











From Our Gardens to Yours – Plant Sale 2017 - Herbs

	<p>Basil, Genovese – Annual. A select large-leaf strain. Use fresh or dried for flavoring sauces, soups, dressings, and pesto. Can be dried and saved for future use. Basil is sometimes planted along with tomatoes in the belief that each enhances the flavor of the other. (Seeds available at www.southernexposure.com.)</p>
	<p>Cilantro – Annual – Salsa essential! Use pungent leaves (cilantro) in Asian and Mexican dishes. The seeds (coriander) are used to make curry powder and in sausages. (Seeds available at www.gurneys.com.)</p>
	<p>Chives – Perennial / Sun / 6 – 8 inches tall - Chives are an herb member of the onion family. They can be grown in a large pot (6 inches or more) near your back door for convenience. In June to July they have a lovely purple bloom which can be cut to promote growth and preserve flavor. The hollow “leaves” are usually not cooked but sprinkled on at the end for additional flavor. Can be grown from seeds or divided in spring or fall.</p>
	<p>Egyptian Walking Onion – Perennial – These onions form a cluster of bulblets instead of flowers. The heavy stalk may bend over allowing the bulblets to take root away from the main plant which leads to the description of walking. The bulbs are quite small and the green tops can be used much like scallions. The onion will reproduce in clusters and can be easily divided to create additional plants</p>
	<p>Lemon Balm – Perennial – Full Sun – 30 inches tall – will die back in winter. Useful for teas and some medicinal uses. Can be propagated by root divisions or started from seeds.</p>
	<p>Marjoram – Annual – Resembles oregano in flavor though milder with subtle overtones of balsam. Add it fresh to salads and tomatoes. Uses are similar to oregano. Can be dried and saved for future use. (Seeds available at www.southernexposure.com.)</p>
	<p>Mint – Perennial – Mints come in many different flavors. They are used to add flavor when cooking and can be added to some drinks. It will die back in the winter and reemerge the next spring. Mint spreads easily and should be confined. It can be propagated by stem cuttings.</p>

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	<p>Oregano – Perennial – Strong, pungent, peppery—there's no substitute for this one! Essential for authentic Italian food. (Seeds available at www.gurneys.com.)</p>
	<p>Parsley, Italian – Annual – Flat-leaved variety used in salad dressings, poultry, soups and as an ingredient of pesto. Flavor is much more pronounced than that of the more familiar curled type. (Seeds available at www.burpee.com.)</p>
	<p>Thyme – Perennial. A low-growing herb suited for rock gardens and raised herb beds. Slow growing at first, it later forms dense mats. Provide shade where the summers are hot. Needs well drained soil or will rot. For culinary and ornamental use. Can be propagated by division, stem cuttings or seeds. (Seeds available at www.southernexposure.com.)</p>

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