



Parsley

[HB153-100 - Banquet Parsley](#)

90 days. Petroselinum crispum. Biennial. Semi-compact plant produces flavorful curled dark green leaves. This is one of the finest varieties on the market. Excellent in salads, sauces, soups, and stews. Can be dried or used fresh. It shows good cold tolerance in late fall and over wintered plantings. pk/100



[HB110-100 - Champion Moss Curled Parsley](#)

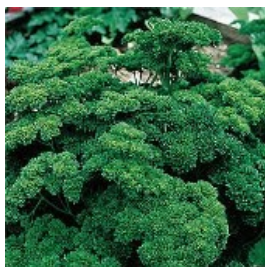
80 days. Petroselinum crispum. Biennial. Plant produces bright green parsley leaves. Excellent for drying, garnishes, soups, and salads. Standard popular strain for home gardens and market growers. pk/100

Plant Height: 2 ft tall.



[HB174-100 - Double Curled Parsley](#)

70 days. Petroselinum crispum. Biennial. Plant produces good yields of dense dark green finely crumpled closely curled leaves. Excellent for flavoring and garnishes. Suitable for home gardens and market growers. Frost tolerant. pk/100



[HB172-100 - Evergreen Parsley](#)

70 days. Petroselinum crispum. Biennial. Plant produces heavy yields of dark green curled leaves. It is more frost resistant than other varieties. Adds color to soup, salads, and gourmet dishes. Also can be used as a garnish. Suitable for home gardens and market growers. pk/100



[HB56-100 - Forest Green Parsley](#)

75 days. Petroselinum crispum. Biennial. Plant produces bright green aromatic curled leaves. It stays dark green all summer. Adds color to soup, salads, and gourmet dishes. Also can be used as a garnish. pk/100

Plant Height: 1 ft tall.



[HB151-100 - Giant Italian Parsley](#)

85 days. Petroselinum crispum. Biennial. Plant produces massive thick stalks and rich flavor dark green leaves. This is an Italian flat leaf variety that has richer flavor than curled Parsley. Excellent in salads, sauces, soups, and stews. Can be dried or used fresh. A variety from Italy. pk/100



[HB149-100 - Gigante Catalogno Parsley](#)

78 days. Petroselinum crispum. Biennial. Plant produces rich flavor dark green leaves. This is an Italian flat leaf variety that has richer flavor than curled Parsley. Can be dried or used fresh. A variety from Italy. pk/100



[HB74-100 - Hamburg Rooted Parsley](#)

85 days. Petroselinum crispum. Biennial. Plant produces large, edible roots that are smooth, white, and have a mild parsley flavor. Easy to grow. Used by many European cooks as a savory ingredient for soups and stews. pk/100

Plant Height: 2 ft tall.





HB57-100 - Italian Dark Green Parsley

78 days. Petroselinum crispum. Biennial. Plant produces rich flavor shiny dark green flat leaves. It has more flavor than curled varieties. Excellent drying variety that has strong parsley taste and crisp stems. pk/100

Plant Height: 2 ft tall.



HB160-100 - Italian Flat Leaf Parsley

78 days. Petroselinum crispum var neapolitanum. Biennial. Plant produces rich flavor dark green leaves. Excellent drying variety that has strong parsley taste and crisp stems. The most popular variety for use as a seasoning. Repels asparagus beetles. Certified Organic. pk/100

Plant Height: 1 ½ ft tall.



HB124-100 - Moss Curled Parsley

70 days. Petroselinum crispum. Biennial. Plant produces high yields of very dark green curled leaves. It grows so thickly that the plant resembles a bunch of moss. Excellent for drying and use as a garnish. pk/100

Plant Height: 1 ft tall.



HB178-100 - Plain Parsley (Single Italian)

78 days. Petroselinum crispum. Biennial. Plant produces rich curled dark green parsley leaves. The Italian parsley has plain flat curled leaves. Excellent drying variety that has strong parsley taste and crisp stems. pk/100

Plant Height: 1 ½ ft tall.



HB167-100 - Tripled Curled Parsley

70 days. Petroselinum crispum. Biennial. Plant produces flavorful dark green leaves that are closely curled variety. This is the most popular variety used for garnishes and seasoning. Excellent in salads, sauces, soups, and stews. Can be dried or used fresh. This is a fast growing variety. pk/100



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