

Herbs - F

[HB39-250 - Fenugreek Seeds](#)

75 days. *Trigonella foenumgraecum*. Annual. Open Pollinated. Fenugreek. The plant produces good yields of very flavorful seeds. The seeds are used as an ingredient in curry powder. The clover-like leaves are used in vegetable dishes and dried leaves are used in many Indian dishes and pickles. Also used is a medicinal herb that is used for digestion and aid in healing. Also called bird's foot or Greek hayseed. An excellent choice for home gardens.



[HB33-250 - Fernleaf Dill Seeds](#)

[1992 All-America Selections Winner!](#)

85 days. *Anethum graveolens*. Annual. Open Pollinated. Fernleaf Dill. This small plant produces very flavorful dark blue-green leaves and seeds. Seeds are used as a pickling spice and leaves are used in omelets, fish dishes, and salads. Also used as a garnish. Leaves can be dried for later use. Also known as Dwarf Fernleaf Dill. The small plant is suitable for containers and small gardens with limited space. An excellent choice for home gardens and specialty markets.



[HB40-1000 - Feverfew Seeds](#)

95 days. *Tanacetum parthenium*. Perennial. Feverfew. The plant produces excellent yields of yellow green feathery leaves and white daisy flowers. It is said to ease migraine headaches, fevers, and menstrual cramps. Used to make teas. Also great for fresh-cut or dried flowers. It attracts beneficial insects. An excellent choice for home gardens.



[HB112-500 - Fino Verde Basil](#)

63 days. *Ocimum basilicum*. Annual. Open Pollinated. This small compact bush-type plant produces very flavorful tiny basil leaves. The plant is very slow to bolt, 3 weeks later than Genovese. Leaves have a sweet and pungent flavor similar to Spicy Globe Bush Basil. Used in sauces, salads, and Italian dishes. Very attractive and excellent potted plant and landscaping borders. A variety from Italy.



[HB37-250 - Florence Fennel](#)

90 days. *Foeniculum vulgare*. Biennial. Open Pollinated. The plant produces good yields of very flavorful large fennel. The bulbs are crisp and flavorful with a sweet mild anise flavor. Excellent to season sauces and sausage, or cooked and sauteed as a vegetable. Fresh leaves are served in salads, sauces, fish, and egg dishes. An excellent choice for home garden and market growers. A variety from the Mediterranean region.



[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.



Lot No: 63258

Germination: 93%

Test Date: 05/23

HB102-1000 - French Thyme

85 days. *Thymus vulgaris*. Perennial. Open Pollinated. The plant produces good yields of very aromatic blue-green leaves with pale lavender flowers. This variety is greyer and sweeter than English Thyme. Used in salads, stews, sauces, pickles, poultry, and fish dishes. Also known as Summer Thyme. Cold Tolerant. Suitable for containers. An excellent choice for home gardens.

