

Kitchen Herbs For All Season



Rosemary

80 – 90 days to maturity. Perfect for containers, Rosemary is packed with flavor and is extremely fragrant. The young shoots and leaves are used as a seasoning for stuffing, sauces, soups, sausages, fish, and lamb. The flowers, which have a milder taste, are used as a flavoring. Rosemary can be used fresh or dried, and both the leaves and flowers work well for tea.



Cilantro

Largely used in Latin and Asian cuisine, Cilantro has a bold and bright flavor with a touch of citrus undertones. This heat resistant strain holds at a broadleaf stage much longer than others. Sow every ten days for the perfect cutting stage and continuous harvest. Enjoy cilantro in tacos, salads, and soups!



Basil Romanesco

A must-have in every chef's garden, Romanesco is a large leaf basil that contains a strong aroma and flavor. Its high oil content makes it one of the tastiest sweet basils! Romanesco is perfect for the garden, raised beds, and large containers. Harvest Romanesco leaf-by-leaf or just cut back the whole plant for drying or freezing.



Basil Persian

This prolific producer is a large, vigorous plant with pleasant tasting leaves that will enhance your culinary adventures. Not only is the taste excellent, but the green foliage, sturdy branches, and large leaves also make for a great ornamental plant. An added bonus is that it's pollinator friendly!



Thyme

One of the most widely used herbs, Thyme is easy to grow and adapts to most soil and climatic conditions. Thyme is a warm, pungent, spice, which can be used fresh or dried in many dishes, marinades, and sauces. Thyme leaves can also be used in essential oils and as an antiseptic. This herb is one that you are sure to want in your garden!



Garlic Chives

80 – 90 days to maturity. This All-American Selection winner has larger flat leaves as compared to other chives. Garlic Chives Geisha is dark green and grows to be 16 inches tall. This heavy yielding cluster of chives contains a distinct garlic flavor, perfect for stir-fries, soups, and garnishes. Garlic Chives Geisha is undoubtedly an herb that you do not want to miss! Grow this variety and you will love it all season long.



Oregano Cleopatra

80 – 90 days to maturity. Cleopatra contains spicy and peppermint flavors, and is perfect for Mediterranean dishes, soups, and sauces. This compact, trailing plant, produces a high yield of leaves that are wonderful fresh or dried. Perfect for containers, this herb is excellent for anyone who wants to grow herbs and bask in the gorgeous plants around their home. Cleopatra has beautiful silver-grey foliage, making it an herb that is appreciated for its ornamental value.



Parsley Giant Italy

60 – 80 days to maturity. This large, flat, dark green leaved variety is delicious! Compared to curled parsley, Giant Italy adds more flavor. This versatile herb can be used in salads, soups, sauces, garnishes, and as an ingredient of pesto or chimichurri sauces. Don't forget to add this variety to your garden!



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