

## Basil

### [ES5 - Emergency Survival Seed Kit \(15 Herbs\)](#)

This Emergency Survival has 15 different herb varieties. The seeds are specially dried and sealed for long-term emergency survival seed storage. All seeds are open-pollinated heirloom varieties and 100% non-GMO. This kit should be a priority for any preparedness plan for national food shortages, war, or national disasters. The seeds selected are adaptable to short-season climates and do well in all regions of the country and are Easy-to-Grow for first-time gardeners. It includes planting instructions and a seed-saving guide. The kit includes Anise, Basil, Borage, Chamomile, Cilantro, Dandelions, Echinacea, Fennel, Lavender, Lemon Balm, Marjoram, Mountain Mint, Peppermint, Rosemary, and Thyme. Buy and keep a supply of kits to provide for family security during times of uncertainty in the food supply chain. The kits are moisture-proof and come in a resealable bag.



### [HB112-100 - Fino Verde Basil](#)

63 days. *Ocimum basilicum*. Annual. Open Pollinated. 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.



### [HB5-1500 - Genovese Basil](#)

88 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces beautiful large 2" long aromatic leaves. Very fragrant and tasty. The most popular variety grown in Italy.



### [HB10-100 - Large Leaf Italian Basil](#)

78 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces excellent yields of very flavorful and tender large 4" long medium-dark basil leaves. Preferred by chefs because it is sweeter and less clover-like than other varieties. Used in sauces, salads, and Italian dishes.



### [HB9-100 - Lemon Basil](#)

75 days. *Ocimum citriodorum*. Annual. Open Pollinated. The plant produces good yields of beautiful small leaves. Leaves have a lemon flavor that is excellent for flavoring chicken dishes. Used in vegetable dishes, salads, tomato dishes, cheeses, omelets, tea, and fish. Suitable for container gardens.



### [HB11-100 - Lime Basil](#)

60 days. *Ocimum americanum*. Open Pollinated. Annual. The plant produces good yields of lime-flavored basil leaves. Excellent with salads and fish dishes. A variety from Thailand.



### [HB114-100 - Mrs Burn's Lemon Basil](#)

60 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces good yields of lemon-flavored basil leaves. The most lemony of all lemon basil. The plant has white flowers and very bright green leaves. The finest lemon basil around. Excellent for making vinegar and seafood dishes. A sixty-year-old heirloom variety from New Mexico, USA.



### [HB111-100 - Nufar Basil](#)

75 days. *Ocimum basilicum*. (F1) Annual. The plant produces good yields of 4" long basil leaves. This is the first fusarium resistant variety of basil. Used in sauces, salads, and Italian dishes. Suitable for greenhouse, hydroponic, and field production.





**HB16-100 - Sweet Thai Basil**

59 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces very aromatic-spicy anise clove-scented basil leaves. Used in many Thai and Vietnamese dishes. The small plant is suitable for containers. Also known as Horapha in Thailand and Hun Que in Vietnam.

