

Herbs - R

[HB183-500 - Red Leaf Holy Basil Seeds](#)

75 days. *Ocimum basilicum*. Annual. Open Pollinated. Red Leaf Holy Basil. The plant produces high yields of beautiful purple-tinted basil leaves. The leaves are aromatic. It produces lots of leaves continuously all season long. Great for stir-fries, soups, and Gai Pad Gra Pow dishes. Suitable for containers. An excellent choice for home gardens.



[HB190-1000 - Red Opium Poppy Seeds](#)

Papaver somniferum var. *glabrum*. Annual. Open Pollinated. Red Opium Poppy. A variety with bright red petals. The poppy seeds are used on bread, cakes, bagels, and in Middle Eastern delicacies, such as halva. The seeds also yield a good quality oil used for salads and to make soap, ointments, and paints. The poppy plant is also used as a source of opium. It is used to control pain, cough, and diarrhea. As significant as the plant is medicinal, it is far more important for its culinary uses. This is a cool season annual with a mixture of flowers in an array of colors from pink, to purple, but most are blood red.



[HB13-500 - Red Rubin Basil](#)

72 day. *Ocimum basilicum*. Annual. Open Pollinated. The plant produces high yields of very flavorful 3" long reddish-purple basil leaves with purple flowers. This is an improved version of the Dark Opal Basil. Perfect for garnishes and making seasoned vinegar. Suitable for containers. An excellent choice for home gardens. A variety from Denmark.



[HB23-500 - Roman Chamomile Seeds](#)

65 days. *Chamaemelum nobile*. Perennial. Open Pollinated. Roman Chamomile. The plant produces high yields of daisy-like flowers with an apple flavor. It is known for its calming effect; both on the body and mind. It is used fresh and dried to make great flavored relaxing tea, desserts, drinks, perfumes, and hair rinses. Aids in digestion and digestive pain, and acts as a gentle sleep inducer. Because of the herb's antiseptic and anti-inflammatory properties, chamomile benefits conditions such as eczema, rashes, or insect bites. Hot tea eliminates mucus buildup. When added to a hot bath, it aids in muscle pain relief. The dried flowers and leaves also make an addition to the potpourri. Used as a ground cover for filling spaces between flagstones, cracks, and paths. An excellent choice for home gardens. A variety from the Mediterranean region.



HB95-1000 - Roquette Arugula Seeds

40 days. *Eruca sativa*. Annual. Open Pollinated. Roquette Arugula. This early maturing plant produces excellent yields of beautiful dark green leaves. It is very flavorful with a spicy taste, similar to horseradish. Used in mixed salads, sandwiches, or stir-fries. It can be steamed, cooked, pureed, and added to soups. Best when harvested when 2 or 3" long. Also known as Wild Rocket Arugula. This item is heavily sought after by chefs. Suitable for greenhouse production. An excellent choice for home gardens. United States Department of Agriculture, AMES 2673.



HB63-250 - 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.



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.

HB70-1000 - Russian Tarragon Seeds

85 days. *Artemisia dracunculoides*. Perennial. Open Pollinated. Russian Tarragon. The plant produces a very mild flavor of seasoning. Pale green leaves are used in vinegar, soups, stews, sauces, salads, and poultry dishes. Pick leaves as needed. Divide the plant every 3 years.

