

# 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.**

## [HB117-100 - Dwarf Greek Basil Seeds](#)

85 days. Ocimum basilicum. Annual. Open Pollinated. Dwarf Greek Basil. The plant produces good yields of fragrant green basil leaves with white flowers. Excellent as a garnish or seasoning for poultry, beef, stews, and soups. This variety is preferred by most chefs. It can be grown indoors in containers. A variety from the USA.



## [HB145-100 - Lettuce Leaf Basil Seeds](#)

85 days. Ocimum basilicum. Annual. Open Pollinated. Lettuce Leaf Basil. This bush plant produces good yields of very flavorful and tender basil leaves. Used in sauces, salads, veal, poultry, fish, vegetables, and gourmet dishes. Leaves can be used dried, fresh, or frozen. Suitable for containers. An excellent choice for home gardens. A variety from Japan.



## [HB4-100 - Cinnamon Basil Seeds](#)

65 days. Ocimum basilicum. Annual. Open Pollinated. Cinnamon Basil. The plant produces good yields of very spicy and cinnamon flavor basil leaves. Used in sauces, salads, and Mexican dishes. Also known as Mexican Basil and Mexican Spice Basil. Suitable for containers. An excellent choice for home gardens and specialty markets.



## [HB72-1000 - English Thyme Seeds](#)

85 days. Thymus vulgaris. Perennial. Open Pollinated. English Thyme. The plant produces excellent yields of flavorful thyme leaves. Used in salads, stews, sauces, and pickles. Excellent for poultry and fish dishes. Suitable for containers, pots, small gardens, square foot gardens, patios, raised gardens, borders/rock gardens, herb gardens, and window boxes.



## [HB118-100 - Purple Ruffles Basil Seeds](#)

### **1987 All-America Selections Winner!**

85 days. Ocimum basilicum. Annual. Open Pollinated. Purple Ruffles Basil. The plant produces good yields of purple basil leaves. Excellent as a garnish, herb vinegar, or seasoning for poultry, beef, stews, and soups. A very beautiful plant suitable for containers. An excellent choice for home gardens. A variety from the USA.



### **HB61-1000 - Sweet Marjoram Seeds**

90 days. *Origanum majorana*. Perennial.  
Open Pollinated. Sweet Marjoram. The plant produces good yields of very flavorful Marjoram leaves. This herb has an Oregano-like flavor. Used in meats, stews, casseroles, poultry, sausages, and sauces. The flowers are used to garnish salads, soups, stews, sauces, and stuffing. It can be used dried or fresh. Suitable for containers. An excellent choice for home gardens. A variety from the Mediterranean region.

