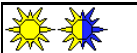


ALOE VERA BARBADENSIS



Annual
Medicinal Herb

6 Hrs of Sun Minimum

Height 12 Inches Spacing 12 Inches

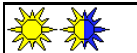
Parts Used: The Gel Within The Leaves.

Uses: Applied Externally To Heal Cuts Abrasions, Burns, And Stings.

Harvest: Leaves Are Removed From The Plant As They Are Required. Rub Inside Gel Directly On The Affected Wound.



ALPINE STRAWBERRY FRAGARIA VESCA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 6 Inches Spacing 8-10 Inches

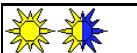
* Parts Used: Fruit, Leaves.

* Uses: Fresh Fruit, Tea

* Harvest: Leaves During Growing Season, Berries When Seeds Begin To Turn Brown.



ANGELICA ARCHANGELICA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 5-6 Feet 60 Inches Spacing 48 Inches

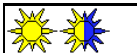
* Parts Used: Leaves, Stems And Seeds

* Uses: Leaves Are Cooked As A Vegetable, Stems Are Candied

* Harvest: Cut Stems In Early Summer, Cut Leaves Before Flowering



ANISE HYSSOP AGASTACHE FOENICULUM



Annual
Herb

6 Hrs of Sun Minimum

Height 24-36 Inches Spacing 18-24 Inches

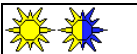
* Parts Used: Leaves, flowers.

Uses: Tea, Salad Garnishes, Seasoning

Harvest: Leaves may be used fresh or dried.



ARUGULA ROQUETTE ERUCA VESICARIA



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 4-6 Inches Spacing 12-15 Inches

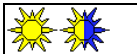
* Parts Used: Leaves, Flowers

* Uses: Salad Green, Edible Flowers In Salads

* Harvest: Pick Young Leaves And Plants Will Continue To Grow. Flowers Can Be Used In Salads.



BASIL AFRICAN BLUE 'KASAR' OCIMUM BASILICUM



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 36 Inches Spacing 36 Inches

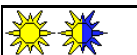
* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Use In Asian Or American Cuisine, Perennial Beds.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Picked During Growing Season.



BASIL CINNAMON OCIMUM BASILICUM



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 12-18 Inches Spacing 10-12 Inches

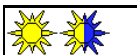
* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Use In Asian Or American Cuisine, Perennial Beds.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Picked During Growing Season.



BASIL LEMON AMERICANUM



Annual
Kitchen Herb

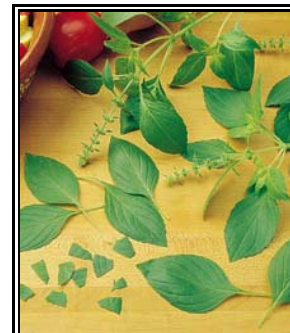
6 Hrs of Sun Minimum

Height 24 Inches Spacing 15-18 Inches

* Parts Used: Whole Plants, Leaves, Seeds, Oil.

* Uses: Herb Vinegars, Fish, Vegetables And Soups.

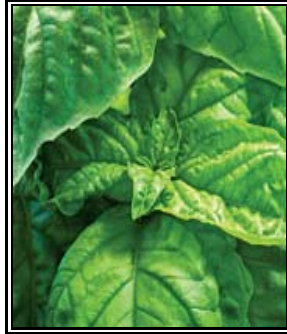
* Harvest: Pick Leaves And Use Fresh Or Dried.



BASIL LETTUCE LEAF OCIMUM CRISPUM



Annual
Kitchen Herb



6 Hrs of Sun Minimum

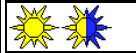
Height 12-24 Inches Spacing 15-18 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Use In Asian Or American Cuisine, Perennial Beds.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Picked During Growing Season.

BASIL LIME AMERICANUM



Annual
Kitchen Herb



6 Hrs of Sun Minimum

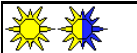
Height 18 Inches Spacing 12-16 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Leaves Are Used With Fish Dishes, Pasta Sauces, Oils, Pesto, Vinegar.

* Harvest: Whole Plants Are Cut As Flowering Begins And Distilled For Oil. Leaves Are Picked During The Growing Season And Used Fresh Or Dried.

BASIL PESTO PERPETUO VARIEGATED BASIL



Annual
Kitchen Herb



6 Hrs of Sun Minimum

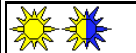
Height 36 Inches Spacing 36 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Use In Asian Or American Cuisine, Perennial Beds.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Picked During Growing Season.

BASIL PURPLE OPAL OCIMUM BASILICUM



Annual
Kitchen Herb



6 Hrs of Sun Minimum

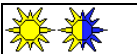
Height 18-24 Inches Spacing 15-18 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Leaves Are Used With Tomato Flavored Dishes, Pasta Sauces, Vegetables, Peppers, Eggplant And Soups.

* Harvest: Whole Plants Are Cut As Flowering Begins And Distilled For Oil. Leaves Are Picked During The Growing Season And Used Fresh Or Dried.

BASIL SPICY GLOBE OCIMUM BASILICUM



Annual
Kitchen Herb



6 Hrs of Sun Minimum

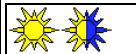
Height 6-10 Inches Spacing 10-12 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Leaves Are Used With Tomato Flavored Dishes, Pasta Sauces, Vegetables, Peppers, Eggplant And Soups.

* Harvest: Whole Plants Are Cut As Flowering Begins And Distilled For Oil. Leaves Are Picked During The Growing Season And Used Fresh Or Dried.

BASIL SWEET OCIMUM BASILICUM



Annual
Kitchen Herb



6 Hrs of Sun Minimum

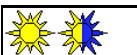
Height 12-24 Inches Spacing 10-12 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Use In Asian Or American Cuisine, Perennial Beds.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Picked During Growing Season.

BASIL THAI BASIL



Annual
Kitchen Herb



6 Hrs of Sun Minimum

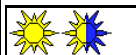
Height 12-18 Inches Spacing 16-18 Inches

* Parts Used: Whole Plant, Leaves, Seeds, Oil.

* Uses: Leaves Are Used With Tomato Flavored Dishes, Pasta Sauces, Vegetables, Peppers, Eggplant And Soups.

* Harvest: Whole Plants Are Cut As Flowering Begins And Distilled For Oil. Leaves Are Picked During The Growing Season And Used Fresh Or Dried.

BAY LAUREL LAURUS NOBILIS



Annual
Kitchen Herb



6 Hrs of Sun Minimum

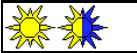
Height 10 Feet Spacing 30 Feet

* Parts Used: Leaves, Essential Oil.

* Uses: A Traditional French Seasoning For Soups, Stews And Sauces.

* Harvest: Leaves Can Be Collected During Growing Season And Used Fresh Or Dried. Hang Loose In Bunches In A Dark Dry Shed Or Cupboard. Store In An Airtight Container. Use Within 12 Months.

BORAGE BORAGO OFFICINALIS



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 18-36 Inches Spacing 10-12 Inches

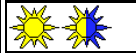
* Parts Used: Leaves, Flowers.

* Uses: Flowers In Salads, Candied. Leaves For Medicinal Use.

* Harvest: Use Leaves When Plant Begins To Flower



BURNET POTERIUM SANGUISORBA



Perennial
Kitchen Herb

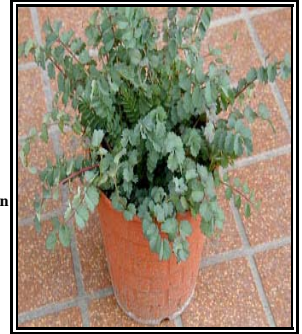
6 Hrs of Sun Minimum

Height 14-18 Inches Spacing 15-24 Inches

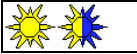
* Parts Used: Leaves, Flowers

* Uses: Exquisite Cucumber Taste That Blends Wonderfully With Salad Greens. Flowers Can Be Used In Potourri Or In Dried Sachtels.

* Harvest: Remove The Tender Leaves And Discard The Stiff, Wiry, Stems.



CATMINT NEPETA FAASSENII CATMINT



Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height 12 Inches Spacing 24 Inches

Parts Used: Whole Plant, Leaves.

Uses: Edging Plant Along Pathways. Compliments Roses If Grown Around Base. Can Be Used To Stuff Cat Toys.

Harvest: Cut When In Bud And Dried. Leaves When Young And Used Fresh Or Dried.



CATNIP NEPETA CATARIA



Perennial
Medicinal Herb

6 Hrs of Sun Minimum

Height 2-3 Feet 24 Inches Spacing 18 Inches

* Parts Used: Whole Plant, Leaves.

* Uses: Leaves Are Infused For Mint-Like Tea. Dried To Stuff Cat Toys.

* Harvest: Cut When In Bud And Dried For Use In Infusions. Leaves Fresh Or Dried.



CHAMOMILE GERMAN MATRICARIA



Annual
Tea Herb

6 Hrs of Sun Minimum

Height 9-18 Inches Spacing 8-10 Inches

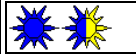
* Parts Used: Flowers.

* Uses: Internally For Nervous Digestive Upsets. Externally For Wounds, Sunburns, Burns, And Insect Stings.

* Harvest: Flowers Are Collected When Fully Opened And Used Fresh, Frozen Or Dried In Infusions.



CHERVIL ANTHRISCUS CEREFOLIUM



Annual
Kitchen Herb

No mid day sun

Height 12-18 Inches Spacing 6-9 Inches

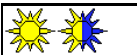
* Parts Used: Leaves, Whole Plant

* Uses: Soups, Salads, Seafood.

* Harvest: Leaves Are Used Fresh, Frozen, Dried.



CHIVES ALLIUM SCHOENOPRASUM



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 12-14 Inches Spacing 10-12 Inches

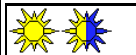
* Parts Used: Leaves, Flowers.

* Uses: Good With Potatoes And Eggs. Garnish Soups And Salads, Soft Cheese, Omelets And Sauces.

* Harvest: Cut As Required During Growing Season. Best Used Fresh.



CHIVES GARLIC ALLIUM



Perennial
Kitchen Herb

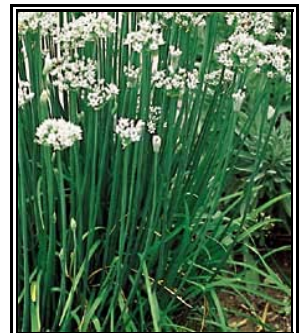
6 Hrs of Sun Minimum

Height 24-28 Inches Spacing 10-12 Inches

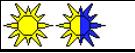
* Parts Used: Leaves, Roots, Flowers Buds, Seeds.

* Uses: Chopped Leaves And Flowers Are Added To Salads, Soft Cheeses, Stir-Fries.

* Harvest: Cut As Required During Growing Season. Best Used Fresh.



CORIANDER CILANTRO SATIVUM



Annual
Kitchen Herb

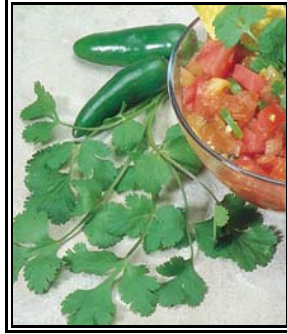
6 Hrs of Sun Minimum

Height 12-30 Inches Spacing 10-12 Inches

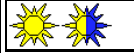
* Parts Used: Leaves, Seeds, Oil And Roots.

* Uses: Leaves Are Used To Flavor Food. Seeds And Roots Are Used For Pickling Spices, Bakery Products.

* Harvest: Leaves Are Gathered When Young And Used Fresh. Seeds Are Harvested When Ripe And Used Whole Or Ground.



CURRY HELICHRYSUM



Tender Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 24 Inches Spacing 36 Inches

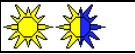
* Parts Used: Leaves

* Uses: Sprigs Are Added To Rice, Vegetables, Deviled Eggs.

* Harvest: Sprigs Are Picked As Required And Used Fresh.



DILL ANETHUM GRAVEOLENS



Annual
Kitchen Herb

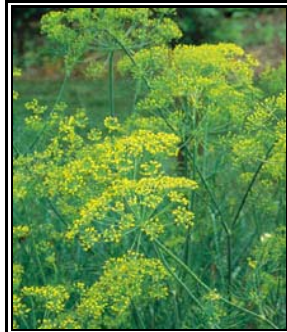
6 Hrs of Sun Minimum

Height 3 Feet Spacing 8-10 Inches

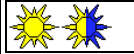
* Parts Used: Leaves, Seeds, Oil.

* Uses: Seeds And Leaves Used In Cooking Eggs, Fish, Seafood And Potatos. Sprigs Are Added To Pickles And Vinegar.

* Harvest: Leaves Are Cut In Spring And Summer For Use Fresh, Dried In Cooking.



DILL FERNLEAF ANETHUM



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 18 Inches Spacing 8 Inches

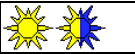
* Parts Used: Leaves, Seeds, Oil.

* Uses: Seeds And Leaves Used In Cooking Eggs, Fish, Seafood And Potatos. Sprigs Are Added To Pickles And Vinegar.

* Harvest: Leaves Are Cut In Spring And Summer For Use Fresh, Dried In Cooking.



EUCALYPTUS GLOBULUS



Tender Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height Spacing

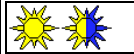
* Parts Used: Leaves, Whole Stems

* Uses: Potpourri, Dried Flowers

* Harvest: Pick Leaves, Or Stems As Needed. Taking Off Top 2/3rds



FENNEL BRONZE RUBRUM



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 24-36 Inches Spacing 10-12 Inches

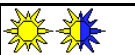
* Parts Used: Leaves, Seeds.

* Uses: Use The Leaves With Pork, Veal, Fish. They Are Good In Fish Stock, Sauces, Stuffings. Seeds Used For Breads.

* Harvest: Do Not Grow Near Dill, Beans, Tomatoes, Coriander. Likes Dry Conditions. Harvest When Base Is 1-1.5 Inches Diameter.



FENNEL FLORENCE FOENICULUM



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 24-36 Inches Spacing 18-24 Inches

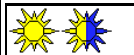
* Parts Used: Leaves, Seeds.

* Uses: Use The Leaves With Pork, Veal, Fish. They Are Good In Fish Stock, Sauces, Stuffings. Seeds Used For Breads.

* Harvest: Do Not Grow Near Dill, Beans, Tomatoes, Coriander. Likes Dry Conditions. Harvest When Base Is 1-1.5 Inches Diameter.



FEVERFEW MATRICARIA



Perennial
Insect Repellent

6 Hrs of Sun Minimum

Height 8-10 Inches Spacing 8-10 Inches

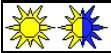
* Parts Used: Whole Plant, Leaves

* Uses: Medicinal, Insect Repellent

* Harvest: Cut When Flowering. Leaves Picked As Needed.



GARLIC ALLIUM SATIVUM



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 12-18 Inches Spacing 9-12 Inches

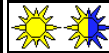
* Parts Used: Leaves, Bulbs.

* Uses: Improves Flavor Of Many Dishes. Medicinal Uses, And Insect Repellants.

* Harvest: Dig Bulbs When Leaves Begin To Wither In Summer. Plait Withering Leaves Together And Hang To Dry.



GERANIUM SCENTED CITRONELLA



Annual

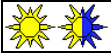
6 Hrs of Sun Minimum

Height 12-15 Inches Spacing 12-15 Inches

INTENSE LEMON SCENT



HORSERADISH ARMORACIA RUSTICANA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 18-36 Inches Spacing 20-24 Inches

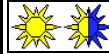
* Parts Used: Root

* Uses: Sauce For Fish, Meats.

* Harvest: Cut Part Of The Root, Not All In October.



HYSSOP HYSSOPUS



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 24 Inches Spacing 12-14 Inches

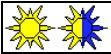
* Parts Used: Leaves, Flowers

* Uses: Leaves Have A Slightly Bitter, Minty Taste. They Should Be Used Sparingly In Salad. A Few Leaves Can Be Used In Savory Dishes Such As Rich Stews And In Marinades. Flowers Can Be Used As An Attractive Garnish And In Salads.

* Harvest: For Most Flavor Harvest Before Flowering. Cut Back Entire Plants After Season.



LADS LOVE NO MORE MOSQUITOS ARTEMISIA



Perennial
Insect Repellent

6 Hrs of Sun Minimum

Height 30 Inches Spacing 24 Inches

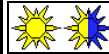
Parts Used: Leaves.

Uses: Leaves Are Used In Sachets To Repel Moths And Fleas. Foliage Must Be Cut Or Bruised To Repel Mosquitoes.

Harvest: Whole Plants Cut When Flowering. All Parts Used Fresh Or Dried.



LAVENDER-HERB HIDCOTE ENGLISH LAVENDER



Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height 16 Inches Spacing 12-18 Inches

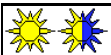
* Parts Used: Flowers, Oil.

* Uses: Fresh Flowers Added To Jams, Ice Creams, Or Vinegar. Oil Is Used In Perfumery And Toiletries.

* Harvest: Flowers Picked When They Begin To Open And Used Fresh, Distilled For Oil, Or Dried.



LAVENDER-HERB MUNSTEAD ENGLISH LAVENDER



Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height 16 Inches Spacing 18-22 Inches

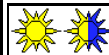
* Parts Used: Flowers, Oil.

* Uses: Fresh Flowers Added To Jams, Ice Creams, Or Vinegar. Oil Is Used In Perfumery And Toiletries.

* Harvest: Flowers Picked When They Begin To Open And Used Fresh, Distilled For Oil, Or Dried.



LEMON BALM MELLISSA OFFICINALIS



Perennial
Tea Herb

6 Hrs of Sun Minimum

Height 3 Feet Spacing 12-18 Inches

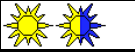
* Parts Used: Whole Plant, Leaves, Oil.

* Uses: Fresh Leaves Give Lemon Flavor To Salads, Soups, Sauces. Dried Leaves For Potpourris.

* Harvest: Cut As Flowering Begins And Used Fresh Or Dried.



LEMON GRASS CYMBOPOGON CITRATUS



Annual
Tea Herb

6 Hrs of Sun Minimum

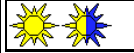
Height 2-3 Feet Spacing 12-18 Inches

* Use: All Parts Of The Herb Can Be Used For Making A Lemon-Flavored Herbal Tea.

* Harvest: The Leaves Can Be Harvested Several Times During The Growing Season As Needed.



LEMON VERBENA ALOYSIA TRIPHYLLA



Tender Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 2-3 Feet Spacing 12 Inches

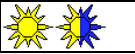
* Parts Used: Leaves, Oil

* Uses: Herbal Tea, Add Fresh Leaves To Marinades Or Use In Stuffing For Veal For Fish. Can Be Trained As A Topiary. Potpourri.

* Harvest: Leaves Can Be Collected Throughout The Summer And Used Fresh, Or Dried For Use In Infusions.



MARJORAM SWEET MAJORANA



Tender Perennial
Kitchen Herb

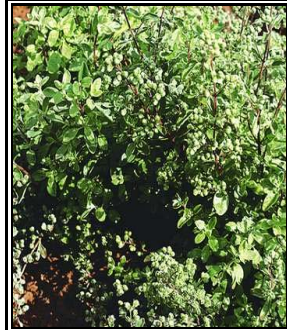
6 Hrs of Sun Minimum

Height 12-18 Inches Spacing 10-12 Inches

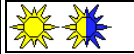
* Parts Used: Whole Plant, Leaves, Oil.

* Uses: Best Used Toward The End Of Cooking, Popular In Italian And Greek Cooking With Meats, Soups, Tomato Sauces And Pasta.

* Harvest: Plants Are Cut As Flowering Begins, And Leaves During The Growing Season, Fresh Or Dried.



MINT APPELMINT MENTHA



Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height 1-2 Feet 12-24 Spacing 12-24 Inches

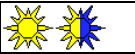
* Parts Used: Leaves.

* Uses: To Flavor Teas, Iced Drinks, Sauces, Jellies. Added To Potpourris.

* Harvest: Whole Plants Are Cut As Flowering Begins, And Leaves Are Cut During Growing Season Used Fresh Or Dried.



MINT CHOCOLATE MENTHA



Perennial
Fragrant Herb

6 Hrs of Sun Minimum

Height 1-2 Feet Spacing 12-24 Inches

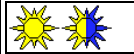
* Parts Used: Leaves

* Uses: Leaves Are Used In Teas, Iced Drinks And Salads.

* Harvest: Whole Plants Are Cut As Flowering Begin, And Leaves Are Cut During Growing Season. Use Fresh Or Dried.



MINT ORANGE



Perennial
Tea Herb

6 Hrs of Sun Minimum

Height 1-2 Feet Spacing 12-24 Inches

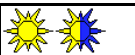
* Parts Used: Leaves

* Uses: Mint Jelly, French Dressing, Vinegar, Chopped Cabbage, And Tea. Nore Delicate Flavor Then Spearmint; Relieves Nervous Headaches.

* Harvest: Whole Plants Are Cut As Flowering Begins. Leaves Are Cut During Growing Season. Used Fresh Or Frozen



MINT PEPPERMINT MENTHA PIPERITA



Perennial
Tea Herb

6 Hrs of Sun Minimum

Height 2-3 Feet Spacing 12-15 Inches

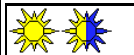
* Parts Used: Whole Plant, Leaves, Oil.

* Uses: Leaves Are Used In Teas, Iced Drinks, Added To Potpourri.

* Harvest: Cut As Flowering Begins, And Leaves Cut During Growing Season Used Fresh Or Dried.



MINT SPEARMINT MENTHA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 1-2 Feet Spacing 12-24 Inches

* Parts Used: Whole Plants, Leaves, Oil.

* Uses: Important Ingredient Of Mint Sauce And Jelly To Accompany Lamb, Herb Teas And Iced Drinks.

* Harvest: Cut As Flowering Begins, And Leaves All Season. Use Fresh Or Dried.



MINT VARIEGATED GINGER



Perennial
Fragrant Herb



6 Hrs of Sun Minimum

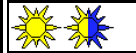
Height 1-2 Feet Spacing 12-24 Inches

* Parts Used: Leaves.

* Uses: Added To Potpourris.

* Harvest: Whole Plants Are Cut As Flowering Begins, And Leaves Are Cut During Growing Season Used Fresh Or Dried.

MONARDA DIDYMA BEE-BALM



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

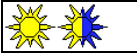
Height 48 Inches Spacing 36 Inches

* Parts Used: Leaves, Flowers.

* Uses: Use Fresh Young Leaves Sparingly In Salads, Fruit Salads And Fruit Drinks. Improves The Flavor Of Pork Dishes. Potpourri

* Harvest: : Leaves Can Be Collected During Growing Season And Used Fresh Or Dried.

OREGANO CUBAN PLECTRANTHUS



Annual
Kitchen Herb



6 Hrs of Sun Minimum

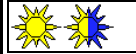
Height 12-18 Inches Spacing 10-12 Inches

* Parts Used: Leaves

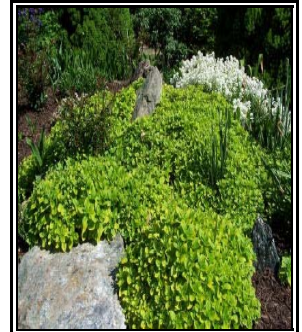
* Uses: Cooking In Place Of Regular Oregano.

* Harvest: Pick Leaves When Needed. Can Be Grown Indoors

OREGANO GOLDEN ORIGANUM 'AUREUM'



Perennial
Herb



6 Hrs of Sun Minimum

Height Spacing 10-12 Inches

* Parts Used: Whole Plant, Leaves, Oil.

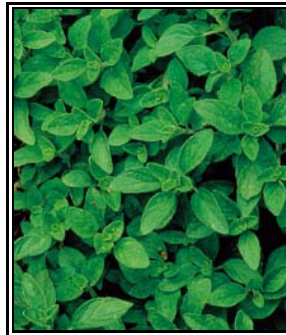
* Uses: Italian Dishes, Pizzas, Greek, Mexican, Barb-B-Que.

* Harvest: Cut As Flowering Begins, Leaves Anytime During Growing Season. Fresh Or Dried.

OREGANO GREEK ORIGANUM HERACLEOTICUM



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

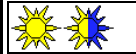
Height 12 Inches Spacing 10-12 Inches

* Parts Used: Leaves, Flowers

* Uses: As A Culinary Substitute For Marjoram Or Oregano. Much Stronger In Flavor.

* Harvest: Plants Are Cut As Flowering Begins, Leaves Are Cut During Growing Season. Can Be Picked And Used Fresh Or Dried.

OREGANO ITALIAN ORIGANUM SP.



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

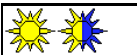
Height 32 Inches Spacing 10-12 Inches

* Parts Used: Whole Plant, Leaves.

* Uses: Aromatic, Cosmetic, Craft, Culinary, Medicinal, Ornamental

* Harvest: When Plants Have Matured. Hang The Clumps To Dry In A Warm Dark Area. Once Dried Rub Between Hands To Crumble The Leaves.

OREGANO VULGARE HOT AND SPICY



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

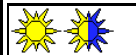
Height 12-18 Inches Spacing 10-12 Inches

* Parts Used: Whole Plant, Leaves, Oil.

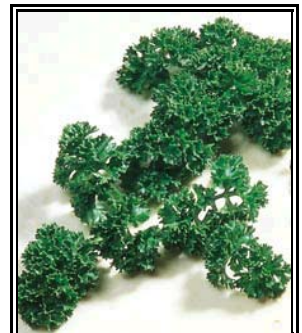
* Uses: Italian Dishes, Pizzas, Greek, Mexican, Barb-B-Que.

* Harvest: Cut As Flowering Begins, Leaves Anytime During Growing Season. Fresh Or Dried.

PARSLEY CURLY CRISPUM



Biennial
Kitchen Herb



6 Hrs of Sun Minimum

Height 12-16 Inches Spacing 6-8 Inches

* Parts Used: Leaves, Roots, Seeds, Oil.

* Uses: Leaves Are Garnish, Flavor Sauces, Butter, Dressings.

* Harvest: Leaves Are Picked Throughout Growing Season. Used Fresh Or Dried.

PARSLEY DARK SINGLE ITALIAN



Annual
Kitchen Herb

6 Hrs of Sun Minimum

Height 8-12 Inches Spacing 10-12 Inches

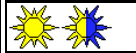
Parts Used: Leaves.

Uses: Grilled Meat, Poultry, Butter, Salad, Potatoes.

Harvest: Use Stems Throughout The Season Cutting Close To Ground. Leaving Some In The Clump.



PATCHOULI POGOSTEMON PATCHOULI



Annual
Ornamental Herb

6 Hrs of Sun Minimum

Height 10-12 Inches Spacing 10-12 Inches

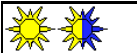
* Parts Used: Whole Plant, Oil

* Uses: Fragrance, Ornamental

* Harvest: Leaves As Needed



PEANUT ARACHIS HUPOGEA PEANUT PLANT



Annual
Kitchen Herb

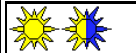
6 Hrs of Sun Minimum

Height 18 Inches Spacing 8-10 Inches

* It takes about 130-140 DAYS for peanuts to form.
* Harvest peanuts after the first fall frost. Pull the entire plant out, and allow the peanuts to dry. Then, pull off the peanut shells, roast and enjoy!



PENNYROYAL MENTHA PULEGIUM



Perennial
Insect Repellent

6 Hrs of Sun Minimum

Height 4-6 Inches Spacing

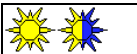
* Parts Used: Whole Plant, Leaves, Oil.

* Uses: Potpourri, Repels Mice, Insects.

* Harvest: Cut As Flowering Begins, Leaves Are Cut During Growing Season. Use Fresh Or Dried.



PET GRASS DACTYLIS



Perennial
Medicinal Herb

6 Hrs of Sun Minimum

Height 1 Foot 12 Inches Spacing 12 Inches

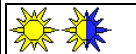
* Parts Used: Whole Plant, Leaves.

* Uses: Leaves Are Infused For Mint-Like Tea. Dried To Stuff Cat Toys.

* Harvest: Cut When In Bud And Dried For Use In Infusions. Leaves Fresh Or Dried.



ROSEMARY COMMON BARBEQUE



Annual
Special Interest

6 Hrs of Sun Minimum

Height 3-6 Feet Spacing 15-18 Inches

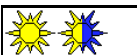
Parts Used: Leaves, Flowering, Tops, Oil.

Uses: Fresh Or Dried To Flavor Meat, Soups, Stew.

Harvest: Leaves And Flowering Tops Are Collected In Spring And Early Summer. Leaves Picked Anytime For Cooking.



ROSEMARY COMMON ROSMARINUS



Annual
Kitchen

6 Hrs of Sun Minimum

Height 3 Feet Spacing 24 Inches

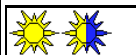
Parts used: leaves, flowering tops, oil

Uses: flavor meat, soups, stews.

Harvest: leaves and flowering tops are collected in spring and early summer. Leaves picked anytime for cooking.



ROSEMARY SEMI PROSTRATE ROSMARINUS OFFCINALIS



Annual
Kitchen Herb

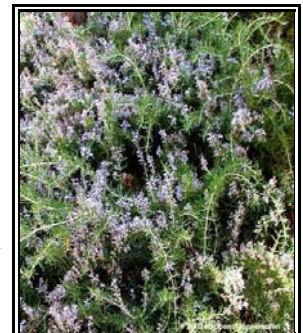
6 Hrs of Sun Minimum

Height 12-20 Inches Spacing 36 Inches

* Parts Used: Leaves, Oil.

* Uses: Flavor Meat, Soups, And Stews. Chopped Or Sprigs.

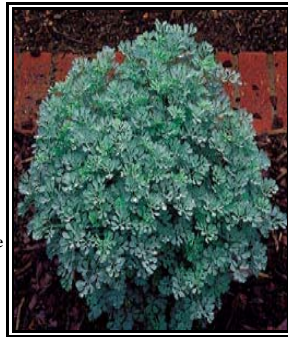
* Harvest: Leaves And Flowering Tops Are Collected In Spring And Early Summer.



RUE RUTA GRAVEOLENS HERB OF GRACE



Perennial
Insect Repellent



6 Hrs of Sun Minimum

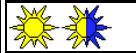
Height 24 Inches Spacing 12-18 Inches

* Parts Used: Leaves

* Uses: A Repellent Effect On Cats, Plant Where Cats Are A Problem.

* Harvest: Most Effective Where Cats Brush Against The Plant

SAGE COMMON SALVIA OFFICINALIS



Perennial
Herb

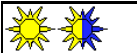


6 Hrs of Sun Minimum

Height 1-3 Feet Spacing 2 Feet

THIS IS THE MOST COMMONLY USED CULINARY SAGE. USED EXTENSIVELY IN POULTRY AND PORK RECIPES. IT HAS PEBBLY GRAY-GREEN LEAVES AND IS VERY ORNAMENTAL IN ITS OWN RIGHT.

SAGE GOLDEN SALVIA OFF. 'ICTERINA'



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

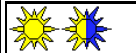
Height 20-24 Inches Spacing 20-24 Inches

* Parts Used: Leaves, Oil, Flowers

* Uses: Casseroles, Stews, Sauces, Stuffings And Veal.

* Harvest: Leaves Are Picked For Immediate Use, Or Before Flowers Open For Drying.

SAGE PINEAPPLE SALVIA



Tender Perennial
Kitchen Herb



6 Hrs of Sun Minimum

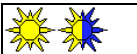
Height 3 Feet Spacing 3 Feet

* Parts Used: Leaves And Flowers.

* Uses: Sprigs Added To Cold Drinks And Fruit Salads. Pork Dishes.

* Harvest: Leaves Are Picked For Immediate Use, Before Flowers Open For Drying.

SAGE TRI-COLOR SALVIA



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

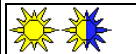
Height 2 Feet Spacing 2-3 Feet

*Parts Used: Leaves, Oil, Flowers.

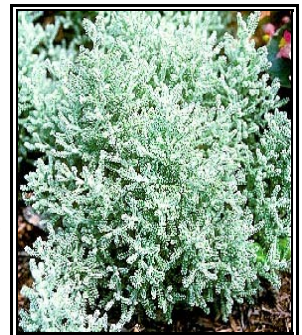
*Uses: Casseroles, Sauces, Stews. Milder Flavor Than Common Sage.

* Harvest: Leaves Are Picked For Immediate Use, Or Before Flowers Open For Drying.

SANTOLINA LAVANDER COTTON SANTOLINA



Perennial
Ornamental Herb



6 Hrs of Sun Minimum

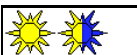
Height 12-24 Inches Spacing 24 Inches

* Parts Used: Leaves, Stems, Flowers

* Uses: Excellent Low Border Or Knot Garden. Dried Bunches Hanging In Closets Repel Moths. Leaves Good In Herb Wreaths. Flowers Good In Dried Arrangements.

* Harvest: Leaves Can Be Collected During Growing Season And Used Fresh Or Dried.

SAVORY SUMMER SATUREJA HORTENSIS



Annual
Kitchen Herb



6 Hrs of Sun Minimum

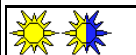
Height 9-12 Inches Spacing 6-9 Inches

* Parts Used: Leaves

* Uses: Used To Flavor Meats, Salads.

* Harvest: Leaves Picked As Needed During Growing Season

SAVORY WINTER SATUREJA MONTANA



Perennial
Kitchen Herb



6 Hrs of Sun Minimum

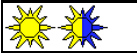
Height 9-12 Inches Spacing 6-9 Inches

* Parts Used: Leaves

* Uses: Culinary, Medicinal And Ornamental

* Harvest: Anytime After The Plant Has Grown To A Stage That Cutting Won't Damage It. Use Fresh Or Dried

SORREL RUMEX ACETOSA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 26-30 Inches Spacing 10-12 Inches

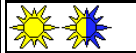
* Parts Used: Leaves

* Uses: Young Leaves Can Be Eaten Raw In Salads, Added To Sauces Or Egg Dishes.

* Harvest: Pick Leaves As Needed And Before The Plant Begins To Flower.



STEVIA REBUDIANA STEVIA THE SUGAR HERB



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 24-36 Inches Spacing 18 Inches

* Parts Used: Leaves.

* Uses: Sugar Substitute.

* Harvest: Dry Leaves When The Plant Begins To Flower.



SWEET WOODRUFF GALIUM ODORATUM



Perennial
Insect Repellent

No mid day sun

Height 8 Inches Spacing 12-18 Inches

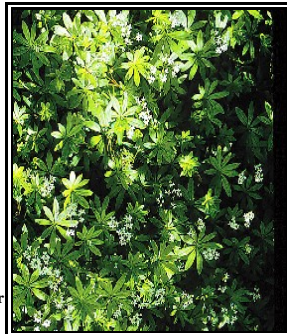
Parts Used: Leaves,

Uses: Flavor Wines, Teas, Scented Sachets. Good Groundcover.

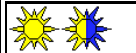
Parts Used: Leaves.

Uses: Potpourri, Sachets, Herbal Wreaths.

Harvest: Trim Stems As Needs, Bundle And Allow To Air Dry.



TANACETUM PARTHENIUM TANSY FEVERFEW



Perennial
Herb

6 Hrs of Sun Minimum

Height 36 Inches Spacing 24 Inches

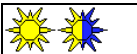
PARTS USED: WHOLE PLANT, OIL

USES: LEAVES FOR COOKING, FLOWERS FOR POTPOURRIS

HARVEST: PLANTS ARE CUT WHEN FLOWERING AND LEAVES PICKED AS NEEDED.



TARRAGON FRENCH ARTEMISIA



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 18-24 Inches Spacing 12-15 Inches

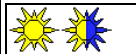
* Parts Used: Leaves, Oil.

* Uses: Leaves Used In Cooking, Flavor For Chicken And Eggs. Salad Dressings And Mustard.

* Harvest: Whole Plants Are Cut When Flowering And Leaves Are Picked Before Flowering. All Parts Are Dried.



THYME CREEPING THYMUS PRAEcox



Perennial
Ornamental Herb

6 Hrs of Sun Minimum

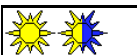
Height 2-4 Inches Spacing 4-10 Inches

* Parts Used: Whole plant , Non-Culinary.

* Uses: It Is An Excellent Contrast Plant In The Herb Garden, And In High Demand For Planting Between Flagstones.



THYME GOLDEN LEMON CITRIODORUS



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 9-12 Inches Spacing 16-18 Inches

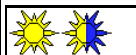
* Parts Used: Whole Plant, Leaves, Flowering Tops, Oil

* Uses: Fish, Stuffings, Vegetables, Potpourris, And Herb Pillows

* Harvest: Whole Plants And Flowering Tips Are Collected In Summer As Flowering Begins.



THYME ORANGE BALSAM THYMUS FRAGRANTISSIMUS



Perennial
Herb

6 Hrs of Sun Minimum

Height 10-12 Inches Spacing 10-12 Inches

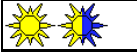
* Parts Used: Whole Plant, Leaves, Flowering Tops, Oil

* Uses: Cooking, Salads

* Harvest: Whole Plants And Flowering Tips Are Collected In Summer As Flowering Begins.



THYME SILVER THYMUS VULGARIS



Perennial
Kitchen Herb

6 Hrs of Sun Minimum

Height 15-18 Inches Spacing 10-12 Inches

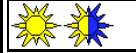
* Parts Used: Whole Plants, Leaves, Flowering Tops, Oil

* Uses: Leaves In Meat Dishes, Soups, Stews, Vegetables, And Tea.

* Harvest: Leaves Can Be Harvested At Any Time They Are Required. Use Fresh Or Dry For Use Latter.



THYME WOOLY PSEUDOLANUGINOSUS



Perennial
Ornamental Herb

6 Hrs of Sun Minimum

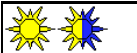
Height 2 Inches Spacing 10-12 Inches

* Parts Used: Whole plant , Non-Culinary.

* Uses: It Is An Excellent Contrast Plant In The Herb Garden, And In High Demand For Planting Between Flagstones.



THYMUS COCCINEUS MOTHER-OF-THYME



Perennial

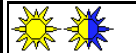
6 Hrs of Sun Minimum

Height 4 Inches Spacing 6-12 Inches

*Edging
*Walkway Paths



THYMUS VULGARIS FRENCH THYME



Perennial
Herb

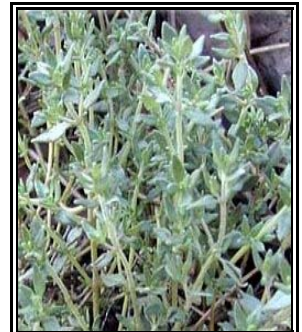
6 Hrs of Sun Minimum

Height 1 Inch Spacing 10-14 Inches

Harvest: Cut Entire Plant To 2 Inches Above Ground Before Flowers.

Parts Used: Leaves

Uses: Leaves In Meat Dishes, Soups, Stews, Vegetables, And Tea.



THYMUS VULGARIS GARDEN, COMMON THYME



Perennial
Kitchen

6 Hrs of Sun Minimum

Height 8 Inches Spacing 4-6 Inches

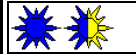
Parts Used: Whole Plant, Leaves, Flowering Tops, Oil.

Uses: French Dishes, Soups, Marinades, Casseroles, Vegetables.

Harvest: Whole Plants Collected And Flowering Tips Collected In Summer



WATERCRESS NASTURTIUM SP.



Perennial
Kitchen Herb

No mid day sun

Height 9-12 Inches Spacing 6-12 Inches

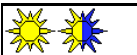
* Parts Used: Leaves

* Uses: Peppery Taste, Used In Salads, Unripened Seed Pods Can Be Picked And Used As Carpers.

* Harvest: Cut Entire Plant To 2 Inches Above Ground Before Flowers.



WHEAT GRASS TRITICUM AESTIVUM COMMON WHEAT P



Annual
Medicinal Herb

6 Hrs of Sun Minimum

Height 6-8 Inches Spacing 6-8 Inches

Put seed into a bowl, Allow seeds to Soak for 8-12 hours
*Harvest by cutting the Grass just above the soil/medium when the Grass is 6 or more inches tall (actually height is just a matter of yield - you can cut it any time you want to).

*USES: Raw Juice

