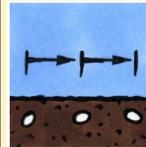


HERB, GENOVESE BASIL  
*Ocimum basilicum*



Genovese Basil is widely regarded as the best herb for pesto and garlic-flavored dishes. The plants grow knee-high and may yield 7 or 8 cuttings in a season. Medium-sized dark green leaves average 2 to 3" in length and have a strong spicy fragrance and taste. Slow to bolt! Water regularly, but do not overwater.



Direct Seed: 1/8" Apart



Germination: 7-14 Days



Thin: 12" Apart



Light: Sun/Partial Shade

Instructions - Sow seeds outdoors after the danger of frost has passed. Can also be started indoors 3-4 weeks before last frost. Borage prefers ordinary well-drained soil.

HERB, CATNIP  
*Nepeta cataria*



Known for its euphoric effect on cats, this herb also makes a tasty tea for humans. Its bushy plants spread to 2-3' when mature. Catnip is very drought-tolerant once plants are established. Perennial in zones 3-9.



Start Indoors: 4-6 weeks before last frost



Germination: 7-10 Days



Plant Outdoors: 12-18" Apart



Light: Sun/Partial Shade

**Instructions** - Sow seeds indoors just beneath surface of soil. Transplant outdoors in early spring just before last frost. For maximum flavor and aroma, plant in a dry, sandy, sunny area; however, catnip will tolerate most soils and partial shade.

HERB, GERMAN CHAMOMILE  
*Matricaria recutita*



The bulb and stalks, as well as the feathery, dill-like leaves that top this 3' tall plant, have a mild licorice or anise flavor. This tender perennial grown as an annual prospers when given a steady supply of moisture.



Start Indoors: 8-10 weeks before last frost



Germination: 7-14 Days



Plant Outdoors: 8" Apart



Light: Sun/Partial Shade

**Instructions** - Sow seeds indoors on surface of soil. Transplant outdoors in early spring just before last frost. Chamomile prefers well-drained sandy soil and self-sows freely.

HERB, COMMON CHIVES  
*Allium schoenoprasum*



The cheery, lavender-pink flowers of this perennial are edible and make a welcome addition to ornamental borders as well. Plants will self-seed. Perennial in zones 3-9.



Start Indoors: 4-6 weeks before last frost



Germination: 7-14 Days



Plant Outdoors: 4-8" Apart



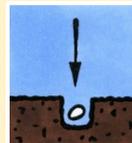
Light: Sun/Partial Shade

Instructions - Sow seeds indoors ¼" deep. Transplant outdoors as soon as soil can be worked in spring. Chives are also easy to direct seed. Established plants can easily be divided in both spring and fall. Remove spent blossoms regularly to prolong blooming.

HERB, LEISURE CORIANDER CILANTRO  
*Coriandrum sativum*



Successive sowings of this annual herb, used in a variety of Asian and Latin cuisines, will ensure a steady supply throughout the season. 50-55 days to first leaf harvest, 90-120 days for seed. Annual, 1-2' tall.



Direct Seed: 1/2" Deep



Germination: 10 Days



Thin: 8-10" Apart



Light: Sun/Partial Shade

Instructions - Sow seeds outdoors after last frost. May also be grown as a fall crop. Prefers rich well-drained soil. Cilantro has a tendency to self-seed.

HERB, BOUQUET DILL  
*Anethum graveolens*



(*Anethum graveolens*) This widely grown dill variety is a prolific producer of edible flowers, leaves, and seeds, all of which can be used for flavoring everything from pickles and salads to sauces and condiments. Early-maturing plants have dark-green leaves, 6" flowering umbels, and an intoxicating scent. 45-55 days to leaf harvest, 70-90 days to seed harvest. .

Learn to Grow Bouquet Dill



Direct Seed: 1/8" Deep



Germination: 6-21 Days



Thin: 8-12" Apart



Light: Full Sun

Instructions - Sow seeds outdoors early in the spring when the ground has warmed. Prefers rich, well-drained soil and a sheltered location out of the wind. Will readily volunteer each year from dropped seeds.

HERB, FLORENCE FENNEL  
*Foeniculum vulgare*



The bulb and stalks, as well as the feathery, dill-like leaves that top this 3' tall plant, have a mild licorice or anise flavor. This tender perennial grown as an annual prospers when given a steady supply of moisture.



Start Indoors: 4-6 weeks before last frost



Germination: 10-15 Days



Plant Outdoors: 10-12" Apart



Light: Sun/Partial Shade

**Instructions** - Sow seeds indoors ¼" deep. Transplant outdoors after the danger of frost has passed. Harvest before plant blooms to keep bulb from becoming tough. Prefers well-drained rich soil.

HERB, ENGLISH LAVENDER  
*Lavandula angustifolia*



Also known as True lavender, this Mediterranean native is highly valued for cutting and drying, as well as the aromatic fragrance and essential oils it produces. Plants grow 12-20" tall. Perennial in zones 5-9.



Start Indoors: 6-8 weeks before last frost



Germination: 15-45 Days



Plant Outdoors: 18-24" Apart



Light: Full Sun

**Instructions** - Sow seeds indoors just beneath surface of soil. Success is greatly improved if seeds are placed with soil into a plastic bag and refrigerated for 4-6 weeks. Once removed from refrigeration, place in an area that is between 55- 65°F. Plant out after the danger of frost has passed in late spring. Prefers well-drained, somewhat poor soil and is tolerant of drought.

HERB, LEMON BALM  
*Melissa officinalis*



Sow seeds indoors on surface of soil. Transplant outdoors after danger of frost has passed in late spring. Seeds can also be directly sown outdoors two weeks after last spring frost. Remove seed heads to keep plant from self seeding. Prefers sandy well-drained soil; leaves will be more aromatic in poor soil.

Learn To Grow Lemon Balm



Start Indoors: 6-8 weeks before last frost



Germination: 14-21 Days



Plant Outdoors: 12" Apart



Light: Sun/Partial Shade

HERB, MOUNTAIN MINT  
*Pycnanthemum virginianum*



A native member of the mint family, mountain mint grows in the valleys as well as in the mountains. It is such a desirable species for pollinators that it is a key component of many native seed mixes. It thrives in wet soil but grows well on an average mesic soil as well.

Direct sow in early spring as soon as the soil has warmed, pressing into the surface of the soil surface since this plant needs light to germinate. Keep the soil lightly moist until germination. If starting the seed indoors, keep seedlings lightly moist, and transplant them as soon as they have developed several leaves.

HERB, BROADLEAF MUSTARD  
*Brassica juncea*



The fine, flavorful leaves of Florida Broadleaf can be used fresh in salads and sandwiches or cooked for greens. Mustard is eaten because its zippy leaves are high in nutrients! Widely adapted and vigorously productive, this mustard garden seed produces large plants with tender cream-colored midribs. These are slow to bolt, and can be harvested 45 days after sowing.

**Instructions** - Direct sow the seed in full sun and rich soil about four weeks before the last expected spring frost, and lightly rake them into the soil. Keep the rows 10-12" apart. When the seedlings emerge, thin them to 5-6" apart. For baby greens, pick the leaves when they reach a height of 4-5 inches; mature leaves, which tend to be stronger in flavor, often taste best when cooked.

HERB, ITALIAN OREGANO  
*Origanum vulgare*



Vulgar Oregano is the very popular "pizza herb" that is widely used in Italian, Greek and Mexican cooking. The leaves can be used fresh or dried and will add warm spicy flavor to your favorite recipes. This herb has bright blue-green leaves that should be harvested before the flowers appear.



Start Indoors: 6-8 weeks before last frost



Germination: 10 Days



Plant Outdoors: 12" Apart



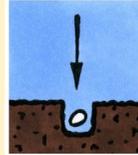
Light: Full Sun

Instructions - Sow seeds indoors just beneath surface of soil. Transplant outdoors after danger of frost has passed. Oregano is a perennial warm-season herb, hardy to frost and light freezes. Prefers very well-drained soil.

PARSLEY, ITALIAN GIANT  
*Petroselinum crispum*



Italian Giant has a strong parsley flavor that is more pungent than the curled types! These heirloom plants grow several feet tall and are perfect for use in salads, soups, and most Italian dishes. This plant produces a lot of greens because it is so much bigger than ordinary parsley!



Direct Seed: 1/4" Deep



Germination: 14-21 Days



Thin: 6-12" Apart



Light: Sun/Partial Shade

Instructions - Sow seeds outdoors just before last frost. Can also be started indoors and set out as small plants. Seeds can be soaked in warm water for 24 hours before planting. Prefers full sun to partial shade and well-drained rich soil.

HERB, ROSEMARY  
*Rosmarinus officinalis*



(*Rosmarinus officinalis*) Mediterranean native. Attractive evergreen shrub with grey-green pinnate leaves. Classic herb has a spicy flavor used extensively to season meats and vegetables. Great for pots. Perennial in zones 8-10, grown as an annual in the North.

Learn to Grow Rosemary



Start Indoors: 8-10 weeks before last frost



Germination: 14-21 Days



Plant Outdoors: 12-24" Apart



Light: Full Sun

Instructions - Sow seeds indoors 1/4" beneath surface of soil. Seeds need to be kept above 70°F for germination. Plant out after danger of frost has passed in late spring. Prefers sandy, somewhat poor, well-drained soil.

HERB, AZURE BLUE SAGE  
*Salvia azuria*



Reflecting the clear blue sky, azure blue sage blossoms illuminate the prairie landscape of the southern plains. This versatile plant has had medicinal, ornamental, and culinary uses for generations. This perennial needs a lot of heat to complete its life cycle, so it blooms late in northern regions.



Start Indoors: 6-8 weeks before last frost



Germination: 14-21 Days



Plant Outdoors: 12" Apart



Light: Full Sun

Instructions - Sow seeds indoors on surface of soil. Can also be directly sown outdoors two weeks after the last spring frost. Prefers rich, moist, well-drained soil. Divide every 3-4 years.

HERB, BROADLEAF SAGE  
*Salvia officinalis*



Broadleaf Sage is a popular shrubby perennial with broad silvery leaves and tiny lavender flowers. The leaves have a tempting aroma and savory flavor and were traditionally used as a poultry stuffing and meat seasoning.



Start Indoors: 6-8 weeks before last frost



Germination: 14-21 Days



Plant Outdoors: 12" Apart



Light: Full Sun

Instructions - Sow seeds indoors on surface of soil. Can also be directly sown outdoors two weeks after the last spring frost. Prefers rich, moist, well-drained soil. Divide every 3-4 years.

HERB, SPEARMINT  
*Mentha spicata*



Spearmint is wonderful in everything from iced drinks, to sauces, to lamb dishes. The flavor is best when the leaves are cut just before the blossoms open. You will want to keep this fast-spreading plant in a container so that it does not take over your garden. Slender spikes of pink or white flowers appear in the summer.



Start Indoors: 4-6 weeks before last frost



Germination: 7-10 Days



Flows Apart: 12-18"



Light: Sun/Partial Shade

Instructions - Sow seeds indoors just beneath surface of soil. Transplant outdoors after danger of frost has passed in late spring. Can also be directly sown outdoors just before last spring frost. Spearmint will spread vigorously; to control its runners plant in a container sunk into ground. Prefers average well-drained soil and will tolerate dry conditions.

HERB, THYME  
*Thymus vulgaris*



One of the most versatile herbs used in cooking, can be used to season any meat or vegetable. Plants grow 6-12" tall with a sprawling habit. Perennial in zones 5-8.



Start Indoors: 6-8 weeks before last frost



Germination: 10-20 Days



Plant Outdoors: 6-12" Apart



Light: Sun/Partial Shade

Instructions - Sow seeds indoors on surface of soil. Transplant outdoors after danger of frost has passed. After first year cut plants back each spring to renew them and keep them tidy. Plants prefer well-drained dry soil.