

Herbs - G

[HB49-500 - Garlic Chives Seeds](#)

90 days. *Allium tuberosum*. Perennial. Open Pollinated. Garlic Chives. The plant produces high yields of ¼" wide garlic chives. The flat leaves have a strong flavor of garlic. Excellent for gourmet cooking, salads, soups, dips, spaghetti sauces, potato salads, vinegar, Oriental dishes, stir-fry, and garnishes. It can be used fresh or dried. Easy to grow and to transplant. Suitable for containers and hydroponics gardening. The white flowers attract bees and other beneficial insects while discouraging other insects from chewing up other vegetable plants. They have been used since the 16th century as Chinese medicine for warming the kidneys and treating lower back and knee pain. Also called Chinese Leek. An excellent choice for home gardens.



[HB5-500 - Genovese Basil Seeds](#)

88 days. *Ocimum basilicum*. Annual. Open Pollinated. Genovese Basil. The plant produces beautiful large 2" long aromatic leaves. Very fragrant and tasty. Great for making sauces, stews, and salads. Suitable for containers. An excellent choice for home gardens. The most popular variety in Italy.



[HB22-1500 - German Chamomile Seeds](#)

65 days. *Matricaria recutita*. Annual. Open Pollinated. German Chamomile. The plant produces high yields of daisy-like flowers with an apple flavor. It is used fresh and dried to make great flavored relaxing tea, desserts, drinks, perfumes, and hair rinses. Aids in digestion and acts as a gentle sleep inducer. Because of the herb's antiseptic and anti-inflammatory properties, chamomile benefits conditions such as eczema, rashes, or insect bites. The dried flowers and leaves also make an addition to the potpourri. Also known as Common Chamomile. Drought Tolerant. An excellent choice for home gardens.



[HB129-1000 - German Winter Thyme](#)

95 days. *Thymus vulgaris*. Perennial. Open Pollinated. The plant produces high yields of aromatic Thyme leaves. Used in salads, beans, soups, stews, sauces, pickles, and French & Italian dishes. Excellent for poultry and fish dishes too. Medicinal herb used to treat sore throats and coughs. Also used as tea and massage oil. This is a winter-hardy variety. Cold Tolerant. An excellent choice for home gardens.



[HB151-500 - Giant Italian Parsley Seeds](#)

85 days. *Petroselinum crispum*. Biennial. Open Pollinated. Giant Italian Parsley. The plant produces good yields of massive thick stalks and rich flavor dark green leaves. This Italian flat-leaf variety has a richer flavor than curled Parsley. Excellent in salads, sauces, soups, and stews. Leaves can be dried or used fresh. An excellent choice for home gardens. A variety from Italy.



[HB149-500 - Gigante Catalogno Parsley](#)

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of rich flavor dark green parsley leaves. This is an Italian flat leaf variety that has a richer flavor than curled Parsley. It can be dried or used fresh. Suitable for containers. An excellent choice for home gardens, A variety from Italy.



HB187-1000 - Golden Purslane

50 days. *Portulaca oleracea sativa*. Annual. Open Pollinated. This low-growing plant produces good yields of golden-colored leaves. Used in salads and can also be steamed or added to soups, and stews, and is an excellent addition to a stir-fry. It is high in Vitamins A, B, and C. It also makes an attractive garnish too. Purslane is also effective in the treatment of oral lichen planus. Its leaves are used to treat insect or snake bites on the skin, boils, sores, pain from bee stings, bacillary dysentery, diarrhea, hemorrhoids, postpartum bleeding, and intestinal bleeding. The plant grows in poor soil and in hot weather. Drought Tolerant. An excellent choice for home gardens.



HB54-1000 - Greek Oregano Seeds

90 days. *Origanum vulgare*. Perennial. Open Pollinated. Greek Oregano. The plant produces excellent yields of very flavorful dark green Oregano leaves with white flowers. One of the best tasting Oregano varieties around. Excellent for Greek and Italian dishes. The flowers are edible and can be used in the same manner as the herb. The flowers are especially tasty in pasta salads, green salads, and pizza toppings. Attracts beneficial insects. Suitable for containers, indoor pots, and herb gardens. It can be used for medicinal purposes too as the fresh leaves are chewed for the relief of toothache, indigestion, or a lingering cough. Plants should be divided every 3 years. An excellent choice for home gardens. A variety from the Mediterranean region.



HB188-1000 - Green Purslane

50 days. *Portulaca oleracea sativa*. Annual. Open Pollinated. This low-growing plant produces good yields of green-colored leaves. Used in salads and can also be steamed or added to soups, and stews, and is an excellent addition to a stir-fry. It is high in Vitamins A, B, and C. It also makes an attractive garnish too. Purslane is also effective in the treatment of oral lichen planus. Its leaves are used to treat insect or snake bites on the skin, boils, sores, pain from bee stings, bacillary dysentery, diarrhea, hemorrhoids, postpartum bleeding, and intestinal bleeding. The plant grows in poor soil and in hot weather. Heat Tolerant. Drought Tolerant. An excellent choice for home gardens.

