

Beacon Hill Garden Club, Seed Library Descriptions 2022 – Herbs

Cilantro/Coriander: Leaves of a spicy flavor are used as a garnish and in salads and soups. The seed is used in meat and seafood dishes, as well as a condiment for flavoring bread, cookies, and cakes. Harvest in late summer by cutting seed heads when ripe.

Dill Bouquet: Easy to grow, used primarily in making dill pickles. Leaves fresh and dried are best for flavoring salads, soups, meat and fish. The plant is highly aromatic and bears large, yellow flower heads.

Italian Flat Leaf Parsley: Biennial herb. Very nice flavor that is favorite for fresh use or drying. Easy to grow.

Chives: Slender, onion-flavored, green foliage of chives can be eaten fresh or cooked, and can even be frozen for use later. The cherry, lavender, pink flowers of this perennial herb are also edible and make the species a welcome addition to ornamental borders. Plants will self sow. Perennial in zones 3-9.

Thyme: Thyme has a strong piquant or lemony flavor. It enhances the flavor of meat, fish, and poultry. Also used in landscaping where its small mounding growth habit makes it a delightful addition to most beds. Supreme in pots or in hanging baskets.

Oregano: The leaves are used in cooking, and the dried herb is often more flavorful than when it is fresh. Known to enhance Italian dishes, oregano is also an accent in vegetable, egg, and meat dishes, very aromatic. Pick leaves as needed. Flavor is best when picked before flowering. Use fresh, dried, or frozen.

True Lavender: A perennial herb except in very cold areas. Silvery plants with fragrant foliage and attractive lavender flowers are perfect in your perennial and herb gardens. Cut flowers when they have just opened and the scent of strongest. Excellent in flower arrangements.

Fresh Parsley. An elegant, Mascarell variety, this biennial herb produces glossy, deep green leaves with a refreshingly clean flavor. The plants are vigorous growers reaching a uniform 7-8 “ tall and 10” wide with mounds of tightly curled foliage.

Rue: Native to southern Europe and northern Africa. Striking gray-green foliage with small yellow flowers. Unique pungent aroma. Excellent when grown in containers. Dried seed heads add interest in flower arrangements. Perennial in zones 4-9. 2 feet tall.

Lemon Balm: A favorite of French chefs in the 14th century, this herb produces lemon-scented leaves that can be used for making tea. Perennial in zones 4-9. Will self sow.

Hyssop: Hyssop leaves are used to flavor salads, soups, liquors, and stews. As an essential oil, it has a spicy, floral scent that today is used in perfumes. It was used as early as the 7th century to freshen the scent of kitchens and hospitals. The attractive plants with gray-green leaves and purple flowers also attract bees, butterflies, and hummingbirds. Plants grow 18-24”. Perennial in zones 4-9. Self sows.

Globe Basil: A.k.a. Greek Basil, forms perfect 12-18” globe bush with very small, thin leaves. Intense, sweet basil scent with spicy flavor, slow to go to seed. Ideal for pots or in borders and gardens. Very uniform strain. Annual.

Lettuce Leaf Basil: Fragrant and flavorful, the large leaves are ideal for salads, pesto, meats, and eggs. Slow to bolt and flowers are edible. As with all basil, pick flower heads off before they bloom to ensure more leaf production.

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Opal Basil: Has all the culinary uses as a green basil. It is also known as an ornamental because of its purple-colored leaves, stems, and flowers. Great for basil vinegar, salads, and prepared dishes. Opal basil has the same clove-like aroma as green basil and grows into a small, bushy plant. Ideal for growing in containers.

Genovese Basil: Genovese has a strong fragrance and flavor excellent for any dish. Versatile plant suitable for containers and gardens. Grow Genovese Basil for your favorite pesto recipe. Pinching back encourages bushiness.

Sweet Basil: One of the most popular herbs from the garden. Sweet Basil has aromatic leaves, which are used fresh or dried to liven and enhance numerous culinary dishes. The clove-like aroma and flavor provide wonderful seasoning in tomato dishes, soups, sauces, poultry, fish, and herb butter.