



Herbs

(Subject to Availability)

Arugula (Salad Rocket, Roquette)

A cool season annual here with mild peppery flavor with a hint of nuts that is excellent raw or cooked. Leaves are best cut at 2-3" long when eating fresh or adding to salads while larger leaves hold up well to cooking (remove tough stems first). The white flowers are also delicious and are reminiscent of almonds and peanuts. Grow in full sun with regular water. When the plants shoot up to 3' tall & start to bloom, it's time to pull them up until next season.

Basil

One of the most popular culinary herbs. A simple-to-grow warm season annual that thrives in heat & humidity & grows well here from spring to frost. Grow in full sun in containers or garden beds in loose, well-drained, evenly moist soil. Pinch off flowers to extend the life of the plant. Use leaves fresh, dried, or frozen in oil.

African Blue

A vigorous, shrubby form of basil that can grow to 4' tall. Excellent for cooking with a scent & flavor that are more clove-like than Sweet Basil. Beautiful lavender flowers attract pollinators (bees, butterflies, etc) & don't need to be pinched for continuous leaf production. Pretty in the landscape.

Amethyst

Darkest of the purple basil. Genovese-type basil with a flavor similar to Sweet Basil. Approx 16-20" tall.

Boxwood

Compact, small-leaved plants look like boxwoods & make a highly ornamental edging in the garden or a container. Great for pesto. Approx 15" tall & wide.

Cinnamon

Pretty plant with purple-red stems & dark green, cinnamon-scented leaves. Use fresh or dried in tomato dishes, pasta sauces, vegetables, & soup. Pink flowers. Approx 18-30" tall x 1-1 1/2' wide.

Genovese

Italian-variety with extremely tender, fragrant, extra-large, dark green leaves that are great for pesto, seasonings, salads, & garnishes. Slow to bolt. Approx 21" tall.

Green Pepper Basil

Leaves have a basil flavor with undertones of sweet bell pepper & hold these flavors through drying, cooking, freezing, & microwaving. Pretty reddish-pink flowers don't deter leaf production, so don't need to be removed. Looks more like a pepper plant. Grow this one in semi-shade (leaves may become tough in full sun). Can tolerate a light frost.

Lemon

Citrus-flavored leaves & lemony-scented flowers. Delicious in salads, sauces, & with chicken. Approx 18-30" tall.

Lime

Distinct zesty lime flavor & aroma, but still a discernable basil taste. Great with grilled fish, shrimp salad, pasta dishes, vegetables, and chicken. Approx 18-24" tall.

Pesto Perpetuo

A beautiful variegated, columnar-type basil. Its small leaves are packed with pure, unadulterated sweet basil flavor. Great for pesto & other recipes. Grows up to 4' tall.

Purple Ruffles

Deep-purple leaves with a unique ruffled edge. Hint of licorice & cinnamon in the flavor, but not as strong as with other purple basil. Perfect for adding color & flavor to herb vinegars or for use in fresh salads or in cooking. Approx 2' tall.

Red Rubin

Slightly puckered, 3", copper-tinged, purple leaves produce fine traditional flavor & aroma as well as beautiful lavender flowers. Approx 1 1/2-2' tall.

Spicy Globe

Compact plant with tiny leaves that are packed with flavor. Plants form rounded mounds to 8-12" tall x 12" wide. Very pretty in borders, vegetable gardens, or pots.

Sweet Basil

Popular worldwide for its wonderful fragrance & flavor. The key ingredient in classic Italian pesto. Also use as a flavoring with tomatoes, mild-flavored vegetables, veal, lamb, & more. Approx 2' tall.

Thai

Highly aromatic leaves with a licorice-basil flavor that is great in both Thai and Italian recipes. More tender and intense than Sweet Basil. Attractive plant with green leaves at the base & purple-tinted leaves near the flowers. Approx 2' tall.

Valentino

One of the most flavorful. Extra-large leaves are suitable for using fresh in sandwiches, as a wrap, for making fresh pesto, in salads, for drying and for cooking. Approx 18-24" tall.

Borage

Easy-growing, fall to late spring annual with vivid blue, star-shaped flowers & leaves (best when young) with a mild cucumber-like flavor. Often grown in vegetable gardens where it attracts pollinating bees & is considered a good companion plant for tomatoes, squash & strawberries (some say it deters tomato hornworms and improves the flavor of tomatoes growing nearby). Use the small new leaves & flowers in hot & cold drinks or salads. Grows to about 18" tall x 12" wide. Reseeds.

Catnip

Named for its stimulant effect on susceptible kitties. Plant outdoors or in pots to rotate inside for indoor cats. Protect from too much "kitty love" by sticking thin, smooth bamboo sticks or dowels every few inches within the canopy to keep the cat from rolling on top of it. Air-dried leaves can be used in cat pillows, sachets, & herbal teas. Give part shade & moderate to regular water in light soil. Approx 18" tall.

Chives

Member of the lily family grown for their leaves & flowers, equally popular in the garden & kitchen. Useful as a hardy perennial edging in flower or herb gardens. Also grow well in containers alone or with other long-lived herbs like rosemary. Chop or snip leaves to add mild onion or garlic flavor to salads, cream cheese, or cooked dishes. Both are evergreen in our mild winters.

Garlic

Flat, not hollow, leaves up to 12" high with a mild garlic flavor. Older leaves become coarse, so shear the plants occasionally to encourage the plant to produce tender, new shoots. Pretty white, violet-scented flowers in summer are excellent for fresh or dried arrangements.

Onion

Grassy-looking, hollow leaves with a mild onion flavor. Clover-like, rosy-purple flowers appear in spring. Grows into 12" tall x 6" wide (or more) clumps. Shear the plant any time to harvest the foliage & it will quickly put out tender new growth.

Cilantro

A fast-growing annual reaching 12-24" tall that **prefers our cooler months**. Also referred to as Chinese parsley and coriander (mainly the seeds). Cilantro leaves and/or seeds are widely used in Mexican, Caribbean, and Asian cooking. The leaves are an essential ingredient in fresh pico de gallo & salsa. Bolts (sends up flower stalks) & sets seed as the temperatures rise in spring.

Curry

Evergreen, perennial herb with foliage that smells strongly of curry powder (but is not related). Growing to about 2' tall, it thrives in hot, dry weather & needs good drainage & air circulation. Young shoots & leaves can be used stewed in Mediterranean meat, fish, or vegetable dishes until they have imparted their flavor, then removed. Also has medicinal uses. Hardy to approx 10°F.

Dwarf Curry

Dwarf form (6" tall) of the curry plant, which is perfect for miniature container gardens, bonsai, and rockeries. Tiny, short needled leaves are easily pruned into mini hedges.

Dill

Cool season performer here. Blooms & sets seed in first warm days of spring. Use leaves or seeds fresh or dried. Freeze alone or in water or stock. Usually reseeds enough for free new plants each year. A host plant for the Black Swallowtail butterfly, so please be patient with its snacking caterpillars.

Bouquet

Early to flower with large seed heads excellent for making pickles. Leaves can also be used to flavor many different foods. Approx 36" tall.

Fernleaf

A dwarf variety that grows to about 18" tall with dark green, feathery leaves. It is slow to bolt and is grown for its leaves rather than its seeds.

Epazote

Enhances the flavor of bean dishes & helps relieve the "abdominal discomfort" than comes from eating beans (just a spring or two added in the last 20 minutes is enough). There is no substitute for its wild, peppery, minty flavor. Younger leaves have a milder, yet richer taste than older leaves. Used extensively in Latin/ Mexican cooking in stews, sauces, & soups. Also can be used dried as a room freshener. Self-sows freely. To tame, keep in a container and remove flowers before they go to seed. Grow in full sun & well-drained soil. Very drought-tolerant. Approx 2-4' tall. NOTE: While the small amounts you would use in cooking are safe, this herb is poisonous in significant quantities, so keep away from pets & children. Pregnant & nursing women should avoid it.

Fennel, Bronze

Bronze fennel is a terrific foliage plant and a great attraction for butterflies (this is a host plant for the Black Swallowtail butterfly) and beneficial insects. The licorice-flavored leaves and seeds are used in cooking. Plants can grow to 4' tall with feathery, smoky purple foliage & are pretty in the landscape.

Feverfew

A species of chrysanthemum that has been grown in herb & medicinal gardens for centuries. Grown for its historical interest or as a perennial border. It is a bushy perennial to about 20" tall with small, white, daisy-like flowers in summer. Cut back to the ground after frost & it will return in spring. Self-sows & spreads freely.

Germander

This dwarf, upright, evergreen shrub is grown for its attractive, dark green aromatic foliage and light pink to deep purple flowers which appear in summer and early fall. Can be used in troughs, containers, low hedges, knot gardens, rock gardens, or as edging. Grows 1-3' tall x 6-12" wide. Provide gritty, well-drained, neutral to alkaline soil in full sun. It may be trimmed back after flowering and pruned back to within 2" of the ground in spring.

Hyssop

A shrubby evergreen up to 2-1/2' tall when in bloom. Blue flowerspikes attract bees & butterflies. Once grown for medicinal purposes, it is now mainly grown as an ornamental. Prefers dry, alkaline, light soils & lots of sun. Said to deter cabbage moths in the vegetable garden or flea beetles around grape vines.

Lavender

Evergreen perennial with grey-green to silver foliage & lavender (usually) flower spikes in summer. Plant in full sun in well-drained soil. A raised bed is best. Will tolerate dry soil conditions. Attracts butterflies, birds and bees. Unappetizing to deer & rabbits. Great in containers. Good cut flowers.

Ellagance Purple (L. angustifolia)

An improved English lavender with rich purple-blue blooms from mid-summer to early fall. Both foliage & flowers have sweet, lavender fragrance. Tolerates heat and humidity. A compact, dense variety that is ideal for containers, borders or as a short hedge. Approx 12-18" tall.

Fernleaf (L. multifida)

Deeply lobed, silver-coated, lacy, green foliage with a more oregano-like fragrance. Pretty blue flowers appear atop upright spikes over a long season. Does better in our heat & humidity than typical lavenders. Approx 18-24" tall.

French (L. dentata)

Fast-growing shrub that is sometimes referred to as ever-blooming lavender. "A totally satisfactory lavender for Southern Gardens" according to [Southern Herb Growing](#). The fragrant flowers are long-lasting & it is almost constantly in bloom. Tolerant of humidity. Approx 2-3' tall.

Goodwin Creek (L. dentata hybrid)

A compact, French lavender hybrid with soft, white-gray, toothed-edged foliage and a long season of flower color. Heat- & humidity-tolerant. Approx 2-3' tall.

Hidcote (L. angustifolia variety)

Compact plant perfect for edging or creating a low-growing hedge. The long-lasting, sweet perfume is strong in both the silvery foliage and the gorgeous deep blue flowers. Retains its scent long after being cut or dried. Approx 2' tall.

Lady (L. angustifolia variety)

A compact variety maturing at 12-18" tall with outstanding flowers & fragrance. Use in flowerbeds, borders, containers, or rock gardens. Award winner.

Silver Anouk (L. stoechas variety)

An outstanding selection with fragrant silver-grey (almost white) foliage that forms a bushy, evergreen mound. Deep-purple flower spikes with violet petals on top appear in summer. Dallas Arboretum named this one of the best lavenders for hot, humid areas of Texas. Approx 20-24" tall.

Spanish/French (L. stoechas)

This attractive, mounding evergreen shrub is a favorite both for its intense fragrance & for its short, dense flower spikes topped with tufts of rich violet bracts. Tolerant of high humidity in summer. Approx 12-18" tall.

Lemon Balm

Hardy perennial in the South that grows to about 18" tall & is happier & prettier grown in high shade (leaves turn pale yellow-green in full sun). Lemony-scented leaves are good in tea or as a garnish for summer drinks & salads. Cut back after any stressful conditions & it will quickly recover. One of the easiest herbs to grow.

Lemon Grass

All plant parts have a strong lemon scent & are a common ingredient of Southeast Asian soups & other recipes. Also used in teas & beverages. Prefers full sun to light shade & fertile, moist, well-drained soil. Grows to 3-4' tall x 3' wide. Evergreen in light frosts but will return from the roots to at least 20°F. Harvest by cutting out entire stems at any time of year, cut off roots and tips keeping about 6" of the bulbous base. Bend or nick 2-3" lengths, add to recipe, then remove before eating or slice thinly and chop finely in a food processor then add to recipe early enough to soften fibers.

Lemon Verbena

A perennial culinary herb hardy to approx 25°F which can be used in everything from recipes to soaps. Because its strong, sweet, lemony fragrance lasts long after being dried, it makes a great addition to potpourris and herb pillows, and can be used in closets and drawers to freshen laundry. Also great in hot tea, salad dressings, desserts, or as a garnish. Plant in a full sun & let it dry slightly between watering. Pinch back for bushy growth. Reaches about 3-4' tall.

Lovage

The stems, seeds, & large, parsley-like leaves have a pungent, celery-like taste. Add tender young leaves or whole or crushed seeds to soups, stews, or salads. Stems can be blanched & eaten like celery. Plant in high shade in organically-rich soil. Totally winter hardy. Approx 2 1/2-3' tall.

Marjoram

Delicate oregano-like flavor can be used to season almost any food. Color & flavor are best right before it flowers. Grow in full sun in well-drained soil & give good air circulation. Does well in containers. Pinch back frequently to keep bushy. Approx 1-2' tall.

Mexican Mint Marigold ("Texas Tarragon")

Licorice-anise scented foliage that can be used in place of French Tarragon (which doesn't grow well in our hot, humid climate). Use fresh in green salads or add to poultry or fish dishes (add it late to the cooking process). Also makes a good tea. Many people grow this as an attractive, shrubby perennial for its fragrance and small bright yellow daisy-like fall blooms even if they don't use it for cooking. Grow in well-drained soil and full sun. Approx 3' tall & wide.

Mints

All mints are aggressive spreaders. Grow in pots to keep under control, if desired (better in wide pots rather than deep). In beds, put in an underground barrier at least 10" deep. Easy to grow in full sun to part shade with lushest growth in moist, well-drained soil in part shade. All are winter hardy in our area. Cut frequently to promote bushy habit & new growth. New leaves are the best ones for use in the kitchen. Use leaves fresh, dried, or frozen in water. Summer blooms attract bees & butterflies. Mint is said to repel mosquitos.

Apple

Leaves have a slight apple scent & mildly fruity flavor good for use in apple mint jelly, fruit salads, green salads, cottage cheese, cream cheese, etc. It is also used to make a mint tea or as a garnish. Approx 1-3' tall.

Chocolate

Bronze leaves with a surprising chocolate peppermint flavor. Add a few leaves to your coffee grounds before brewing, use crushed in water or tea for a refreshing summer beverage, or add to dessert recipes. Approx 24" tall.

Corsican

Invigorating creme de menthe-scented foliage that tolerates light foot traffic, making it a perfect choice to plant along walkways or between paving stones. When planted in containers, it will spill over the edges. Performs best in evenly moist but well-drained, fertile soil in dappled shade. Use to flavor salads, cooked foods or herbal tea. Approx 1" tall.

Ginger

Leaves have an aromatic fruity aroma with a hint of ginger that is delightful with melon & other fruits. Also delicious in warm or cool teas & lemonade, added to softened butter to use as a spread, or as an ingredient in meat marinades.

Approx 15-24" tall.

Orange

Leaves have a citrusy scent & flavor (one of the tangiest of the fruit-flavored mints) delicious in herbal teas, salads, desserts, mint sauces, jellies, or vinegar.

Try freezing leaves in ice cubes for iced tea. Approx 2' tall.

Margarita (Lime)

Lime-scented & flavored mint perfect for using in its namesake drink. Also good in other drinks, seafood dishes, & guacamole. Unlike other mints, this one spreads by aboveground, not underground, runners. Approx 6-12" tall.

Mojito

The official mint used in Mojitos, a refreshing & popular Cuban cocktail. Not as overpowering in flavor as many other mints. Also tasty in lamb & other meat dishes as well as desserts. Approx 18-24" tall.

Peppermint

Leaves have the scent & flavor of candy canes & chewing gum. Adds minty flavor to hot chocolate, jelly, desserts, fruits, salads, butter, oils, vinegar, & more. Makes a refreshing tea. Approx 18-24" tall.

Red Stem Apple (Doublemint)

The only mint with the aroma & taste of both peppermint & spearmint. Great in fruit salads, teas, & fruit desserts. Makes a pretty garnish with its red stems.

Approx 24" tall.

Scotch Spearmint

This hard-to-find variety has a very strong & especially sweet spearmint aroma & flavor & is THE spearmint variety used to flavor candies, gums, etc by the commercial mint industry. Excellent culinary & tea variety. Approx 12-18" tall.

Spearmint

Delicious spearmint aroma & flavor is great with chocolate, fruit, teas, & mint jelly. A good alternative to Mojito mint in a Mojito cocktail. Approx 12-18" tall.

Sweet Pear

Elongated, soft, silver-green leaves have the scent & flavor of ripe pears. Makes a nice tea or simmering liquid for many fruits. Also try in salads, yogurts, pies, jellies & fruit punch. Approx 18" tall.

Variegated Pineapple

A variegated apple mint with pineapple scent & flavor. Green & cream variegated leaves make a pretty garnish & can be used in fruit desserts, teas, pineapple glaze, etc. Cut off any all-green leaves or they will take over the plant. Approx 12" tall.

Oregano

Pungent-flavored, aromatic leaves of culinary oreganos are used in Mexican, Italian, French, Greek, & Middle Eastern cooking. Pretty flowers attract bees, butterflies & other pollinators. The plants prefer full sun to part shade and poor to moderately fertile, well-drained soil. Cut often to keep plants producing. Prune to the ground in early spring for fresh foliage. Ornamental & low-growing varieties make attractive groundcovers or spillers in containers.

Cuban Variegated

Thick, very fragrant leaves are used as a culinary seasoning in Latin America & the Caribbean for their spicy, oregano-like flavor. Use in stuffing as a sage substitute or to season meat, eggs, beans, chili, & more. Grows less than 1' tall x 2' wide. Prefers morning sun/part shade.

Golden

Beautiful bright golden leaves with mild flavor can be used to season tomato dishes, rice, pasta, sauces, dressings, vinegar, etc. Low, creeping habit makes it an attractive groundcover or spiller in containers. Can take a little foot traffic, so can be planted between stepping stones in afternoon shade.

Greek

Spicy & pungent. Considered by many to have the best true oregano flavor. Up to 2' tall in bloom.

Hot & Spicy

Especially pungent oregano flavor with the heat of a mild chile pepper. A good choice for Mexican, Italian, or Greek recipes. Approx 12-36" tall.

Italian

A cross between Sweet Marjoram & Wild Marjoram. It is delicious used to season savory meats & vegetables, cheese spreads, pasta, stuffing, & pizza sauce. Can be used as a marjoram substitute. 12-24" tall mound of trailing branches.

Kent Beauty (*Origanum rotundifolium* 'Kent Beauty')

A cascading, **ornamental** oregano with small, silvery, fragrant, heart-shaped leaves ideal for containers, hanging baskets, & garden beds. Blooms (actually bracts) arise in whorls in early summer opening lime-green then maturing through shades of lavender into pink & dangle from the plant in elegant spirals and layers throughout summer. For best flowering, cut this plant to the ground in late fall. Grows to approx 6-9" high x 24" wide. Best in full sun in very well-drained soil. A perennial in Zones 6-9 (hardy to below 0°F).

Mexican

Not a true oregano but commonly used in Mexican & Tex-Mex cooking. Its stronger & hotter flavor is wonderful for seasoning fish, meatballs, sausage, tomato sauces, salsas, soups, & more. Up to 5' tall. Prune to keep fuller & more compact. Flowers attract butterflies & hummingbirds.

Parsley

One of the most nutritious herbs, it is also one of the most widely used in the kitchen. Try it in salads, meats, soups, stews, even parsley sauce or a parsley herbal tea. Grows best in full sun to afternoon shade in moist, well-drained soil. Like all biennials, parsley will bloom its second year then set seed & die, so watch for seedlings. This is a host plant for the beautiful black swallowtail butterfly, so please share a few leaves with their colorful caterpillars.

Curly Leaf

Very pretty as a border around an herb garden, garden beds, or in containers. Produces crisp, curly, bright green leaves with a milder flavor than flat-leaf types. Use as a garnish or in cooking. Approx 18-24" tall.

Italian Flat Leaf

Flat-leaf variety with intense parsley flavor. Many prefer this type over Curly Parsley for culinary use. Approx 2-3' tall in the garden.

Italian Giant Leaf

A larger, flat-leaf variety with an intense flavor. Many prefer this type over Curly Parsley for culinary use. Approx 2-3' tall.

Patchouli

For the fragrance garden. Patchouli's intoxicatingly fragrant leaves yield the essential oil so widely used in perfumes & soaps & can be dried for use in sachets or potpourris. Grows 2-3' tall in full sun to part shade in evenly moist (not soggy), well-drained soil. It loves our heat & humidity but needs to be protected from freezing temperatures. Grows well in containers.

Rosemary

An evergreen shrub commonly grown for the pungent, pine-like scent of its needle-like foliage. The leaves can be used fresh, dried, or frozen in many recipes--meats (beef, chicken, ribs), stews, sauces, and soups. Blue flowers appear in spring to early summer. There are upright forms to 3-4' tall or more & prostrate forms that stay low & spreading. Grow in full sun to part shade in evenly moist, well-drained soil. Drought-tolerant, once established.

Barbeque

Grows sturdy, straight stems, ideal for shish kabobs, and turns ordinary grill fare into succulently infused delicacies. Excellent flavor & aroma. Approx 4-6' tall x 2-3' wide.

Foxtail

A semi-prostrate grower that can reach 3' tall. It has very dense foliage and the stems look like a little foxtail.

Prostrate

Grows 10-12" tall with long, thin stems that spread several feet for cascading over walls or garden edging. Great for hanging baskets. The bright green foliage is covered during spring with blooms of pale blue flowers with sporadic bloom through fall.

Tuscan Blue/Upright

A fast growing rosemary with a tall upright habit. The flowers are dark blue, the slightly glossy foliage is light green against red-brown stems. One of the best for topiaries as its dense foliage is easily sheared to any shape. Approx 3-6' tall.

Rue

A hardy drought- & pest-tolerant, evergreen perennial to approx 2-3' tall with lacy, blue-green foliage & yellow blooms in its second year. Grows in well-drained poor soil in full sun. Not recommended as a cooking herb. Some gardeners use it to repel cats. Butterfly gardeners use it to raise Black Swallowtail butterfly caterpillars. Leaves can cause dermatitis in sensitive individuals, so wear gloves when handling if necessary.

Sage

Prefers full sun & excellent drainage. Very drought-tolerant, once established. Store dried leaves in the refrigerator or freezer to preserve the flavor as sage's essential oils can become rancid with improper storage.

Gray Culinary

Dried leaves are a common ingredient in sausages, stews, soups, stuffings, & more. Blue flower spikes in summer. Not long-lived here due to our combination of high heat & humidity in summer. Evergreen. Approx 12-36" tall.

Pineapple (Regular & Golden)

Green or golden-yellow, pineapple-scented foliage can be used in teas, punches, jellies, fruit salads, desserts, & chicken & fish dishes. Tubular bright red flowers appear in summer and attract hummingbirds. Approx 3-4' tall. Winter hardy here.

Tricolor

Strongly aromatic leaves may be used fresh or dried in cooking as a substitute for regular gray culinary sage. Lavender-blue flower spikes in spring. Grown for its ornamental properties as well. Approx 18-24" tall. Evergreen.

Santolina Green

Evergreen shrub approx 2' tall x 2-3' wide mainly used as a decorative edging in gardens. Pale yellow button flowers carpet the plant in summer. Prefers full sun & very well-drained soil. Highly drought-tolerant and deer-resistant.

Stevia (Sweet Herb)

Healthy alternative to processed sugar and chemically-derived, metallic-tasting artificial sweeteners. 100-300 times sweeter than sugar, it is non-caloric, does not promote tooth decay, and is heat stable. Sprinkle crushed, dried leaves into cereals and other cold dishes. Prefers full sun & moist, fertile, well drained soil. Small, white flowers appear in summer. Cool temperatures & short days intensify the sweetness of the leaves, so best time to harvest is late fall. Protect from frost & freezing temperatures. Approx 1 1/2' tall x 1' wide.

Thyme

Small evergreen that prefers well-drained, dry to moist, neutral to alkaline soil in full sun to light shade. Very drought-tolerant, once established (don't overwater). Tiny, heavily-scented leaves sports masses of little flowers in summer. Shear to 1/2" in early spring then lightly again after flowering. Deer-resistant. Attracts honeybees.

Creeping Red

Soft, aromatic foliage is covered with bright, reddish-pink flowers in summer. Use as a groundcover, between pavers, or along pathways in areas with excellent drainage. Tolerates light foot traffic. A pretty spiller in containers too. 3-6" tall x 12-18" wide. Best in afternoon shade in hot climates.

English

Also called garden thyme and common thyme. Can be used fresh or dried. Use with a wide variety of foods--meats, poultry, seafood, vegetables, beans, eggs, grains, & more. Approx 15" tall.

French

A close cousin to English thyme, but has grayer, slightly more pungent foliage. One of the best culinary thymes. Approx 12-18" tall.

Green Lime

Low-growing perennial with tiny, bright lime-green, fragrant leaves with slight citrus overtones. Doesn't work well as a culinary herb, but makes a gorgeous groundcover or container subject mixed with other herbs or flowers. Bears pink flowers in summer. Approx 6" tall.

Lavender

One of the most unusual groundcover thymes. It has needle like leaves and a rich fragrance similar to lavender. It cascades nicely down the sides of pots or hanging baskets. The vibrant green leaves are offset by the dainty pink flowers. Approx 3" tall.

Lemon (Regular, Variegated & Golden)

Tiny leaves have a strong lemon flavor that goes well in any recipe where you want a lemon flavor without citrus. Use in salads, poultry dishes, herb butters, breads, or marinades. Different varieties have either green, variegated, or golden leaves. Low & mounding habit. Approx 2-6" tall.

Mother of Thyme

An ideal choice for planting between paving stones (tolerates light foot traffic) & to use as a groundcover or edging. A perfect plant for miniature/fairy gardening. Has a great flavor too for use in sauces, soups, & sauteed vegetables. Pink flowers. Approx 2-3" tall.

Pink Chintz

Pretty, aromatic creeping thyme great to use around patios, walkways, between stepping stones, or as a spiller in containers. Sports salmon-pink blooms in spring. Grows 1-2" tall x 18" wide.

Silver Edge

Tiny silver-gray leaves with a clean white edge have a strong savory lemon scent. One of the most popular thymes for combination planters, edging, & groundcovers. Adds a bright lemon flavor with a hint of thyme to savory dishes or salads. Approx 8-12" tall.