



## Parsley

### [HB153-100 - Banquet Parsley](#)

90 days. Petroselinum crispum. Biennial. Open Pollinated. This semi-compact plant produces favorable curled dark green 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 cold tolerance in late fall and overwintered plantings.



### [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.

**Plant Height:** 2 ft tall.



### [HB172-100 - 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. Suitable for home gardens and market growers.



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

75 days. Petroselinum crispum. Biennial. The plant produces bright green aromatic curled leaves. It stays dark green all summer. Adds color to soups, salads, and gourmet dishes. It also can be used as a garnish.



### [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.



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

78 days. Petroselinum crispum. Biennial. The plant produces rich flavor dark green leaves. This is an Italian flat leaf variety that has a richer flavor than curled Parsley. It can be dried or used fresh. A variety from Italy.



### [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.

**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.

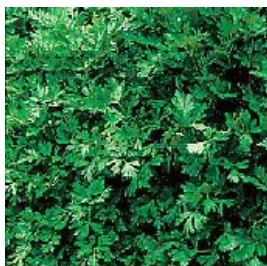
**Plant Height:** 2 ft tall.





**HB160-100 - Italian Flat Leaf Parsley**

78 days. Petroselinum crispum var neapolitanum. Biennial. Open Pollinated. The plant produces rich flavor dark green leaves. Excellent drying variety that has strong parsley taste and crisp stems. One of the most popular varieties for used for seasoning. Repels asparagus beetles. An excellent choice for home gardens.



**HB124-100 - Moss Curled Parsley**

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



**HB178-100 - Plain Parsley (Single Italian)**

78 days. Petroselinum crispum. Biennial. The 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.



**Plant Height:** 1 ½ ft tall.

**HB167-100 - Tripled Curled Parsley**

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

