

# Stutzmans Select HERBS

Size Availability							
					Genus	Variety	Description
			X		<u>BASIL</u>	Genovese	(A) 18-24"-sweet basil, great garnish for tomatoes, salads, meats, poultry, fish, & stuffing
			X		<u>BASIL</u>	Lemon	(A) 26-30"-large shiny leaves bursting with lemon flavor and scent-use with fish and for tea
			X		<u>BASIL</u>	Red Rubin	(A) 18-24" large flat dark red to purple leaves; stronger than sweet basil
			X		<u>BASIL</u>	Sweet Thai	(A) authentic spicy Thai flavor; green leaves with purple blooms and stems
			X		<u>BORAGE</u>	Officanalis	<b>NEW</b> (A) 24" fuzzy cucumber scented leaves and blue flowers; used in soups and salads
			X		<u>CHIVES</u>	Onion	(P) 24-30" - onion chives resemble mild green onions
			X		<u>CORIANDER</u> <u>(CILANTRO)</u>	Santo	(A) 24-36" - leaves (cilantro) flavor salads, soups, stews, Mexican and Chinese dishes; lemon flavored seeds (coriander) are used in cakes
			X		<u>DILL</u>	Bouquet	(A) 36" - feather foliage, yellow flowers; leaves/ seeds used in pickles, vinegars, soups & salads; dwarf and compact
			X		<u>LAVENDER</u>	Elegance Purple	(P) 12-14" spreading upright and well branched ,winter hardy and good tolerance to foliar diseases
			X		<u>LAVENDER</u>	Goodwin Creek	(TP) small purple flowers on long wands; dense hairs on foliage give grey cast
			X		<u>LAVENDER</u>	Hidcote Blue	(P) 18" - delicate, lacy, gray-green foliage; dark violet flowers; used in sachets and potpourris
			X		<u>LEMON</u>	Balm	(P) many culinary uses; great in salads, soups and marinades
			X		<u>MINT</u>	Chocolate	(TP) 4-6" smells just like chocolate and has some sweetness too; great when used with fresh ripe strawberries
			X		<u>MINT</u>	Mojito Cocktail	(P) 24" mounds of aromatic green leaves with very distinct mint fragrance and flavor. It is the choice for mojitos.
			X		<u>MINT</u>	Peppermint	(TP) 4-6" low growing, vigorous, do not place near slow growing or weak habited plants
			X		<u>MINT</u>	Pineapple	(P) 2' leaves streaked white with fruity aroma
			X		<u>MINT</u>	Spearmint	(P) 12" - drought tolerant; strong mint flavor; oil flavors candy, chewing gum and medicine
			X		<u>OREGANO</u>	Italian	(A) 36" - good fresh or dried
			X		<u>OREGANO</u>	Mexican	(A)18" much stronger flavor than common oregano; very robust
			X		<u>PARSLEY</u>	Triple Curled	(A) 12" curled, dark leaves on compact plant
			X		<u>PARSLEY</u>	Dark Green Italian	(B) 12" - flat leaves with stronger flavor, superior in cooked dishes; used the same as curled parsley
			X		<u>PATCHOULI</u>		(A) 8" small Asian shrub that is related to the mint family; oil from the leaves used to make perfume
			X		<u>ROSEMARY</u>	Tuscan Blue	(TP) 24" - evergreen with pale blue-lavender flower; tolerates poor soil; sharp, pine-scented leaves
			X		<u>Rue</u>	Graveolens	<b>NEW</b> (P) 24-36" lacey blue green foliage; fresh leaves can be used to flavor meat, cheese and eggs
			X		<u>SAGE</u>	Berggarten	(P) 14-20"-light gray-green leaves, rounded oblong shaped, seasons pork and fowl
			X		<u>SAGE</u>	Golden	(P) 24" - golden variegated leaves with peppery scent; flavors poultry, pork sausage, tea and cheese
			X		<u>SAGE</u>	Pineapple	(TP) 36" - scarlet flowers with pineapple-scented leaves; used in salads and butter
			X		<u>SAVORY</u>	Summer	(A) 15"-whorls of lilac purple flowers; boasts a warming, peppery scent and taste
			X		<u>STEVIA</u>	Sweet Leaf	(A) a non caloric herb that is very sweet; can be incorporated into teas and drinks
			X		<u>THYME</u>	English	(P) 6-12" - fragrant, gray-green leaves; culinary variety
			X		<u>THYME</u>	Lemon	(P) variegated yellow and green foliage with wonderful lemon scent

(A) Annual

(P) Perennial

(TP) Tender Perennial