

## Herbs

### [HB29-500 - Chervil](#)

60 days. Anthriscus cerefolium. Annual. Open Pollinated. The plant produces good yields of parsley-like leaves. The aromatic leaves have an Anise-like flavor and are used with fish, potatoes, and soups. The flowers are edible and used in salads. The taste is of mild licorice. Attractive garnish! Also known as Brussels Winter and French Parsley. Slow Bolting. An excellent choice for home gardens.



### [HB86-500 - Dark Opal Purple Basil Seeds](#)



### [1962 All-America Selections Winner!](#)

80 days. Ocimum basilicum. Annual. Open Pollinated. Dark Opal Purple Basil. The plant produces good yields of beautiful shiny deep purple basil leaves with pink flowers. Very fragrant and tasty with a strong pepper-tasting basil flavor. Used as a garnish, in salads, and to make flavored vinegar. Good type for drying. Suitable for containers. An excellent choice for home gardens.

### **HB117-500 - Dwarf Greek Basil Seeds**

85 days. *Ocimum basilicum*. Annual. Open Pollinated. Dwarf Greek Basil. The plant produces good yields of fragrant green basil leaves with white flowers. Excellent as a garnish or seasoning for poultry, beef, stews, and soups. This variety is preferred by most chefs. It can be grown indoors in containers.



### **HB56-500 - Forest Green Parsley**



75 days. *Petroselinum crispum*. Biennial. The plant produces good yields of bright green aromatic curled parsley leaves. It stays dark green all summer. Adds color to soups, salads, and gourmet dishes. It also can be used as a garnish. Heat Tolerant. An excellent choice for home gardens, farmer's markets, and market growers.

### **HB145-500 - Lettuce Leaf Basil**

85 days. *Ocimum basilicum*. Annual. Open Pollinated. This bush-type plant produces good yields of very flavorful and tender basil leaves. Used in sauces, salads, veal, poultry, fish, vegetables, and gourmet dishes. Leaves can be used dried, fresh, or frozen. Suitable for containers. An excellent choice for home gardens. A variety from Japan.



### **HB136-500 - Licorice Basil**



75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of basil leaves with purple-colored flowers. This variety has a licorice flavor. Excellent with fish, salads, and gourmet dishes. Used to treat headaches, stress, digestive health, and inflammation. Also known as Persian Basil and Anise Basil. Suitable for containers. An excellent choice for home gardens.

### **HB124-500 - Moss Curled Parsley**

70 days. Petroselinum crispum. Biennial. Open Pollinated. The plant produces high yields of very dark green curled parsley leaves. It grows so thickly that the plant resembles a bunch of moss. Excellent for drying and use as a garnish. An excellent choice for home gardens. An heirloom from the USA dating back to 1904.



### **HB108-500 - Napoletano Basil**



75 days. Ocimum basilicum. Open Pollinated. Annual. The plant produces good yields of giant 3" long by 2" wide basil leaves. The leaves are as big as your hand. Leaves are very flavorful and sometimes ruffled. Great for making spaghetti sauce, salads, and gourmet dishes. Slow to bolt. Suitable for containers. An excellent choice for home gardens. A variety from Italy.

### [HB101-500 - Osmin Basil](#)

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of deep burgundy red basil leaves. It has beautiful pink flowers and the leaves are very flavorful. It is the darkest of the purple basil. The leaves are smaller than Rubin basil and less prone to lean. Suitable for containers. An excellent choice for home gardens.



### [HB123-500 - Pennyroyal](#)



85 days. *Mentha pulegium*. Perennial. Open Pollinated. The plant produces excellent yields of aromatic mint-flavored leaves used in a variety of remedies and used in making tea to ease headaches. It can be added to desserts drinks and dips. Perfect for seasoning dishes, garnishes, and culinary creations. The plant is said to repel flies, gnats, chiggers, ticks, and mosquitoes! For medical uses, it is used to relieve dizziness and vertigo and is useful to help digestion, flatulence, and stomach problems. This crawling plant is used by homeowners to make permanent landscaping along walkways. Also used as an insect repellent and repel mice. An excellent choice for home gardens. United States Department of Agriculture, PI 197822. A variety from the Medeterrain region.



[HB197-250 - Prospera Basil Seeds](#)



68 days. *Ocimum basilicum*. Annual. (F1) Prospera Basil. The plant produces good yields of 3" glossy medium green basil leaves. Great for adding seasoning to Italian and tomato dishes. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. It is very aromatic and attractive in the herb garden and is suitable for containers. The plant is also resistant to Downy Mildew and Fusarium. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: DM, F.

[HB192-250 - Prospera Red Basil Seeds](#)



74 days. *Ocimum basilicum*. Annual. (F1) Prospera Red Basil. The plant produces good yields of dark purple basil leaves. Great for adding seasoning to Italian and tomato dishes. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. It is very aromatic and attractive in the herb garden. Suitable for containers. Bolt Resistant. First purple basil with resistance to Downy Mildew and Fusarium. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: DM, F.

**HB118-500 - Purple Ruffles Basil**

**1987 All-America Selections Winner!**

85 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of purple basil leaves. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. A very beautiful plant! Suitable for containers. An excellent choice for home gardens.



**HB13-500 - Red Rubin Basil**



72 day. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of very flavorful 3" long reddish-purple basil leaves with purple flowers. This is an improved version of the Dark Opal Basil. Perfect for garnishes and making seasoned vinegar. Suitable for containers. An excellent choice for home gardens. A variety from Denmark.

### [HB165-1 - Saffron Bulbs](#)

*Crocus sativus*. Perennial. Open Pollinated. The plant produces good yields of saffron which is the world's most expensive spice. The plant has violet-purple flowers with brilliant orange-red stigmas that are the source of the aromatic culinary spice. It takes 150,000 orange-red stigmas of the flowers to make two pounds of the spice. Used by Gourmet Chefs around the world. You don't need to purchase this expensive spice again! Grow your own plants for home use or for restaurant use. The lovely lavender blossoms in fall are an added bonus to your garden. Planted in the fall, it bears lovely lavender flowers the following autumn. Order at least 5 to 10 bulbs to produce enough spice for one recipe. Plant 100 bulbs to produce enough space for the entire year. Suitable for containers, patios, borders/ rock gardens, window boxes, square-foot gardening, and small gardens. A variety from Greece.



### [HB134-500 - Summer Savory Seeds](#)



70 days. *Satureja hortensis*. Annual. Open Pollinated. Summer Savory. The plant produces good yields of peppery flavor leaves. Excellent for flavoring sausage, egg dishes, cabbage, sauerkraut, beans, peas, and lentil dishes. A peppery flavor to add to dressings and sauces. It is often called the bean herb. Also used to make tea for sore throats, asthma, the common cold, and a persistent cough. It is often used as a remedy for stings, insect bites, and skin irritations. It has an added benefit as it repels insects. An excellent choice for home gardens.

### [HB184-500 - Thai Basil](#)

75 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of basil leaves. The leaves are very aromatic. It has a unique flavor that is unlike other traditional basil. The aroma is stronger, it is sweeter, and has a peppery flavor. The Thai Basil has purple stems with green leaves. Excellent for soups, curry, and Vietnamese dishes. Suitable for containers. An excellent choice for home gardens. A variety from Thailand.



### [HB167-500 - Tripled Curled Parsley Seeds](#)



70 days. *Petroselinum crispum*. Biennial. Open Pollinated. Tripled Curled Parsley. The plant produces good yields of very flavorful dark green parsley leaves. This is the most popular variety used for garnishes and seasoning. Excellent in salads, sauces, soups, and stews. It can be dried or used fresh, dried and used as a garnish, or fresh and chopped finely over a nice fish dish. This is a fast-growing variety. An excellent choice for home gardens and market growers. An heirloom variety from the USA.