

Parsley

[HB153-500 - Banquet Parsley](#)

90 days. Petroselinum crispum. Biennial. Open Pollinated. This semi-compact plant produces high yields of very favorable curled dark green parsley leaves. This is one of the finest varieties on the market. Excellent in salads, sauces, soups, and stews. It can be dried or used fresh. It shows good tolerance to cooler temperatures in late fall and overwintered plantings. Cold Tolerant. An excellent choice for home gardens, farmer's markets, and market growers.



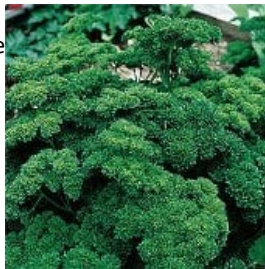
[HB110-500 - Champion Moss Curled Parsley](#)

70 days. Petroselinum crispum. Biennial. The plant produces high yields of bright green curled parsley leaves. Excellent for drying, garnishes, soups, and salads. Does well in hot weather. Heat Tolerant. A standard popular strain for home gardens and market growers.



[HB174-500 - Double Curled Parsley](#)

70 days. Petroselinum crispum. Biennial. The plant produces good yields of dense dark green finely crumpled closely curled parsley leaves. Excellent for drying, garnishes, soups, and salads. Frost Tolerant. Suitable for home gardens and market growers.



[HB172-500 - Evergreen Parsley](#)

70 days. Petroselinum crispum. Biennial. Open Pollinated. The plant produces heavy yields of dark green curled leaves. It is more frost resistant than other varieties. Adds color to soups, salads, and gourmet dishes. It also can be used as a garnish. Cold Tolerant. Suitable for home gardens and market growers.



[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.



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

85 days. Petroselinum crispum. Biennial. Open Pollinated. The plant produces good yields of massive thick stalks and rich flavor dark green leaves. This is an Italian flat leaf variety that 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.



[HB74-500 - Hamburg Rooted Parsley](#)

85 days. Petroselinum crispum. Open Pollinated. The plant produces excellent yields of 8" long white roots. The large edible white roots are smooth and have a mild parsley flavor. Easy to grow. Used by many European cooks as a savory ingredient for salads, soups, and stews. An excellent choice for home gardens.



HB57-500 - Italian Dark Green Parsley

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of rich flavor shiny dark green flat parsley leaves. It has more flavor than curled varieties. Excellent drying variety that has a strong parsley taste and crisp stems. Great for soups, stews, and sauces. An excellent choice for home gardens, A heirloom variety from Italy.



HB160-500 - Italian Flat Leaf Parsley

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of flat dark green parsley leaves. Excellent drying variety that has a strong parsley taste. One of the most popular varieties used for seasoning in Italy. Repels asparagus beetles. An excellent choice for home gardens. A variety from Italy.



HB178-500 - Italian Plain Parsley

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of curled glossy dark green parsley leaves. This variety has plain flat curled leaves. It is very attractive and used to garnish many dishes like fish, sauces, and pasta. Excellent drying variety that has a strong parsley taste. Also known as Celery Leaf Parsley. Excellent choice for home gardens and specialty markets.



HB93-250 - Leisure Coriander

47 days. *Coriandrum sativum*. Annual. Open Pollinated. This early maturing plant produces very pungent leaves and seeds that are used for culinary purposes. This variety is extra slow bolting and is great for hot weather regions. Used in seasoning soup, salsa, salads, pickles, meats, and fish. Excellent in Mexican, Chinese, and Latin American dishes. Start harvesting when the plant is 6" tall. The best is you use fresh leaves as their flavor disappears when dried. Great for using as a garnish or decorating attractive dishes. The leaves are referred to as Cilantro and the seeds are referred to as Coriander. Also referred to as Chinese Parsley. An excellent choice for home gardens. A member of the dill family and native to the Mediterranean region.



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.



HB167-500 - Tripled Curled Parsley

70 days. *Petroselinum crispum*. Biennial. Open Pollinated. 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.

