

Sage, Tricolor [A]	18"	Adds nice contrast in color to herb garden. Mild flavor.
Savory, Summer [A]	18"	Flavoring for stews. Useful border plant.
Savory, Winter [P]	15"	Flavoring for vegetables, soups and meats.
Sweet Woodruff [P]	12"	Vanilla scented when dried for potpourri and vinegars. Excellent groundcover for the shade.
Tarragon, French [P]	1-2'	Vinegars for chicken , fish or BBQ sauces. Great for herb butter.
Thyme, English [P]	12"	The #1 culinary thyme, season poultry. Upright habit.
Thyme, Golden Lemon [P]	10"	Great color contrast. Fresh lemon scent.
Thyme, Mother Of [P]	2"	Excellent groundcover. Great for rock gardens and between stepping stones. Rose-pink flowers.
Thyme, Oregano [A]	10"	Stews, meats and vegetables seasoning.
Thyme, Silver Posy [P]	10"	Greenish silver foliage, makes a great accent in the herb bed.
Thyme, Transparent Yellow [P]	3.5"	Thrives in hot, dry spots. Excellent flavor.
Thyme, Woolly [P]	6"	Tiny fuzzy green foliage, great in the rock garden or between stepping stones.
Verbena, Lemon [A]	2'	Young leaves for cakes, drinks, ice cream, potpourri and teas. Unmatched in flavor and taste.

*** Scented Geraniums ***

Tender perennials used in flavoring butter, jelly, sauces and water. A wonderful scent for making potpourri. Scented Geraniums are a lovely potted plant due to their fragrant foliage. Some of the fragrances available include:

Apple	Atomic Snowflake	Coconut
Ginger	Gooseberry Apricot	*Lemon Rose
Lime	Mint	Mrs. Kingsley Mint
Strawberry	Snowflake Rose	Old Fashioned Rose

* Notes: Lemon Rose is a great addition to a pound cake recipe.

HERB GROWERS GUIDE

Herbs offer a rewarding combination of beauty and usefulness and for those who have never felt the urge to grow plants; this benevolent and generous range is the perfect introduction to gardening. A small amount of effort is soon rewarded by aromatic silver and green foliage, scented decorative flowers, savory leaves and spicy seeds.

Herbs can be tucked into existing borders, vegetable beds or decorative pots. Many will grow happily on a balcony, patio or even indoors. They can be as large as space permits.

The ideal site is sunny with a protective surround. These conditions suit most herbs and will help make a peaceful retreat. Aim for an area where at least three-quarters of the space is in the sun for most of the day.

Key: [A]-Annual, [P]-Perennial, [B]-Biennial, [TP]-Tender

<u>COMMON NAME</u>	<u>HT.</u>	<u>USES</u>
Artemesia [P]	2.5'	Dried arrangements, potpourri, sachets.
Artemesia Camphor [P]	18-24"	Good accent. Moth repellent.
Artemesia Annua [A] (Sweet Annie)	3-5'	Dry arrangements. Reseeds freely.
Basil, African Blue [A]	1-2'	Soups, stews, and vinegars.
Basil, Cinnamon [A]	1'	Pink flowers for drying and cutting. Spicy flavor.
Basil, Lemon [A]	1-2'	Soups, stews and vinegars.
Basil, Spicy Globe [A]	1-2'	Soups, stews and vinegars.
Basil, Sweet Italian [A]	15"	Meat, fish and egg recipes.
Catnip [P]	2'	Dried in teas and feline intoxicant.
Chamomile, German [A]	2'	Potpourri and herb pillows.
Chervil, Curled [A]	10-15"	Use like parsley in salads or as a garnish.
Chives [P]	12-15"	Onion-like taste for soups and dips. Flowers used in dried arrangements and vinegars.

Chives, Garlic [P]	18"	Flowers in August, seed heads good for dried arrangements and vinegars.	Mint, Kentucky Colonial	2'	Add to bath water for invigorating bath.
Coriander/Cianthro [A]	1.5-2'	Seeds in soups and vegetables. Leaves in salads and sauces.	Mint, Orange [P]	2'	Citrus scent and taste. Use in drinks and fruit salads.
Dill, Bouquet [A]	2-5'	Leaves used in soups and salads. Flower heads in making pickles.	Mint, Pineapple [A]	2'	Strong pineapple scent. For fragrance in the garden.
Dill, Fernleaf [A]	3'	Does not produce large seed heads.	** Note: All mints are good for using in potpourri and sachets.		
Dill, Dukat [A]	18-24"	This dill has the sweetest taste of all.	Oregano [P]	1.5'	Fresh or dried leaves for pizza, soups, Italian dishes. Infuse for relaxing bath.
Eucalyptus Silver Dollar [A]	4"	Arrangements and potpourri.	Oregano, Greek [P]	6"	Best flavor for cooking.
Fennel [A]	2-5'	Seed for sauces and breads. Use leaves and stems in soups and salads. Licorice flavor.	Oregano, Santa Cruz [A]	18-24"	Often grown for dried arrangements
Lavender, Fernleaf [TP]	3'	Pretty multiple flower stems. Good for potpourri. Ornamental.	Oregano, Turkestan [A]	12"	Pungent spicy flavor. Can be grown in low light or indoors.
Lavender, French [A] (Lavender dentate)	3'	Massage oils, scented water, crystallize flowers. Diluted oil can be used to sooth stings.	Parsley, Curly [A]	12"	Soups, stews, sauces and as a garnish.
Lavender, Lady [P] (English)	3'	Can be used for cooking, add to glazes or pound cakes.	Parsley, Plain Italian [B]	12-18"	Good source of vitamin C.
Lavender, Goodwin's Creek [A]	3'	Light purple flowers, use in oils, soaps, scented water and sachets.	Rosemary [TP]	2-3'	Fresh or dried for chicken dishes and vinegars.
Lavender, True [P]	2-2.5'	Cosmetics, potpourri, sachets.	Rosemary, Arp [A]	2-3'	Hardy to 18 degrees.
Lemon Balm [P]	1-1.5'	Teas, fish dishes and potpourri.	Rosemary, Barbeque [A]	2.5-3.5'	Upright tall, great skewers for grilling. Use with lamb, fish, chicken and vegetables.
Lemon Grass [TP]	2'	Tender lower part of stem used to flavor meat. Use leaves in teas, remove before serving.	Rosemary, Creeping [TP] (Prostrate)	6-8"	Can be trained for topiaries and is more likely to bloom. Flowers last fairly long.
Marjoram [A]	1-3'	Meats, butter sauces for fish, add to pizza, tomatoes, egg and cheese dishes.	Rosemary, Gorizia [A]	4-5'	Larger leafed upright. Use for culinary or topiaries.
Marjoram, Golden [A]	6-8"	Great for savory sauces.	Rosemary, Salem [A]	2-3'	Best for cooking. Hardier than most.
Mint, Chocolate [P]	12-15"	Tastes and smells like peppermint patties. Use in drinks and fruit salads.	Rosemary, Tuscan Blue [A]	4'	Blue flowers, upright variety. Sweet pinewood scent, great for pork, stews herbal butter and vinegars.
Mint, Corsican [A]	1"	Use between stones, tiny peppermint scented leaves.	Sage [P]	1-2'	Stuffing, sandwiches and wreath making.
			Sage, Golden [A]	18"	Milder flavor.
			Sage, Pineapple [TP]	18"	Use fresh in fruit salads. Red blooms in late summer, attracts hummingbirds.
			Sage, Purple [A]	15"	Strong flavor. Use in tea for sore throat.