

LU TZ GREENHOUSE

HERBS AND

EVERLASTINGS

BASIL- (*Ocimum basilicum*) Annual, sun. Basil is a must in Italian and tomato dishes. Used as seasoning, fresh or dried; also as garnish and in vinegars.

Greek Columnar - (*Ocimum basilicum* 'Greek Columnar,') Sweet basil flavored leaves and a narrow upright growth habit, 36".

Lemon - (*Ocimum basilicum* 'Mrs. Burns') Strong lemon fragrance. Bright green leaves are used for flavoring and potpourri, 18".

Magical Michael- (*Ocimum basilicum* 'Magical Michael') Compact plant, fragrant foliage, 5".

Pesto Perpetuo - (*Ocimum basilicum* 'Pesto Perpetuo ') Creamy white variegated leaves and a columnar habit, 36".

Spicy Globe - (*Ocimum basilicum* 'Spicy Globe,') Spicy, sweet basil flavor. Small, dome shaped plants are good for use in containers, 8-12".

Sweet - (*Ocimum basilicum* 'Aroma 2 ') Glossy, dark green, 3" long leaves. Classic basil aroma, fusarium wilt resistant, 20-24".

LEMON BALM - (*Melissa officinalis*) Perennial, sun-partial shade. Glossy green toothed leaves with a lemon scent. Used in flavorings, potpourri and, 3'.

LOVAGE- (*Levisticum officinale*) Perennial, partial shade. Dark green glossy leaves. The leaves are used as a celery flavor in soups, casseroles, meats and salads, 4'.

MINT- (*Mentha species*) Perennial, sun-partial shade. Fast growing plants that spread by underground runners. Used as flavoring in teas, jellies, salad dressings and meats.

Apple - (*M suaveolens*) Soft, wooly leaves. Fruity aroma, 12-18".

Blue Balsam Peppermint - (*M piperita* 'Blue Balsam,') Strong peppermint flavor. Plants have dark green foliage, 12".

Chocolate - (*M piperita* 'Chocolate') Bronzy green foliage with a mild chocolate flavor, 12".

Corsican - (*M requienii*) Low growing groundcover with small, rounded aromatic leaves and light purple flowers in summer. Can handle some foot traffic. Needs a well-drained soil, 1'.

Mojito - (*M x villosa*) This mint is originally from Cuba and is used in Mojito cocktails and teas. The flavor is mild and warm, not pungent or overly sweet, 18".

Pineapple - (*M suaveolens* 'Variegata') Tender perennial. White and green variegated foliage with a pineapple scent. Attractive in container gardens, 12".

Variegated Peppermint - (*M piperita* 'Variegata') Dark green leaves with cream variegation. Classic peppermint flavor, 18-24".

OREGANO- (*Origanum species*) Perennial, sun. A must for herb gardens and in the kitchen. The broad oval leaves are used fresh or dried in Italian and tomato dishes.

Golden - (*O. vulgare* 'Aureum') Golden foliage with a mild oregano flavor, 6".

Greek - (*O. vulgare hirtum*) Strong, pungent oregano flavor. White flowers, 8-10".
Hot & Spicy - (*O. vulgare 'Hot & Spicy'*) A hot and spicy aroma and flavor, 20".
Italian - (*O. vulgare*) Tender perennial. Pale pink flowers. Mild flavor, 12".

CATMINT - (*Nepeta mussinii 'Walker's Low'*) Perennial, sun-partial shade. Lavender-blue flower spikes, grey foliage. Foliage has a mint fragrance and benefits from being cut back after blooming, 10".

CATNIP - (*Nepeta cataria*) Perennial, sun-partial shade. Soft, grey-green foliage. A must for cats. Popular as a soothing tea, 2-3'.

CHAMOMILE, GERMAN - (*Matricaria recutita*) Annual, sun. Finely cut foliage. White daisy flowers are used in teas and hair rinses, 2'.

CHIVES - (*Allium schoenoprasum*) Perennial, sun. Onion flavored leaves are used fresh or dried in soups, salads and butters. Pink flowers are used to flavor vinegars, 12".

CHIVES, GARLIC - (*Allium tuberosum*) Perennial, sun. Same as chives, but with a mild garlic flavor and white flowers, 12".

CILANTRO / CORIANDER - (*Coriandrum sativum*) Annual, sun-partial shade. Fresh leaves are called cilantro and used in Mexican and Chinese cooking. The seeds are used in confections and are referred to as coriander, 24".

Delfino - Fern-like leaves with traditional cilantro flavor.

Santo - More common variety. Extra slow bolting variety grown for its leaves.

CURRY - (*Helichrysum italicum*) Tender perennial, sun. Ornamental silver-grey foliage and yellow flowers used in potpourri and herbal wreaths. Good container plant, 12-18".

Dill - (*Anethum graveolens*) Annual, sun. Lacy foliage with yellow flowers. Leaves are used in soups, sauces and dips. Also to flavor fish, poultry and meat dishes. Seeds are used in vinegars and pickling.

Bouquet - Blue-green foliage, 24".

Fernleaf - Dark green foliage. Compact plant, 18".

EUCALYPTUS - (*Eucalyptus cinerea*) Annual, sun. An everlasting with round silver-blue foliage used in wreaths and flower arrangements. Excellent for container gardens, 2-3'.

FENNEL - (*Foeniculum vulgare*) Annual, sun. Anise flavored leaves used with fish, soups and salads. The seeds are used in cakes and cookies and also with fish and egg dishes.

Sweet- Young stems are used like celery, S'.

HELIOTROPE, MARINE - (*Heliotrope arborescens*) Annual, sun. Sweet scented dark violet flowers. Dark green ribbed foliage. Dried flowers are used in potpourri. A good plant for use in mixed containers, 24".

LAVENDER - (*Lavendula angustifolia*) Perennial, sun. Fragrant narrow grey leaves with lavender-blue flowers in early summer. Dried flowers are used in potpourri and sachets. Fresh flowers are used in arrangements, vinegars, jellies and cookies.

English - (*L. vera*) Very hardy variety with lilac flowers, 18".

French Green - (*L. dentata*) Tender perennial. Finely cut foliage, light purple flowers.

Used in sachets and potpourri, 18" ..

Munstead - Mounded, bushy habit. Fragrant, purple flowers. Grows to 12".

PARSLEY - (*Petroselinum crispum*) Biennial, sun. Best grown as an annual. Bright green leaves complement most foods. Used with meats and vegetables. Also in herb butters.

Curled - Curled foliage used as a garnish, 8-10" ..

Italian - Flat, dark green leaves. Stronger flavor than Curled parsley, 8-10".

ROSEMARY- (*Rosemarinus officinalis*) Tender perennial, sun. Resinous, needle-like leaves used with meats, soups and herb butters: Also used in potpourri, sachets and bath salts.

Salem - (*R. officinalis* 'Salem') Tidy, upright habit. Good in containers, 3-4'.

SAGE- (*Salvia officinalis*) Perennial, sun. The leaves are used as seasoning in stuffing, meats, sausage, vegetables and eggs. Attractive in fresh or dried arrangements.

Garden - (*S. officinalis* 'Berggarten ') A good culinary variety. Large round grey-green leaves.

SALAD BURNET- (*Sanguisorba minor*) Perennial, sun. Oval-toothed leaves with a mild cucumber flavor. Used in salads, herb butters or for garnishes,] 6-24".

SALVIA, VICTORIA BLUE - (*Salviafarinacea*) Annual, sun. An everlasting with blue flower spikes. Attracts hummingbirds. Used in potpourri and sachets, 18-24".

SWEET ANNIE - (*Artemisia annua*) Annual, sun. Finely cut fern-like foliage. The foliage is very aromatic. Used in dried arrangements, wreaths and swags, 4-5'.

TARRAGON - (*Artemisia dracunculus*) Perennial, sun. Narrow green leaves with anise-like flavor. Used in vinegars and sauces; also with poultry, eggs, seafood and vegetable dishes.

French - (*A. dracunculus* 'Sativa') The strongest flavored of the tarragons, 2'.

THYME - (*Thymus species*) Perennial, sun. Low growing plants that are excellent in borders, rock gardens and walkways. The small leaves are used in teas, meat dishes and vegetables.

Creeping - (*Thymus serpyllum*) Slender, creeping stems and round leaves with lavender blooms. Handles light foot traffic. Drought tolerant, ornamental, 4".

English - (*T. vulgaris*) Dark green leaves. Most common variety for cooking, 8".

Lemon Variegated - (*T. x citriodorus* 'Variegatus ') Green and yellow variegated leaves with a strong lemon scent and upright habit. Lavender flowers, 4-6".

Orange Balsam - (*T. v. 'Orange Balsam,*) Orange scented leaves, light pink flowers, 6".

White Creeping - (*T. praecox* 'Albus') Tiny bright green leaves with white flowers. Creeping habit, ornamental, 2".

Woolly - (*T. pseudolanuginosus*) Soft, silver-gray woolly foliage, pink flowers. Used for edging in stones and other ornamental uses. Grows well in dry locations, J -2".

WATERCRESS- (*Nasturtium officinale*) Perennial, sun. Leaves have a peppery taste. Used in soups, salads and sandwiches. Needs to be grown in moist soil, 8-10".

SPECIALTY HERBS'

STEVIA - (*Stevia rebaudiana*) Tender perennial, sun. A naturally sweet herb. The powdered leaves are many times sweeter than sugar, 2'.

