

# Herbs

## [HB193-10 - Bay Laurel Seeds](#)

Laurus nobilis. Perennial. Open Pollinated. Bay Laurel. This evergreen plant produces high yields of glossy green bay leaves. Bay leaves are the foundation of fine cooking and are used with soups, stews, meats, fish, poultry dishes, and spaghetti sauce. Can be used fresh or dried for robust spice. The essential oil from leaves is used to alleviate arthritis and rheumatism and to treat earaches and high blood pressure. Also known as Sweet Bay and Bay Leaves. The small shrub plant is frost-sensitive. Suitable for containers that can be moved indoors during winter. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Italy.



**Note: Germination tends to be slow, but will germinate faster in warmer temperatures.**

## [HB112-500 - Fino Verde Basil](#)

63 days. Ocimum basilicum. Annual. Open Pollinated. This small compact bush-type plant produces very flavorful tiny basil leaves. The plant is very slow to bolt, 3 weeks later than Genovese. Leaves have a sweet and pungent flavor similar to Spicy Globe Bush Basil. Used in sauces, salads, and Italian dishes. Very attractive and excellent potted plant and landscaping borders. A variety from Italy.



## [HB151-500 - Giant Italian Parsley Seeds](#)

85 days. Petroselinum crispum. Biennial. Open Pollinated. Giant Italian Parsley. The plant produces good yields of massive thick stalks and rich flavor dark green leaves. This Italian flat-leaf variety has a richer flavor than curled Parsley. Excellent in salads, sauces, soups, and stews. Leaves can be dried or used fresh. An excellent choice for home gardens. A variety from Italy.



## [HB7-500 - Di Genova Basil Seeds](#)

85 days. Ocimum basilicum. Annual. Open Pollinated. Di Genova Basil. The plant produces good yields of beautiful 4" long aromatic dark green basil leaves. Very fragrant and tasty. Perfect for salads, sauces, and garnishes. Suitable for containers. An excellent choice for home gardens. A variety from Sicily, Italy.



## [HB5-500 - Genovese Basil Seeds](#)

88 days. Ocimum basilicum. Annual. Open Pollinated. Genovese Basil. The plant produces beautiful large 2" long aromatic leaves. Very fragrant and tasty. Great for making sauces, stews, and salads. Suitable for containers. An excellent choice for home gardens. The most popular variety in Italy.



## [HB149-500 - Gigante Catalogno Parsley](#)

78 days. Petroselinum crispum. Biennial. Open Pollinated. The plant produces good yields of rich flavor dark green parsley leaves. This is an Italian flat leaf variety that has a richer flavor than curled Parsley. It can be dried or used fresh. Suitable for containers. An excellent choice for home gardens. A variety from Italy.



#### **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.



#### [HB108-500 - Napoletano Basil](#)

75 days. *Ocimum basilicum*. Open Pollinated. Annual. The plant produces good yields of giant 3" long by 2" wide basil leaves. The leaves are as big as your hand. Leaves are very flavorful and sometimes ruffled. Great for making spaghetti sauce, salads, and gourmet dishes. Slow to bolt. 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.**