

HERBS 2024

Herbs make a wonderful addition to any garden, whether planted in the ground for summer or potted for all seasons. Herbs have a variety of uses. Many people use them in cooking or medicine, but they also make great gifts and add texture, fragrance, and foliage to any garden. Herbs also attract beneficial insects and act as hosts for butterflies.

There are many ways to start your own herb garden. You can divide a larger plant or plant a clipping, or start from seed, or the easiest way--buy a small plant from the nursery. Below are the herb varieties we will be getting for 2017. Please note that plants are delivered throughout the season and are subject to availability. We are constantly trying out new varieties of edibles and herbs, so if you are looking for something specific, please call ahead.

PLANT	VARIETY	DESCRIPTION
Basil: <i>Annual</i> . Culinary and Medicinal. Warm spicy tasting leaves on square stems. The leaves are used in many different cuisines. They also repel mosquitoes, expel worms, treat ringworm, snakebite, insect bites and acne.		
	Amethyst	Culinary. The only purple Genovese-type basil. Large, thick, turned down leaves. This almost-black basil is stunning in the garden. Use in all your favorite recipes.
	Cinnamon	Culinary. This basil has a strong cinnamon scent. Pick the leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups. Use in the garden as a companion plant to repel aphids, mites, and tomato hornworms. The sturdy stems are dark purple red, with dark green, cinnamon scented leaves growing up to 2" long. Small pink flowers make this basil plant attractive in a landscape. 18" to 30" high x 12" to 18" wide.
	Corsican	Culinary. An attractive and aromatic heirloom basil. this nutritious basil has a bold, almost peppery flavor. Use for authentic Italian dishes
	Genovese/Sweet	Culinary. Full flavored, used for pesto and other Italian dishes 30"
	Greek Columnar	Culinary. Named for its unique growth habit. Growing 3' tall and only 10" across. Strong flavored and good for stews and hearty dishes. Overtones of cinnamon in its aroma. Late to bloom.
	Italian	Culinary. Classic Italian basil. Large tender, sweet leaves. High leaf to stem ratio. 14-20"
	Lettuce Leaf/Napoletano	Culinary. Italian Heirloom. Mild, sweet anise flavor. Leaves hold their flavor well under hot growing conditions. This plant is slower to flower, ensuring a longer harvest period. 24"
	Mrs. Burns Lemon	Culinary. Large leaves with fresh citrus scent. Great with fish and salad. Slower to bolt than normal lemon basil. 24"
	Lime	Culinary. Tangy lime flavor with strong fragrance. Use it to add a gourmet flavor to fish and chicken dishes, vinegars, dressings, sauces, and herb oils. Add it to fruit salsas. 24"
	Piccolino	Culinary. Very compact, bush type basil with small dark leaves. Strong aromatic flavor, and is ideal for making pesto. Perfect for growing in pots.
	Purple Ruffles	Culinary. Beautiful ornamental plant, as well as being a delectable herb. Its leaves are a glossy dark purple, sometimes with splashes of green on its fringed ruffled leaves. Leaves are very aromatic and can be used fresh or dried in a wide variety of ethnic recipes.
	Sweet Thai	Culinary. This variety from Thailand is both attractive as well as a culinary basil with an intensely sweet, anise-like fragrance. Leaves are green at the base of the plant becoming more purple toward the flowers. 18"
	Thai Magic	Culinary. Often used in Asian cooking. Magenta flowers 2'
Bay Laurel	<i>Tender Perennial</i> . Culinary and Medicinal. Glossy aromatic foliage used in marinades, patés, soups and stews. Leaf decoction added to bath water relieves aching limbs. Great for container	

	gardening. 10-40"	
Borage	<i>Annual.</i> Culinary and medicinal. Edible blue flowers with a sweet cucumber taste. Used in soups, salads and drinks. A leaf tea is taken for stress, fevers and coughs. Fun and easy to grow. 18"	
Catnip	<i>Annual.</i> Medicinal. Rough mint-like leaf with a strong, pungent scent. Leaves make a relaxing tea, good for coughs and colds. Cats love the aroma and taste. 2'	
Chamomile: One of the oldest garden herbs and its reputation as a medicinal plant shows little signs of abatement. It was revered in Egypt for its virtues, and from their belief in its power to cure ague, dedicated it to their gods. Grown for centuries in English gardens for its use as a common domestic medicine. The chamomile has a strong and aromatic scent of apples. The Greeks named it the 'ground-apple' - (kamai = on the ground & melon = an apple) - the origin of the name Chamomile. It is believed that if a plant is drooping and sickly, it will recover if you place a herb of Chamomile near it.		
	German	<i>Annual.</i> Use in brewing tea, making perfumes or hair rinses. 24 - 36"
	Roman	<i>Perennial.</i> Only 3 -4" tall this chamomile makes a fragrant pathway or a nice aromatic surprise tucked among other garden plants. It is an important beneficial insect plant.
Chives: <i>Perennial.</i> Culinary and Medicinal. Narrow leaves with edible lavender flower heads. Use in salads, cheese and egg dishes, gravies and soups for a mild onion flavor. Chives are mildly laxative and aids digestion. Said to be an antidote for poison and a remedy for bleeding. 1'		
	Garlic Chives	Culinary. Flat leaves, white flowers. Mild garlic flavor. 1'
	Staro Chives	Heavier leaf onion chive. Whether the destination is freezing, drying, or fresh use, Staro is a great choice for markets that require a much thicker leaf than the finer leaf choices.
Cilantro	<i>Annual.</i> Culinary. The leaves are pungently aromatic and are used extensively in Southwestern, Middle Eastern and Asian cooking. The seeds are called Coriander and are a popular spice. 2'.	
Comfrey	(Also known as: Bruisewort, Knitback, Knitbone, Boneset, Slippery Root, Bruisewort, Ass Ear, and Blackwort) Medicinal. Comfrey's use in Chinese traditional medicine spans over 2000 years. Comfrey baths were very common during the Middle Ages. Use the leaves as topical treatment only as a paste, ointment, tincture, decoction, poultice and in cosmetics. Precautions – Many herbalists recommend that comfrey preparations should not be taken internally because of the possibility of liver disease and damage. Comfrey should also not be used by pregnant or nursing women. Not to be applied to broken or abraded skin.	
Curry, Dwarf	<i>Tender Perennial.</i> Silvery foliage w/small yellow flowers that have a wonderful curry scent. 1'	
Dill	<i>Annual.</i> One of the easiest herbs to grow and would make a great first herb for someone who has never grown herbs before. You'll find lots of uses for both the fronds and the seeds in the kitchen. A sprig of dill will perk up almost any soup, salad, or main dish.	
Eucalyptus: There are over 700 species of Eucalyptus plants. Grown for their strong fragrance and use in the following oils: Medicinal, Industrial and Aromatic.		
	Lemon	<i>Perennial.</i> Oil from the leaves is applied to the skin as a medicine and insect repellent. Lemon eucalyptus oil is used for preventing mosquito and deer tick bites; for treating muscle spasms, toenail fungus (onychomycosis), and osteoarthritis and other joint pain. It is also an ingredient in chest rubs used to relieve congestion.
	Silver Dollar	<i>Tender Perennial.</i> Medicinal. Very aromatic with silvery/gray round leaves. It exudes a sticky resin. The essential oil is antiseptic, expectorant and antiviral. Generally used in flower arrangements. This plant is attractive to bees, butterflies and/or birds. Provides winter interest. 20'
Fennel	<i>Perennial.</i> Culinary and Medicinal. The bronze foliage is feathery like that of Dill, with an anise flavor, especially the seeds. Use leaves in fish, pork, veal. Use seeds in breads, cakes and sweet pickles. Fennel seed tea is detoxifying and diuretic. A favorite food of the Swallowtail Butterfly larvae. 3-4'.	
Germander	<i>Perennial.</i> Medicinal. Small bushy plant grows from 1'-2'. Aromatic foliage and pink flowers make	

	this an essential element in a Knot Garden design. Nice for rock gardens or borders. Makes a wonderful low evergreen hedge. Popular stewing herb for coughs, gout and other pains.	
<p>Lavender: There are 28 species of lavender, all with linear leaves and spikes of flowers ranging from blue to white. Lavender is used for cooking as well as for its medicinal properties. The flowers are used to flavor jams, stews, pastries, creams and vinegars. Dried flowers are used in sachets and potpourris. The flower water is an antiseptic that treats acne and a skin toner for speeding cell renewal. Flower tea treats anxiety, headaches, nausea and dizziness. The essential oil is highly valued as perfume and is also antiseptic, mildly sedative and pain killing. It will relieve the itching of insect bites and the pain of burns, headaches and sore throats. Adding the oil to bath water is very relaxing and induces sleep.</p>		
	Fernleaf	<i>Tender Perennial.</i> The lacy, flat dark green leaves have a fan like fern shape. A mild scented lavender with indigo purple tufts on the ends of long spikes. 3' tall by 2.5' wide.
	Fringed - Variegated	<i>Perennial.</i> A variegated form of French Lavender. It is grown as an ornamental and can be used for its scent in sachets, bouquets, and potpourri.
	Fringed/French	<i>Perennial.</i> Saw-toothed leaves of blue/gray. 2'
	Grosso	<i>Perennial.</i> The most fragrant of all the lavender plants. Exceptional abundance of long spikes of deep violet flowers that stand well above the gray/green compact foliage. The most cold hardy of the French Hybrid Lavenders. Attracts hummingbirds and butterflies. Plant in full sun in well drained soil. Works great in Xeriscaping, edging, rock gardens, on hillsides or berms.
	Ellagance Pink	<i>Perennial.</i> Well branched plants with large, dense pink flower spikes. 12-14" tall by 10-12" wide.
	Ellagance Purple	<i>Perennial.</i> This lavender has won top honors in Europe for its bright color, uniform size, and early bloom time. The rich purple-blue blooms are abundant, fragrant and beautiful.
	Hidcote Blue	<i>Perennial.</i> A free flowering dwarf variety that produces deep purple flower spikes. Great for a dwarf hedge, edging, or for massing. 2'
	Maillette	<i>Perennial.</i> A bush with a loose habit. When mature its green foliage is erect with upswept branches. It grows to 3 feet in bloom, one of the largest English lavenders. Flower stems grow up to 18 inches long, with slender, loose striking purple flower spikes. Great for cutting and drying.
	Mini Blue	<i>Perennial.</i> (English lavender variety) Use for decorative and culinary purposes. Aromatic and compact plant growing 12" tall by 14" wide. Features dark purple flowers and gray-green foliage. This heavy bloomer works well in containers.
	Munstead	<i>Perennial.</i> Very fragrant and compact. Early blooming. 12"
	Provence	<i>Perennial.</i> Silvery, wide long leaves. 12"
Lemon Balm	<i>Perennial.</i> Culinary. Pleasant lemon flavor and fragrance makes it pleasant in tea, punches, and in fruit salad. Good for potpourri. 1'	
Lemon Grass	<i>Tender Perennial.</i> Culinary. Clumping grass-like plant, with a strong lemon scent. Use stalks in Asian cooking. 10"	
Lemon Verbena	<i>Perennial.</i> It has been said that lemon verbena has certain therapeutic properties and the reported benefits of using it internally, in the form of a herbal tea. Lemon verbena is used for the following: strengthening the nervous system, de-stressing, anti-spasm, expectorant, helps with digestion, easing colic, feverish cold, reducing fevers, relieving spasms of digestive tract (colon). The leaves are used for making the brew. Because of its strong lemony flavor, Lemon Verbena is used widely as a culinary herb.	
Lovage	<i>Perennial.</i> Culinary and Medicinal. Dark green leaves that are strongly scented of celery. The leaves are used in soups and stews. A tea made of the seeds, leaves and roots is detoxifying, slimming and reduces water retention. 4'	

Marjoram: *Tender Perennial.* Culinary and Medicinal. Aromatic shrub with sweet pine and citrus flavor used in soups, stews, dressings, and sauces.

	Hardy Sweet	Culinary. Aromatic sweet scent with pretty knot-like flowers. Use in dressings, salads, pasta, beans, fish, lamb or eggs.
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Mint: *Perennial.* All mints are perennial and are used for both cooking and medicinally. They are easily hybridized and are invasive if the plant is not contained. Mint aids digestion and treats stomach complaints. Peppermint in particular has additional antiseptic, antiviral and sweat inducing properties. Old herbalists recommended it for bites of dogs.

	Corsican Mint	This Creeping perennial mint only grows to a half-inch. Tiny, light purple flowers on small, round, quarter-inch wide, bright green leaves. Makes a great groundcover.
	Orange Mint	Culinary. Fragrance and flavor. When the leaves are crushed they release a slight citrus smell. 18" to 24" tall
	Kentucky Colonel Spearmint	Culinary. Delicious spearmint flavor. Large leaves, great for Mint Juleps and Iced Tea. 2'
	Mojito	Culinary. Sweet flavor and vigorous, fragrant foliage. Mojito Mint is clearly different from other mints. Scent and flavor are considerably more mild and warm. White blooms are a colorful addition to this sense evoking herb. Very desirable herb garden addition also looks great in any bed, border or in a container. An essential ingredient of the Mojito Cocktail. 12 - 36" tall and 18" spread.
	Peppermint Mentha	Culinary and Medicinal. Peppermint is widely used in food, cosmetics and medicines. Peppermint tea is proven helpful in treating the common cold, coughs and bronchitis as well as a variety of digestive issues. It is used topically as an analgesic and to treat headaches. It is on the FDA's GRAS (generally recognized as safe) list. It is one of the world's oldest medicinal herbs, and is used in both Eastern and Western traditions. Peppermint leaf and oil are used for folk medicine, as flavoring agents, and in cosmetic and pharmaceutical products throughout the world.
	Spearmint	Spearmints is used for teas, headaches, indigestion and to help them sleep. 18-24"
	Strawberry	Perennial used for teas and medicinal. Excellent flavor like strawberries with a bit of chocolate. Grows to 24" tall.

Nasturtium: The dwarf, bushy nasturtiums add rainbows of cheerful color in annual beds and borders. Use the trailing forms on low fences or trellises, on a gravelly or sandy slope, or in a hanging container. Many gardeners include nasturtiums in the salad garden. Edible flowers and foliage are a gourmet treat. They taste peppery like watercress. Nasturtiums deter whiteflies and squash bugs.

	Alaska	<i>Annual.</i> The variegated foliage and striking flower colors of 'Alaska' make an eye-catching edging, border, container or hanging basket planting. Blooms spring to fall frost. 12" tall, flowers in shades of yellow, mahogany, cream, and orange with light green marbled foliage.
	Empress of India	<i>Annual.</i> Victorian heirloom with edible flowers. Unique, deep blue-green leaves are the perfect background for the dazzling, long-spurred 2 ½" scarlet blooms. Compact plants only a foot high are superb for hanging baskets and mixed plantings in kitchen gardens. Blooms until frost. Use as companion plants for cabbage, cucumbers and herbs. Helps in repelling whitefly and cabbage caterpillars. Use in beds, borders or containers. 10"-12"

Oregano: *Perennial.* Culinary and Medicinal. Oregano is a woody perennial with pungent dark green leaves. It is used in Italian and Mediterranean cooking and Mexican chili powders. Use in tomato sauce, fish, salad dressings, pizza. A tea made from the leaves soothes coughs, muscle spasms and headaches.

	Golden	This creeping oregano will grow to 6" with white flowers. Use as ornamental groundcover.
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	Greek	Sweet, spicy, aromatic leaves. Purpleflowers. 1'
	Hot & Spicy	Culinary. Highly aromatic herb offers a spicy flavor in the kitchen and looks great in the herb garden or mixed border. Rich green rounded foliage and pink summer flowers. An intense, strong flavor; use sparingly at first, in spicy salsa and chili dishes. 18 - 24"
	Italian	This variety is a cross of oregano and marjoram and will grow to 2'. Strong flavor and fragrance. Used in Italian tomato sauces, salad dressings, and soups.
	Kent Beauty	Ornamental. Not a culinary herb. Beautiful, trailing oregano that works well in hanging baskets. Light lavender/pink bracts with lavender flowers that dry well. 6"
	Mexican Oregano	Culinary. Used to flavor fish, meatballs, sausage, tomato sauces, or any recipe requiring a strong oregano essence. 2' – 5'

Parsley: *Biennial*. Culinary and Medicinal. Parsley is an all time favorite herb used for seasoning and garnishes in almost all types of cuisines. The fresh leaves are a rich source of Manganese, Chlorophyll, Vitamins and Calcium. The leaves, roots and seeds are diuretic, reduce the release of histamines and scavenge skin aging free radicals. Grown near roses, parsley improves their health and scent.

	Curly	Very bushy dark green leaves. Densely curled, used for cooking and garnishes. 1'
	Italian Flat Leaf	Flavorful leaves preferred by cooks. 1'

Patchouli *Tender Perennial*. Medicinal and Perfumery- Tall upright growing herb with very aromatic leaves that deter insects when placed among clothing. The whole plant is an antiseptic, insect repellent, antidepressant, and a stimulant. It is used as a remedy for venomous snake and insect bites in Southeast Asia. The essential oil is used in aromatherapy to regenerate skin cells, treat acne, eczema, athlete's foot and cracked skin. 3"

Pennyroyal *Perennial*. Culinary and Medicinal. Member of the mint family. It was traditionally used to repel fleas, mice and other pests, and a main ingredient in herbal insect repellents. This upright, creeping perennial reaches 4 to 16" tall.

Rosemary: All Rosemaries are tender perennials. Culinary and Medicinal. It is an ancient, savory herb, especially popular in Italian dishes. Rosemary has dense, aromatic, needle-like leaves with woody stems. Rosemary has a plethora of medicinal uses. The leaves are antiseptic, antioxidant and aid in digestion. It is recommended for flatulence and heartburn. It improves food absorption by stimulating digestion and the liver, intestinal tract and gallbladder. The essential oil is antibacterial, antifungal and invigorating. It relieves muscular pain and stimulates circulation.

	Arp	The hardiest of all rosemaries with an upright habit and gray/green leaves. 1'
	BBQ	BBQ' Grows tall upright stems that can be used for roasting hot dogs.
	Blue Rain	Blue Rain' is an outstanding trailing variety and is excellent used in hanging baskets and containers. They can reach 18-24" long and will be loaded with light blue flowers. A long bloomer.
	Creeping	Use for in containers and hanging baskets or to create topiaries. Fragrant foliage and pale blue flowers.
	Foxtail	Unique and interesting culinary Rosemary variety. The bushy branches grow out from a central stalk creating the appearance of plumed foxtails. Makes a beautiful container plant. Grows to approx. 3' tall. Pretty blue flowers when in bloom.
	Shady Acres	A fast grower with exceptional flavor.
	Tuscan Blue	A tall and stately variety of Rosemary. It has broad, fragrant leaves which are great for potpourri. Tuscan Blue has a lemony tang that goes along with its pine flavor and scent. It is not as harsh a taste as most other varieties and partners well with chicken, lamb, and fish.

Sage or Salvia: Medicinal and culinary. All sages are members of the Salvia family. They are mostly known for their

culinary uses. Used with poultry, pork, sausage, in dressings, pickles and cheese. Some are considered to be strictly medicinal. Others are grown to attract hummingbirds and bees.

	Common Salvia	<i>Perennial</i> . Medicinal and culinary. Woody square stems with hairy leaves and blue flowers. The leaves have a strong taste that increases as it dries. 18"
	Berggarten	<i>Perennial</i> . Culinary. Large round gray/green leaves with a very spicy scent. 10"
	Clary	<i>Biennial</i> . Medicinal, culinary and aromatic. Adds an ornamental display of flowers to the herb garden. Does well in heavy dry soil. 4' tall with purplish blue flower spikes from late spring into mid summer.
	Golden	<i>Tender Perennial</i> . Culinary and Medicinal. Short compact growth habit with yellow and green leaves. 18"
	Mexican Bush	<i>Tender perennial</i> . The Mexican sage is a bushy shrub that grows 3 to 4' tall and wide. It has hairy white stems, gray-green leaves and velvet like purple flower spikes that bloom summer through fall. This shrub tolerates sun, light shade and little water. The Mexican sage is drought tolerant and attracts hummingbirds.
	Pineapple	<i>Tender Perennial</i> . Culinary and Medicinal. Smells just like fresh pineapple. Bright scarlet flowers in the fall. Used as a flavoring on pork, poultry, fish and cheese. 3'
	Purple	<i>Tender Perennial</i> . Short compact Sage with purple/red leaves. 18'
	Tricolor	<i>Perennial</i> . Culinary

Santolina: *Tender Perennial*. Medicinal. Santolina is also known as Lavender Cotton. The feathery foliage smells like the medicine "Champho-Phenic." The flowers are either cream colored or yellow and appear in late summer. 1'

	Green Santolina	An evergreen subshrub, mounding and low, resembles Santolina chamaecyparissus but the foliage is deep green, and the growth habit is more compact. Bright yellow, 3/4" flowers are held on 10" long stalks and contrast nicely with the dark foliage in midsummer.
	Grey Santolina	Grey santolina belongs in every herb garden, especially if you're trying to create a silver or grey theme. The plant's fuzzy, finely cut, silver leaves are especially attractive in the evening when they almost seem to glow. Grey santolina requires a sunny garden spot and excellent drainage. It has yellow flowers during the summer. Often called "Lavender Cotton."

Savory: Culinary and medicinal herb related to Rosemary and Thyme. One of the Herbs De Provence. Tastes similar to thyme, but easier to use. Food plants for larvae of some butterflies and moths.

	Savory – Summer	<i>Annual</i> . Culinary and Medicinal. The strongly aromatic leaves bring out the flavor in all bean dishes. They have a spicy, peppery taste. Medicinally, Savory is an antiseptic and an astringent. Attracts bees. Known as the bean herb. 1'
	Savory – Winter	<i>Perennial</i> . Culinary and Medicinal. Winter Savory is a creeper that forms a dense mat of bright green leaves. Its culinary uses are the same as Summer Savory. Crushed Winter Savory leaves relieve the pain of bee stings. 15"

Scented Geraniums *Tender Perennial*. Aromatic and Culinary. A variety of fragrant foliages and flowers can be used to produce perfume, or to flavor sauces. Great in baking.

Sorrel, Red Veined *Perennial*. Culinary. A beautiful sorrel that has deep green leaves with intense blood-red veins running throughout. The texture is velvet like and crisp. Intense tart, lemony flavor. Use as a tangy addition to a salad or as a garnish alone.

Spinach, Red Malabar *Perennial*. Vigorous climbing vines grow through summer into fall. Glossy, thick, savoyed leaves resemble spinach. Dark green leaves and deep red/purple stems. Mild Swiss chard taste. Use leaves and young stems sparingly in salads or stir-fries.

Stevia	<i>Tender Perennial.</i> Culinary. Also known as Sweet Herb of Paraguay. Leaves of this herb contain a substance called Stevioside that is 300 times sweeter than sugar without the calories. Chew leaves for a burst of sweetness. 3'
Sweet Woodruff	<i>Perennial.</i> Use this herb as a ground cover in the shade. Has clusters of small, white star-shaped blooms that grow 8"-12" tall. The leaves were used medicinally to heal wounds. Now valued as a fragrant plant, used to make linen water, sachets, and potpourris.
Tansy, Isla Gold	<i>Perennial.</i> This tansy features beautiful yellow button flowers with yellow eyes at the ends of the stems from early to late summer, which are most effective when planted in groupings. The flowers are excellent for cutting. The attractive fragrant ferny leaves emerge gold in spring, turning lime green in color throughout the season. 18" tall and will spread to 24"
Tarragon, French	<i>Perennial.</i> Culinary and Medicinal. French Tarragon is a hardy perennial with greenish flowers and narrow gray/ green leaves. It has a bittersweet peppery taste with anise undertones. Leaves are good in salads, egg and cheese dishes and vinegar. Tarragon tea stimulates the appetite, aids digestion and is a general tonic. 2'.

Thyme: Culinary and Medicinal. Thyme is either a shrubby herb with woody stems or a creeping ground cover. It has small leaves that are strongly aromatic. It's an ideal flavoring for soups and stews. Thyme aids in the digestion of fatty foods. The essential oil is an antiseptic and a nervine.

	English Garden	<i>Perennial.</i> Attracts butterflies and provides winter interest.
	French	<i>Tender Perennial.</i> Culinary. French Thyme is one of the best culinary varieties, used in herb vinegars, breads, and butters. It is a low-growing, bushy thyme with gray narrow leaves. Once established, it tolerates drought very well and requires little care. Honeybees love the white flowers of this Thyme plant. Plant in well-drained but relatively poor soil. Avoid over watering.
	German Winter Garden	<i>Perennial.</i> Upright with gray/green leaves. 10"
	Golden Lemon	<i>Perennial.</i> Small, lemon scented, gold edged leaves. Great for seasoning fish and chicken.
	Lemon	<i>Tender Perennial.</i> Lemon scented leaves with pale lilac flowers. 1"
	Lime	<i>Perennial.</i> Use as ground cover or for ornamental value. Very fragrant with upright mounding habit. 6" tall
	Silver Edge	<i>Perennial.</i> A pretty variety that is used for topiaries. Grayish green foliage with a silver edge. 8"
	Tabor	<i>Perennial.</i> Flavorful round leaves. This herb is native to Israel. 1"
Thymes, Creeping	Creeping	<i>Perennial.</i> Reliable and fast growing year after year. Aromatic mat forming leaves with lavender flowers. Good bloomer. 3"
	Elfin Green	<i>Perennial.</i> This dainty plant is a low spreading form of thyme that stays under two inches tall. The tiny, ovoid leaves form a thick carpet. Elfin Thyme has a fresh flavor with a hint of lemon, but because of its size it is not practical to use in cooking. It is best when grown in containers or for a groundcover.
	Foxley	<i>Perennial.</i> Culinary. A variegated low growing and well flavored variety. Its foliage is attractive with pretty, long-lasting flowers. It is drought tolerant and an overall easy-care plant. Highly aromatic. Small green and cream variegated leaves and pink flowers, works in rock garden, herb garden or the front of a border. This thyme is an excellent herb for flavoring stuffings and stews, and is ideal added to a bouquet garni. 2"
	Pink Chintz	<i>Perennial.</i> The Pink Chintz is ideal as a groundcover and for smaller spaces between stepping stones or flagstones. Flowers are light pink. 2"
	Red	<i>Perennial.</i> Faintly scented leaves with pink flowers. Good ground cover. 3"
	White Creeping	<i>Perennial.</i> White creeping thyme is a variety of the wild creeping thyme.

		<p>This hardy creeper and groundcover can tolerate some foot traffic and can be used around footpaths or in the rock garden. In summer, when it flowers the appearance is of a white carpet. The leaves are a grey-green oval shape and are held on stems up to 4" long. The flowers are strongly scented, as are the leaves which have been described as having a light lemon fragrance.</p>
	Wooly	<p><i>Perennial.</i> Soft and silvery, Woolly Thyme is in a class by itself. Tightly knit, it makes a great filler for in between pavers or along borders. It rarely flowers which makes it a good choice for those allergic to bees. It grows slowly to 3".</p>

