










## From Our Gardens to Yours – Plant Sale 2019 - Herbs

	<p><b>Basil</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.</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>Dill</b> – may reseed – Full Sun – 2 to 3 feet – Favorite in the kitchen for both leaves and seeds.</p>
	<p><b>Fennel</b> – Perennial / Full Sun / 2 to 3 feet – Easily reseeds. Yellow flower heads attract pollinators. Flavor like anise.</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>Mint</b> – 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>
	<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>Sage</b> – Perennial / Full Sun to Part Shade / 24 -36 inches</p> <p>Attractive in flower beds in addition to cooking. Blooms In spring to summer.</p>
	<p><b>Thyme</b> – Perennial / Full Sun / 6 to 12 inches</p> <p>Attractive in flower beds in addition to favorable in cooking.</p>

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