

Herbs - I

[HB57-500 - Italian Dark Green Parsley](#)

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of rich flavor shiny dark green flat parsley leaves. It has more flavor than curled varieties. Excellent drying variety that has a strong parsley taste and crisp stems. Great for soups, stews, and sauces. An excellent choice for home gardens, A heirloom variety from Italy.



[HB160-500 - Italian Flat Leaf Parsley Seeds](#)

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. Italian Flat Leaf Parsley. The plant produces good yields of flat dark green parsley leaves. Excellent drying variety that has a strong parsley taste. One of the most popular varieties used for seasoning in Italy. Repels asparagus beetles. An excellent choice for home gardens. A variety from Italy.



[HB10-500 - Italian Large Leaf Basil](#)

78 days. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces excellent yields of very flavorful and tender large 4" long medium-dark basil leaves. Preferred by chefs because it is sweeter and less clover-like than other varieties. Used in sauces, salads, and Italian dishes. An excellent choice for home gardens



[HB181-1000 - Italian Lavender Seeds](#)

85 days. *Lavandula angustifolia*. Perennial. Italian Lavender. Open Pollinated. The plant produces silver-green leaves and beautiful lavender-blue flowers. Flowers are fragrant and edible. The plant flowers in June and July. Leaves can be used fresh or dried. Used to treat headaches, burns, and cuts. Also used to repel moths, mosquitoes, and gnats. The plant will continue to flower for 6 to 10 years. Suitable for containers. An excellent choice for home gardens. A variety from Italy.



[HB122-1000 - Italian Oregano Seeds](#)

90 days. *Origanum vulgare*. Perennial. Open Pollinated. Italian Oregano. The plant produces good yields of very flavorful dark green Oregano leaves. It has a mild pepper taste and a pungent scent similar to mint. One of the best tasting Italian Oregano varieties around. Excellent for pizza and Italian dishes. Suitable for containers. An excellent choice for home gardens. A variety from Italy.



[HB178-500 - Italian Plain Parsley](#)

78 days. *Petroselinum crispum*. Biennial. Open Pollinated. The plant produces good yields of curled glossy dark green parsley leaves. This variety has plain flat curled leaves. It is very attractive and used to garnish many dishes like fish, sauces, and pasta. Excellent drying variety that has a strong parsley taste. Also known as Celery Leaf Parsley. Excellent choice for home gardens and specialty markets.



HB179-100 - Italian Rosemary

85 days. *Rosemarinus officinalis*. Perennial. Open Pollinated. The plant produces good yields of very aromatic needle-like leaves. This variety germinates faster and more uniformly than other varieties. Leaves have a delicious flavor and are fragrant. Excellent fresh or dried. Used to flavor salads, chicken, turkey, meats, stews, soups, seafood, roasted vegetables, stuffing, and sauces. Also is used for treating headaches, and circulation. Used medicinally as a massage oil for rheumatism or aching joints. It traditionally symbolizes happiness, protection, and love, and medieval brides often wore rosemary or carried it in their bouquets. Rosemary is a perennial known to live 15 to 20 years. Cold Tolerant. Drought Tolerant. Suitable for containers. An excellent choice for home gardens. A variety from Italy.



Note: Germination is naturally low. Growing Rosemary from seed is well known as being difficult as it has a low germination rate and is also slow to germinate.