








## From Our Gardens to Yours – Plant Sale 2018 - Herbs

	<p><b>Basil, Genovese</b> – 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 <a href="http://www.southernexposure.com">www.southernexposure.com</a>.)</p>
	<p><b>Cilantro</b> – 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 <a href="http://www.gurneys.com">www.gurneys.com</a>.)</p>
	<p><b>Chives</b> – 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><b>Garlic Chives</b> – Perennial / Sun/ 18-24 inches – Rich light soil, moist but well drained. Have a mild garlic flavor. Produce white blooms the second year. Enjoyed for both cooking and ornamental. Attract butterflies.</p>
	<p><b>Lemon Balm</b> – 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><b>Marjoram</b> – 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 <a href="http://www.southernexposure.com">www.southernexposure.com</a>.)</p>
	<p><b>Oregano</b> – Perennial – Strong, pungent, peppery—there's no substitute for this one! Essential for authentic Italian food. (Seeds available at <a href="http://www.gurneys.com">www.gurneys.com</a>.)</p>

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	<p><b>Parsley</b> – Wonderful flavor and good source of vitamin C. Biennial. Will go to seed on the second year.</p> <p>(Seeds available at <a href="http://www.burpees.com">www.burpees.com</a>.)</p>
	<p><b>Rosemary</b> – Perennial / Sun / 24 – 36 inches. Dry to moist but well drained soil. Drought tolerant. Evergreen. Blooms August – September. Deer and rabbit resistant.</p>
	<p><b>Sage</b> – Perennial / Sun / 24 inches – Needs well drained soil. Will dry out quickly. Good for containers.</p>
	<p><b>Thyme</b> – 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.</p> <p>(Seeds available at <a href="http://www.southernexposure.com">www.southernexposure.com</a>.)</p>

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