

Herbs - A

[HB107-100 - Ajwain](#)

75 days. *Trachyspermum ammi*. Annual. Open Pollinated. The plant produces excellent yields of flavorful leaves and seeds. A spice used throughout India in pastries, fish, and curries. Also used in savory dishes, baked goods, and even sweet desserts. Ajwain is used as an effective medicine for treating indigestion. Also known as Ajowan, Bishop's Weed, and Carom. Suitable for containers. An excellent choice for home gardens. A variety from the eastern Mediterranean region.



[HB180-500 - Angelica](#)

Angelica archangelica. Biennial. Open Pollinated. The plant produces excellent yields of Angelica leaves and stalks that are sweet tasting. The roots are used to fight infection, improve energy, and stimulate circulation. Dried leaves can be brewed as tea. Also attracts beneficial insects and pollinators, such as bees, parasitic wasps, lady beetles, minute pirate bugs, syrphid flies, and tachinid flies. Excellent for home gardens.



[HB1-500 - Anise](#)

125 days. *Pimpinella anisum*. Annual. Open Pollinated. The plant produces good yields of flavorful leaves and seeds. Leaves are used in salads, soups, stews, sausages, and sauces. Seeds are used in cakes and bread. It is used to aid with an upset stomach and cough. It is one of the sweetest-smelling herbs on the market. Used also in soaps, perfumes, and sachets because of its aromatic properties. An excellent choice for home gardens. A variety from the Mediterranean region.



[HB194-1000 - Arugula](#)

40 days. *Eruca sativa*. Annual. Open Pollinated. This early maturing plant produces excellent yields of beautiful dark green leaves. It is very flavorful with a spicy taste, similar to horseradish. Used in mixed salads, sandwiches, or stir-fries. It can be steamed, cooked, pureed, and added to soups. Best when harvested when 2 or 3" long. The plant has white flowers with dark pink veins that are edible. Suitable for greenhouse production. An excellent choice for home gardens.

