/B, C, A/C. Silver foliage and yellow flowers add wonderful color and texture contrasts to a flower garden. Can be grown as a container plant in northern Ohio. Use leaves and flowers during the growing season or dry them for later use. Add sprigs to rice and vegetable dishes; use them dried in potpourris and sachets for their insecticidal properties.
2. **Dill “Bouquet”**: A, L, S, C. **Organic Seed.** High seed and leaf yield variety. Wonderful fresh. Cut leaves for drying before flower heads appear for best long lasting flavor. Fantastic in all kinds of dishes and cuisines. One of the most used herbs worldwide. Use flower heads for pickling. The plant is a good food source for the caterpillars of butterflies.
3. **Fennel-Bronze**: P, C, L, S. With its bronze feathery foliage it is attractive in a perennial border. Attracts predatory beneficial insects and is a food source for the caterpillars of butterflies. The foliage should be used fresh. Use the bulb fresh as a vegetable. With the scent and flavor of licorice, it is the perfect complement to many dishes. All parts can be used in cooking.
4. **Fennel-Florence:** P, C, L, S. Attractive in a perennial border. All parts can be used in cooking. Has the scent and flavor of licorice and can be used in many dishes.
5. **Garlic Chives \*:** P, C, L, St, R. Aptly named for their more potent, garlic- like flavor. Also known as Chinese Chives, they are used in many Chinese and Japanese dishes. High in Vitamin C and carotene. Typically they grow taller than regular chives, with flatter leaves and white blossoms. Every part of the plant is edible. Deer resistant. Use both stalk and leaves as you would onions.
6. **Hyssop, Blue Flower:** P, C, M,T, L. Upright, bushy growing herb with dark green foliage and blue flowers. Attracts bees and butterflies. Leaves have a slightly bitter, mint-like flavor. Versatile plant with a history of medicinal uses, notably anti-inflammatory and anti-spasmodic uses.

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1. **Lavender-Essence Purple\*:** P, C, M, A/C, L, F/B. Compact lavender grows to 18” with a rounded ball-shaped uniform dense clump of fragrant green foliage. It is topped with a uniform dense mass of blue and purple flowers. Drought tolerant, deer and rabbit resistant and perfect for hummingbirds, butterflies, and other pollinators.
2. **Lavender- Hidcote:** P, C, M, A/C, L, F/B. Full sun and well-drained soil.Compact plant with deep purple flowers. Useful for cooking, crafts, tea, and so much more! One of the cold hardiest of the English lavenders. Highly scented with grey-green leaves. Deer resistant.
3. **Lavender- Munsted**: P, C, M, A/C, L, F/B. Full sun and well-drained soil. Bluish purple flower that bloom earlier. Strong scent, small leaves and loose spikes of flowers. Deer resistant.
4. **Lavender- Provence:** P, C, M, A/C, L, F/B. Full sun and well-drained soil. Dark purple flowers. Lavender is useful in so many different ways! Drought tolerant and like all lavenders, it is deer resistant.
5. **Lavender- Phenomenal:** P, C, M, A/C, L, F/B. Full sun and well-drained soil. Attractive and fragrant. Provides interest for bees, butterflies, and hummingbirds while resisting deer. Excellent choice for making your own lavender oil. At only 2 feet tall it is great in containers. Blue/purple flowers.
6. **Lavender Purple:** P, C, M, A/C, L, F/B. A French lavender with a different, slightly spicy fragrance. This variety has showy, dark purple flowers topped with lilac. Its nectar rich flowers hummingbirds, butterflies and other pollinators just love. Blooms all summer and is slightly less hardy than the other lavenders. Plant in a protected area, with well-drained soil and full sun. Grows to 24”.

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1. **Lavender- Silver Mist\*:** P, C, M, A/C, L, F/B. Rare and unique selection of lavender with fragrant, silver foliage with purple-lavender flowers. Blooms for many weeks a little later than other varieties. Deer and rabbit resistant. Growing to 18” it is perfect for containers and as a cut flower. Full sun and well-drained soil.
2. **Lavender- Sweet Romance:** P, C, M, A/C, L,F/B. Full sun and well-drained soil. 12”-18” tall with heat and drought resistance. Silvery green foliage with purple flowers. Plants will bloom the first year, and the bloom time starts earlier than other varieties.
3. See **Leek** description in the 2023 Vegetable List.
4. **Lemon Balm:** P, C, M, T, L. Can be grown by anyone! Tolerates poor soil and varying growing conditions. We recommend that you grow it in pots or in a separate area of the garden as it can be invasive. Very fragrant, delicious when used in iced tea, fish and poultry dishes, meat marinades, salads and dressings. Medicinally it can be used to treat insomnia, headaches, toothaches and cramps. Deer resistant.
5. **Lemon Grass:** A, C, M, T, L, St. Lemon flavored grass that grows well in container and pots. Pest free and sometimes used to repel insects. Use in Asian cuisine in soups, stir frys and sauces. Freezes and stores well. **Customer favorite.**
6. **Lovage:** P, C, M, L, S, St. A favorite in Europe. The leaves are used in coups, stocks, stews, vinegars, teas and salads. The flavor of lovage is similar to celery and anise.
7. **Marigold, Citrus Lemon Gem:** A, C, A/C, F/B. Low mounding plant with delicate, citrus-scented foliage covered with small, single bright yellow flowers that bloom over the summer. Compact habit and a natural insect repellent. Flowers are edible.
8. **Marigold, Citrus Tangerine Gem:** A, C, A/C, F/B. Low mounding plant with delicate, citrus-scented foliage covered with small, single bright orange flowers that bloom over the summer. Compact habit and a natural insect repellent. Flowers are edible.

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1. **Marjoram- Sweet**: P (tender, mulch in winter), L, F/B, C, M. Upright and shrubby. Delicate flavor, used in Italian, Greek and Mediterranean dishes. Used in herbal vinegars and oils.
2. **Mint-Chocolate:** P, L, St, C, M, A/C. Unusual mint has purplish-green stems with a “peppermint patty” aroma and flavor. Use in teas, jellies, chutneys, sauces and salads, iced drinks, and as a garnish. Flowers are also edible. Grows to 18”-24”. Deer resistant.
3. **Mint-Kentucky Colonel:** P, L, St, C, M, A/C. Attractive spearmint variety with good aroma and flavor for garden and culinary uses. Use for mint sauce and jelly as well as Mint Julep drinks. Best grown in pots unless a ground cover is desired. Deer resistant.
4. **Mint- Julep:** P, L, St, C, M, T, A/C. A type of spearmint that is wonderful for jellies, sauces, teas and, of course, drinks. Vigorous grower that does well in containers. Attracts bees and butterflies and is deer resistant like all mints. **Customer request.**
5. **Mint-Mojito**: P, L, St, C, M, T, A/C. Vigorous grower like all mints; grow in a contained area to keep rhizomes from spreading. Harvest the leaves when the plant is about 8-10 inches tall. Very distinct mint fragrance and flavor with a light aroma, mild but satisfying bite. Perfect for the popular Cuban beverage. Can also be used for scented oils and salves. Excellent for a marinade for chicken or pork.
6. **Mint-Peppermint**: P, L, St, C, M, T, A/C. Most widely used and easy to identify by its purple leaves. Leaves contain 40% menthos, so the fragrance is stronger than spearmint. Vigorous grower like all mints; grow in a contained area to keep rhizomes from spreading. Incredibly easy to grow. Pest and problem free.
7. **Mint-Spearmint**: P, L, St, C, M, T, A/C. One of the three most grown mints. Refreshing member of the mint family. Leaves contain 0. 5% menthos, so the fragrance is more subtle and less pungent than peppermint. Vigorous grower like all mints; grow in a contained area to keep rhizomes from spreading. Incredibly easy to grow.

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1. **Mint- Variegated Pineapple:** P, L, St, C, M, T, A/C. Features attractive, variegated leaves with white margins. Attracts pollinators. Use to flavor tea, jelly, or fruit salads. Can also be used as an ornamental.
2. **Nasturtium “Alaska Mix”**: A, F/B, L, S, C, A/C. Eat the leaves and flowers fresh for a peppery taste to salads, sandwiches and dips. Pickle the seeds and use them like capers. Alaska nasturtium plants are compact with variegated foliage and flowers in a mix of deep orange, red or gold. Use nasturtiums sparingly but be sure to include them in your herb and flower gardens.
3. **Nasturtium “Whirly Bird Mix”**: A, F/B, L, C, A/C. Semi-double flowers that face upward. Compact plant with leaves that are dark green with the same spicy-peppery taste as the flowers. Both are excellent in salads. Easy to grow and a delightful cut flower.
4. See **Sweet Candy Onion, Red Candy Onion and Walla Walla Onion** descriptions in the 2023 Vegetable List.
5. **Oregano- Golden**: P, C, M, A/C, L, St. Astonishingly bright foliage for any garden. Lovely round leaves and white flowers. Low creeping habit makes it perfect for edges and fronts of garden beds. Use in tomato dishes, sauces, dressings, vinegars, etc.
6. **Oregano- Greek Mountain**: P, C, M, A/C, L, St. Mature plant will be 24” tall. Bushy and pungent, it is used in Italian, Greek, Spanish and Mexican cuisine. Spicy though refreshing flavor. Although best when used fresh, it maintains much of its flavor dried. For the strongest flavor, harvest the leaves just before blooming.
7. **Oregano- Hot and Spicy:** P, C, A/C, L, St. True to its name, especially pungent and excellent in spicy Mexican dishes and pizza. Used in Italian and Greek dishes as well. Dries well and retains much of its flavor. Plant has a nice round mounding habit finishing at 12”-18” high.

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1. **Oregano-Italian**: P, C, M, A/C, L, St. Often called the “pizza herb”, it has a distinctive hearty flavor that pairs well with anything tomato. Both spicy and mild it is wonderful in a full array of dishes and differing cuisines.
2. **Parsley- Flat Leafed**: A, C, M, A/C, L, St, R. Perfect for growing both in the ground or in pots. The plant is a biennial, but it is generally grown as an annual. One of the main ingredients in *bouquet garni*, along with rosemary, thyme, bay leaf, and peppercorns. Easy to grow, harvest and use in every day meals. So much more than just a garnish! Has a stronger flavor than the Triple Curled. All parts of the plant can be used beneficially for culinary and medicinal purposes.
3. **Parsley- Triple Curled**: A, C, M, A/C, L, St, R. Refreshing, cooling herb. The plant is a biennial but is generally grown as an annual. Use as a wonderful garnish. Plant in your garden to promote butterflies since the caterpillars use parsley as an important food source in their development.
4. **Rosemary- Arp**: P (tender, mulch in winter), C, M, A/C, L. Fragrant leaves, stems and flowers. Widely used in chicken, pork, lamb, rice, tomato dishes as well as herb butters, sachets and potpourris. Drought tolerant, deer resistant. Evergreen. Beautiful blue flowers that attract bees. Easy to grow in a sunny location or in a pot to bring inside during the cold Ohio winters.
5. **Rosemary- BBQ**: P (tender, mulch in winter), C, M, A/C, L, St. Not as cold hardy as other Rosemary varieties. We recommend that it is grown in a pot and brought in during the winter. Plant produces sturdy straight stems that are perfect as skewers for grilling meat and vegetables, imparting the wonderful rosemary fragrance to the grilled food. Disease and deer resistant.
6. **Rosemary- Huntington Carpet:** P (tender, mulch in winter), C, M, A/C, L, St. A beautiful carpet of deep blue flowers with green needle-like foliage. Attractive ground cover. Aromatic leaves can be used in cooking. Outstanding for cascading from retaining walls or planters.

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1. **Rosemary- Spice Island**: P (tender, mulch in winter), C, M, A/C, L. Upright plant with pungent foliage, this rosemary is perfect for containers and pots. Frequently used and wonderful for cooking. Use with meats, potatoes, and herbed breads. Complex flavor with hints of cloves and nutmeg. It is this variety that is commonly grown, dried and ground to be sold in stores as dried rosemary. Delicious fresh as well!
2. **Rosemary-Tuscan Blue**: P (tender, mulch in winter), C,M, A/C, L. A fast growing upright rosemary that is wonderful in containers and pots because you will want to bring it inside for the winter. Slightly glossy foliage is light green against red-brown stems. Blue flowers. Excellent for making topiaries as well as enjoying in cooking.
3. **Sage- Berggarten:** P,L,C,A/C Fuzzy, grey-purple leaves have wonderful texture and is quite ornamental as well as edible. Strong, slightly minty and musky flavor. Compact growth . Attracts butterflies and hummingbirds. Deer Resistant.
4. **Sage- Dwarf**: P, L, C, M, A/C. Petite version but the same robust flavor of regular sage. Pretty bluish new flowers in early spring that make great garnishes for salads and sauté dishes. Perfect for containers or for edgings and borders. Use as you would regular sage in cooking soups, stews, sausages and dumplings.
5. **Sage- Garden -**P, L, C, AC. Larger version of sage with plants reaching almost 3 feet. Strong and robust flavor perfect for pork and ham dishes. Use in soups and stews.
6. **Sage-Golden Variegated**: P, L, C, M, A/C. Cheery addition to an herb or flower garden. Few herb plants are as consistently yellow as the Golden Variegated Sage. Although it has a spicy sage aroma, it is best used as an ornamental, especially planted with the tri-color and common sage.
7. **Sage- Pineapple**: A, L, M, A/C. Strongly scented leaves with a pineapple fragrance. Beautiful red flowers that are a hummingbird magnet in the fall. Can get several feet tall so plant it toward the back of the herb and flower bed. **Very popular sage with our Dean’s customers!**

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1. **Sage- Purple:** P, C, A/C, L, St. Great in containers, drought tolerant. Use in soups, stuffings and breads, poultry dishes and sausage. Aids in digestion. Attracts birds, bees and butterflies. Deer resistant.
2. **Sage-Tri-color**: P, L, M, A/C. Striking white, purple, and green variegated foliage. Aromatic with beautiful rounded mounding habit. New growth as a pink flush to it. Plant it for its beauty instead of for its culinary use.
3. **Savory-Winter**: P, L, C,M, A/C. Semi-evergreen subshrub. Stronger flavor than summer savory and known for seasoning salami. Wonderful for vegetable and meat dishes. Aids in digestion when added to bean dishes. Recommended to be used in small amounts- taste test as you go! Pinkish flowers in summer.
4. See **Red Veined Sorrel** description in the 2023 Vegetable List.
5. **Stevia**: A, L. One of the few herbs that is not used for flavoring food, to make crafts, to add to sachets or beauty products. It is a healthy natural sweeter said to be up to 300 times sweeter than sugar. Used as a sugar substitute primarily in tea and coffee, it does not breakdown when heated so it can also be used in cooking and baking. Can be used fresh, but the sweetness increases when dried. Harvest before flowering for highest concentrations of glycosides.
6. **Sweet Woodruff:** P, C, L, F/B. Perennial native ground cover with exquisite dark green foliage and sweet scented white spring blooms. Easy to grow in a shade garden with ample moisture. Use flowers to flavor white wine in spring for “May Wine.”
7. **Tarragon:** See **Artemisia “French Tarragon**” description above.
8. **Thyme- Carbon Wine and Roses:** P (mulch in winter), C, A/C, L, St. Compact spreadinag habit with small dark green leaves and deep pink flowers. Grows best in moist, well-drained soil and bright sunshine. Avoid overwatering. Perfect for container growing. Attracts bees and butterflies.

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1. **Thyme- English**: P (mulch in winter), C, A/C, L, St. One of the most popular and useful herbs. Versatile and hardy. Staple in most kitchens. One of the main ingredients in *bouquet garni* and used to flavor meat and vegetable dishes. Low bushy plant. Easy to grow. Cut back about 1/3 after flowering to prevent the plant from becoming too woody.
2. **Thyme- Golden Lemon:** P(mulch in winter), C, A/C, L, St. Similar to Lemon Thyme, but the plant is taller. (6”-12”) Green leaves ringed in yellow with a citrus aroma that is especially good the fish. Best somewhat cooked, since the leaves are not quite as tender as other lemon-scented herbs. Hint of thyme flavor that is best in cooked dishes. Great marinade for poultry. Flowers are wonderful for honeybees.
3. **Thyme- Lemon**: P (mulch in winter), C, A/C, L, St. Fresh lemon flavor. Low growing, only 6” high. Mouth-watering with poultry and salads. Super delicious in herb butters and breads. A customer favorite and one of the best thymes.
4. **Thyme-Pink Chintz:** P(mulch in winter), C, A/C, L, St. Tight, low growing creeping thyme with wooly gray foliage and salmon- pink flowers. Attracts butterflies and pollinators and is an excellent choice for planting between pavers and flagstones. Its thick stems are more durable than other creeping thymes and it tolerates foot traffic. Needs full sun. Deer and rabbit resistant.
5. **Thyme-Silver Edged**: P (mulch in winter),C, A/C, L, St. Pink flowers and wonderful in containers. Variegated green and white foliage. Lemon scent. Use in any recipe calling for a lemony flavor. Pair with parsley in meat dishes, soups and stews. Full sun like all thymes.
6. **Thyme-Creeping Red**: P (mulch in winter), C, A/C, L, St. Beautiful ground cover with deep lavender red blooms. Will tolerate light foot traffic, so it is a perfect addition between stepping stones. Use in meat dishes, soups and stews.
7. **Thyme-Wooly**: P (mulch in winter), A/C, L, St. Ornamental with fuzzy silvery leaves and a spicy scent. Wonderful for a child’s garden because of its small size, texture and fragrance.

Key:

Type of Plant**: A**- **A**nnual, **P**-**P**erennial (some may be considered a “tender” perennial)

Type of Use: **C**- **C**ulinary, **M**-**M**edicinal, **A/C**- **A**romatic(Fragrance)/**C**rafting, **T**-**T**ea

Parts of Plant Used: **L**-**L**eaves, **F/B**- **F**lowers/**B**uds, **R**-**R**oots, **S**-**S**eeds, **St**-**S**tems

1. **Valerian:** P, M, R. One of nature’s best herbal sedatives! Used as a medicinal herb since ancient Greece and Rome. Clusters of pale pink flowers and dark green leaflets make this herb a standout in the garden. Attracts butterflies.
2. **Verbena- Lemon**: A, C, M, A/C, T, L, F/B. One of the most popular lemon-scented herbs, and one of the most versatile. Fresh mature leaves are the most flavorful. Pinch often to encourage new growth. Grow it in a container so it can be brought inside in the winter.