

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Angelica</b>	The foliage has a slight celery taste which can be used in recipes. The young flowering stalks, which has a mildly sweet flavor, can be peeled and cooked or candied.	Jams and Jellies, Salads, Stewed Fruits, Tea	Lavender, Lemon Balm, Nutmeg, Pepper	Perennial
<b>Anise, Hyssop</b>	A very aromatic plant that produces an abundance of nectar and foliage that has a sweet licorice-mint flavor. Attracts birds, butterflies and is deer resistant.	Leaves and flowers can be used fresh or dried in salads, teas, and garnishes.	Coriander	Perennial
<b>Basil, African Blue</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. The flowers are pink with a dark purple calyx, making them attractive, and tasty, for salads, drinks or garnishes.	Sour Cream for Baked Potatoes, Pasta Dishes, Ginger Ale	Parsley, Chives, Dill, Garlic, Onion	Annual
<b>Basil, Amazel</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. This Italian Sweet Basil is unlike other basil it is seed sterile. That means you get more and longer yields of usable aromatic leaves. Harvest regularly to promote	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Amethyst</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Amethyst is a sweet variety with handsome dark purple, almost black, leaves. It is very attractive as a garnish.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Aroma 2</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Makes a great seasoning for pastas, pizzas and sauces. Aroma 2 is an Improved Genovese variety with the same fragrance and flavor. Glossy dark green foliage.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Emerald Towers</b>	This well branched columnar basil is great or growing in containers and in small space landscapes. It yields large yields of sweet Genovese flavored leaves during the season.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Genovese</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas, sauces and pesto. Genovese Basil is an Italian sweet basil and has extremely tender, fragrant, extra-large, dark green leaves.	Pesto, Caprese Salad, Italian Sauces, Pasta and more	Chives, Garlic, Flat Leaf Parsley, Italian Oregano	Annual
<b>Basil, Genovese Red Freddy</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. This classic Italian sweet basil has large dark red leaves that lend excellent flavor to a wide range of dishes	Pesto, Caprese Salad, Italian Sauces, Pasta and more	Chives, Garlic, Flat Leaf Parsley, Italian Oregano	Annual
<b>Basil, Green Bouquet</b>	An exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Green Bouquet basil has small leaves that are sweet and less clove-like than other basil varieties.	Salads, Meat, Fish, Sauces, Sweet Pasta Dishes	Parsley, Oregano, Garlic, Rosemary	Annual

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<b>Basil, Green Holy (Sacred)</b>	This well known herb is used in a large number of dishes containing meat. This green basil has a milder flavor of mint and clove than the Red Basil. It is significant to many religions and a potent medicinal herb.	Use with chicken, fish, pork, beef stir fries and tea. Used in many Indian and Thai dishes.	Cumin, garlic, marjoram and sage	Annual
<b>Basil, Herbalea® Wild Magic</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Wild Magic Basil has an intense fruity flavor.			Annual
<b>Basil, Italian Large Leaf</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Italian Large Leaf Basil produces large, tender, dark green leaves, full of flavor and sweeter than most basil.	Pasta Sauce, Any Italian Dish	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Mammoth</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Mammoth Basil has large lettuce leaf sized foliage with a very strong flavor.	Tomato Dishes, Pasta Sauces, Salads, and Sandwiches	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Mrs. Burns</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Mrs. Burns Lemon Basil has a very lemony scent, strong flavor with pretty pink flowers and comes from New Mexico.	Vinegars, Salad Dressings, Fish, Teas, Fruit	Rosemary, Parsley, Pepper, Juniper, Oregano	Annual
<b>Basil, Nicobar Holy (Sacred)</b>	The plants are large and bushy with a nice, spicy, clove-like, musky flavor, and aroma. It is significant to many religions and a potent medicinal herb.	Use with chicken, pork, beef, stir-fry and teas. Used in Thai and Indian cuisine dishes.	Cumin, garlic, sage, and marjoram	Annual
<b>Basil, Osmin Purple</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Purple basil has a beautiful purple color and clove-like, slightly spicy flavor.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Purple Ruffles</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Purple Ruffles has deep purple ruffled leaves with a mild anise flavor.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Holy Red Green (Sacred)</b>	This well known herb is used in a large number of Italian and Thai dishes, especially dishes containing meat. Red Green's flavor has a hint of mint and clove. It is significant to many religions and a potent medicinal herb.	Chicken, Fish, Pork, Beef, Stir-Fries and Tea	Cumin, Garlic, Sage and Marjoram	Annual
<b>Basil, Sweet</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Sweet Basil is perfect for pesto or chopped fresh on dishes. Rather than being sweet this herb is spicy.	Tomatoes, Onions, Peppers, Potatoes, Fish, Fowl	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual

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<b>Basil, Thai Magic</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Thai Magic Basil is also known as Sweet Thai basil and Oriental basil. It has mild, sweet, anise-flavored leaves.	Thai Dishes, Any Dish that requires a sweet taste	Garlic, Sage, Marjoram, Mustard	Annual
<b>Basil, Thai Sweet</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Thai Sweet has a sweet, spicy licorice flavor which is great for Thai cuisine.	Tomato Dishes, Pasta Sauces, Salads, Poultry, Herb Vinegars	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Basil, Valentino</b>	Basil is an exquisite culinary herb that also makes an attractive addition to the garden. Great seasoning for pastas, pizzas and sauces. Valentino is a large crinkly leafed basil on a 12-18" plant, that has a strong fragrance and a spicy flavor.	Eggplant, peppers, soups, salads, beans	Garlic, Marjoram, Oregano, Parsley, Rosemary	Annual
<b>Bay Tree (Laurus nobilis)</b>	Bay leaves come from the Bay Laurel Tree, which originates in the Mediterranean. The leaves are highly pungent, with a woody flavor, and have a slightly minty aroma. Bay leaves are usually used whole, and then removed after the dish has been cooked.	Soups, Stews, Tomato Sauces, Stuffing, Marinades	Basil, Garlic, Oregano, Rosemary, Thyme	Annual
<b>Borage</b>	The attractive blue edible flowers are used in salads and as a garnish. The tender leaves are a great source of vitamin C, and can be cooked as spinach. The edible flowers have a mild cucumber fragrance and flavor.	Punch Beverages, Cottage Cheese, Salads, Herb Sandwiches,	Basil, Chives, Parsley, Cress, Lovage	Annual
<b>Calendula</b>	Also known as pot marigold (not to be confused with common garden marigolds). The flowers have been applied to cuts and wounds, burns and bruises, and used as a tea for gastric ulcers and other stomach ailments, for jaundice and other conditions.	Teas, Egg Dishes, Vinegars, Soups, Salads, Rice	Lemon Verbena, Lavender, Marjoram, Nutmeg	Annual
<b>Calendula, Bon Bon Mix</b>	Also known as pot marigold (not to be confused with common garden marigolds). The flowers have been applied to cuts and wounds, burns and bruises, and used as a tea for gastric ulcers and other stomach ailments, for jaundice and other conditions.	Teas, Egg Dishes, Vinegars, Soups, Salads, Rice	Lemon Verbena, Lavender, Marjoram, Nutmeg	Annual
<b>Calendula, Calexis Orange</b>	Also known as pot marigold (not to be confused with common garden marigolds). The flowers have been applied to cuts and wounds, burns and bruises, and used as a tea for gastric ulcers and other stomach ailments, for jaundice and other conditions.	Teas, Egg Dishes, Vinegars, Soups, Salads, Rice	Lemon Verbena, Lavender, Marjoram, Nutmeg	Annual
<b>Caraway</b>	The caraway plant is a member of the parsley family. The seeds are dried and used in cooking and medicine. They are sharp in flavor and have a hint of sweetness but have a predominantly savory taste.	Cheeses, Breads, Pork Dishes, Cabbage, Potatoes	Fennel, Allspice, Cumin, Ginger, Paprika	Annual



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<b>Cardoon</b>	These plants have grey-green foliage that grows up to 4' in height and width. You will get an abundance of 4 1/2" artichoke that has a sweet and mild flavor.	Side vegetable, stuffing, soups, stew, steamed, roasted, braised or grilled.	If left unharvested it will produce lg. purple, thistle-like blooms that are great for arrangements.	Annual
<b>Cat Grass, Variegated</b>	Bright white and green foliated plant for indoor and outdoor containers. It is an edible treat for both felines and humans. Provides vitamins and fiber for cats, and can keep them from chewing on house plants.	Used like wheatgrass, it can be juiced or dried into powder	Catnip, Catmint, Nasturtium	Annual
<b>Catnip</b>	A gray-green leafed perennial that is similar to species of the mint family. Catnip is, as its name suggests, the herb of choice for cats. Enjoy the leaves in teas with similar calming results as Chamomile.	Teas, Sauces, Soups, Stews	Yarrow, Honey, Lemon	Perennial
<b>Catnip, Lemon</b>	This lemon scented gray-green leafed perennial that is similar to species of the mint family. Catnip is, as its name suggests, the herb of choice for cats.		Yarrow, Honey, Lemon	Perennial
<b>Celery, Cutting</b>	The aromatic leaves of this plant are similar in appearance to flat-leaf parsley but have a slight curl. They provide a bold celery flavor.	Salads, Seasonings, Soups, Stews, Risottos	Basil, Garlic, Ginger, Mint, Parsley	Annual
<b>Chamomile, German</b>	Fresh Chamomile is strongly aromatic, with a distinct scent of apples. The flowers are a staple ingredient in herbal tea, they have a soothing, calming effect. German Chamomile, an annual herb, is more potent and medically superior to Roman chamomile.	Lavender, Cinnamon, Apple	Lemonade, Cranberry Juice, Ginger	Annual
<b>Chamomile, Roman</b>	Fresh Chamomile is strongly aromatic, with a distinct scent of apples. The flowers are used in herbal tea, they has a calming effect. Roman Chamomile has gentle anti-inflammatory properties. It's higher alcohol content makes it better for topical uses.	Great in tea	Mint, Lemon Peel, Honey, Peppermint	Perennial
<b>Chervil, Curled</b>	Also known as French Parsley. One of the Fine Herbs of French for cooking. The fresh young crisp curled leaves impart a warm, aromatic subtle anise flavor. It is a member of the Parsley family and its fern-like curled leaves make a pretty garnish.	Salads, Soups, Butter, Stuffings, Egg Dishes, Vegetables	Parsley, Chives, Tarragon	Annual
<b>Chicory</b>	This plant is used as salad greens and it makes a great addition to other greens. They have the best taste in the spring and fall. The dried roots are baked, ground and used as a coffee substitute.	Fresh eating, in salads and mature leaves can be cooked.		Annual
<b>Chives</b>	Chives grow in clumps like grass, sending up graceful hollow leaves, but no large bulb forms underground. Allium Chives leaves have a mild onion flavor, are eaten by those who do not like the strong taste of onions. The Lavender flowers are edible.	Butters, Cheeses, Eggs, Potatoes, Salads, Sour Cream	Marjoram, Tarragon, Parsley, Garlic, Cress	Perennial



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<b>Chives, Garlic</b>	Chives grow in clumps like grass, sending up graceful hollow leaves, but no large bulb forms underground. Garlic Chives are also known as Chinese chives. The leaves have a flavor between garlic and onion. The white flowers are edible.	Salads, Spreads, Flavored Vinegars, Potatoes	Tarragon, Parsley, Basil, Chervil, Garlic	Perennial
<b>Cilantro, Santo</b>	Cilantro, also known as Chinese Parsley, is the leaf of the coriander plant. The spice Coriander is the seed. Cilantro resembles flat-leafed parsley. Santo Cilantro is grown more for its large spicy leaves rather than its seeds.	Corn, Mexican & South American Dishes, Salads, Chicken, Soups	Basil, Dill, Garlic, Lemongrass, Parsley	Annual
<b>Cilantro, Slow Bolting</b>	Cilantro, also known as Chinese Parsley, is the leaf of the coriander plant. The spice Coriander is the seed. This special slow bolting strain that has a longer harvest of fresh, flavorful, green leaves than other varieties.	Salsa, salads, rice, poultry, fish & guacamole. Crushed seeds add a spicy lemon tang to recipes	Basil, mint, yarrow and tansy	Annual
<b>Coriander, Vietnamese (Vietnamese Mint)</b>	This coriander has a spicy taste with a bit of a lemon zing. Harvest the leaves young for the best flavor. It can also be used as a substitute for mint or cilantro in a variety of recipes.	Great for soups, eggs, poultry, fish, salsas and many other dishes.		Perennial
<b>Cumin, Black</b>	This annual herb has a beautiful ferny foliage and bluish white flower. The seeds of this plant are aromatic, black, and can be ground to use like pepper. After the flower dries the pods can be used in dry arrangements.	Used as a flavoring or spice in Middle Eastern & Indian cuisine and sprinkled on flat and naan bread		Annual
<b>Curry, Helichrysum italicum</b>	This small sub-shrub like annual has curry scented dense silver gray foliage and sunny yellow flowers. This is not the same plant used for curry powder, however the leafs are often used for flavor.	Young leaves are often used to flavor meats, salads, and mayo.		Annual
<b>Curry Leaf</b>	This plant produces an aromatic leaf that is often used in Indian cuisine. Good for drying. Berries are not for culinary use.	Curries, Side Dishes, Soups	Nasturiums	Annual
<b>Dill, Bouquet</b>	Dill has a strong flavor and is grown for its seeds and foliage. Leaves should be clipped rather than ripped to avoid losing the essential oils. To encourage seed production, allow the flowers to form and go to seed. The seeds can be used whole or ground.	Use with fish, lamb, potatoes, dressings and dips.	Cabbage, Corn, Cucumbers, Fennel, Lettuce, Onions	Annual
<b>Dill, Fern Leaf</b>	Dill is a surprisingly hardy, delicate-looking annual that has the appearance of fennel. Tips have a distinct parsley-like aroma and subtle hint of anise. Dill seeds have a more robust aroma and flavor. Fern Leaf Dill great plant for the garden.	Chicken, Eggs, Fish, Pickles, Salads, Seafood, Vegetables	Basil, Cilantro, Cress, Garlic, Parsley	Annual



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<b>Dill, Super Dukat</b>	Dill is a surprisingly hardy, delicate-looking, annual that has the appearance of a small version of fennel. Super Dukat Dill is a straight growing plant with flower heads at uniform height. The leaves have an excellent dill flavor for seasonings.	Chicken, Eggs, Fish, Pickles, Salads, Seafood, Vegetables	Basil, Cilantro, Cress, Garlic, Parsley	Annual
<b>Epazote</b>	Resembles overgrown spearmint with long, serrated leaves with a taste like a mix of Cilantro and Sweet Marjoram. It is usually used fresh but can be dried.	Mexican casseroles and Bean Dishes, Tortillas	Cumin, Oregano, Paprika, Pepper	Annual
<b>Eucalyptus, Baby Blue</b>	Rounded silver-blue leaves are great for fresh or dried arrangements. The foliage is a source for essential oils used in medicine and perfume.	Tea	Sage, Peppermint, Rosemary, Thyme, Wintergreen	Annual
<b>Eucalyptus, gunnii</b>	This plant has a beautiful silvery-blue fragrant foliage and is drought tolerant. It is a great accent plant in a container. The foliage can be used fresh or dried and added to arrangements in your home.			Annual
<b>Fennel, Bronze</b>	Dramatic, feathery foliage and a sweet licorice scent. Fennel has a delicate and distinctive flavor that complements a variety of dishes. Bronze Fennel is a wonderfully decorative form with lacy, bronze-red foliage.	Seafood, Egg Dishes, Vegetables, Salads, Sauces	Curry, Cajun Spices, Garlic, Thyme, Parsley	Annual
<b>Fennel, Sweet</b>	Dramatic, feathery foliage and a sweet licorice scent. Fennel has a delicate and distinctive flavor that complements a variety of dishes. Sweet Fennel has an anise-like flavor with lacy, green foliage	Fish, Vegetables, Sauces, Soups, Salads	Garlic, Basil, Tarragon, Thyme, Parsley	Annual
<b>Fenugreek</b>	Grows 2' tall with yellow/white flowers and long yellow seedpods. You can use the leaves fresh or dried, using the seeds whole or ground as a spice.	Use in Indian dishes, curries		Annual
<b>Feverfew</b>	Beautiful daisy-like blooms during the summer. To use these as a fresh bouquet wait until the blooms are open 3/4 of the way open and then cut. To dry them, harvest when they are close to being completely open. They are great in borders and containers.			Annual
<b>Galium, Sweet Woodruff</b>	This vanilla, honey scented herb has flowers and leaves that can be used for culinary and medicinal purposes. The scent becomes stronger when it is dried. Add it to your closets and drawers to repel moths. Great ground-cover for shade.	Wines, Brandies, Other drinks, Jellies, Sorbets, Fruit Salads		Perennial
<b>Garlic</b>	Garlic is a hardy perennial with long, spear-shaped leaves. The useful part of garlic is the bulb beneath the ground. Young greens are delicious fresh or cooked. Raw garlic has a sharp hot taste while cooked garlic has a different, sweeter flavor.	Savory dishes. It is found in most cuisines.	Chives, Fennel, Oregano, Rosemary, Thyme	Annual



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<b>Geranium, Citriodorum</b>	Scented Geraniums have the most tempting aromas. Just brush the leaves to release the unique fragrance. They are hardy and may be grown indoors. Plants are used in pots or along pathways where the scent can be enjoyed. Rose-pink flowers bloom in summer.	Potpourri, Jellies, Salads, Baked Goods, Tea.	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Lemon Rober</b>	Scented Geraniums have the most tempting aromas. Just brush the leaves to release the unique fragrance. They are hardy and may be grown indoors. Robers Lemon Rose Geranium scent is a sweet lemon-rose, and has rose pink flowers. Ideal for potpourri.	Potpourri, Jellies, Salads, Baked Goods, Tea.	Chives, Cinnamon, Parsley, Thyme	Annual
<b>Geranium, Scented Angel's Perfume</b>	This Geranium has a heavenly lemon scent and ruffled foliage. Produces an abundance of attractive clusters of small fragrant burgundy with white edged flowers.	Flavor salads, soups, fruit dishes, jellies, sorbets, ice creams, cakes	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Scented Atomic Snowflake</b>	This Geranium has a heavenly scent mix of rose, lemon-rose and pale eucalyptus flavors. Makes a lot of attractive clusters of small fragrant mauve flowers. It's nectar is loved by hummingbirds, butterflies and bees and shines bright in sunlight.			Annual
<b>Geranium, Attar of Rose</b>	Lovely rose-scented leaves are accented by pale pink flowers and are great for candying. The flowers make attractive confetti when used in sorbets and jellies also.	Potpourri, Jellies, Salads, Baked Goods, Tea and as confetti in sorbets and jellies.	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Scented, Citronella</b>	Scented Geraniums have the most tempting aromas. Just brush the leaves to release the unique fragrance. With this Citronella variety, when a leaf is crushed and rubbed on the skin, it smells wonderful and helps naturally repel mosquitoes.			Annual
<b>Geranium, Concolour Lace</b>	This Geranium has a nice ,spicy fragrance. It has a lot of attractive clusters of small, fragrant, cherry pink flowers. It's nectar is loved by hummingbirds, butterflies and bees and shines bright in sunlight.	Flavor salads, soups, fruit dishes, jellies, sorbets, ice creams, cakes	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Lady Plymouth</b>	This Geranium has a nice ,spicy fragrance. It has a lot of attractive clusters of small, fragrant, dusty pink flowers. It's nectar is loved by hummingbirds, butterflies and bees and shines bright in sunlight.	Flavor salads, soups, fruit dishes, jellies, sorbets, ice creams, cakes	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Scented Lemon</b>	This Geranium has a nice ,lemony fragrance. It has a lot of attractive clusters of small, fragrant, pink flowers. It's nectar is loved by hummingbirds, butterflies and bees.	Robers Lemon Rose Geranium leaves resemble tomato leaves but the scent is sweet lemon-rose.	Potpourri, Jellies, Salads, Baked Goods, Tea.	Annual
<b>Geranium, Scented Lemon Rose</b>	This Geranium has a heavenly lemon and rose scent and deeply lobed foliage. Produces an abundance of attractive clusters of small fragrant pink flowers.	Herbal teas and to sweeten and scent desserts such as cakes and jellies	Chives, Cloves, Honey, Mint, Rosemary	Annual

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<b>Geranium, Scented Lime</b>	This scented geranium has lavender blooms marked with a darker purple color. Just brush the leaves to release the unique fragrance.	Robers Lemon Rose Geranium leaves resemble tomato leaves but the scent is sweet lemon-rose.	Potpourri, Jellies, Salads, Baked Goods, Tea.	Annual
<b>Geranium, Scented, Old Fashion Rose</b>	Scented Geraniums have the most tempting aromas. Just brush the leaves to release the unique fragrance. They are hardy and may be grown indoors. Old Fashion Rose Geranium is the best geranium to cook with. Good for Potpourri. It has edible pink flowers.	Potpourri, Jellies, Salads, Baked Goods, Tea.	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Geranium, Scented Peppermint</b>	This geranium has peppermint scented leaves that can be dried and used in jellies and sugars. They are occasionally accented by white flowers. The fragrant flowers and foliage are great for arrangements also.			Annual
<b>Geranium, Sweet Mimosa</b>	Scented Geraniums have the most tempting aromas. Just brush the leaves to release the unique fragrance. They are hardy and may be grown indoors. Sweet Mimosa has a sweet lemon-rose fragrance, and has rose pink flowers. Ideal for potpourri.	Potpourri, Jellies, Salads, Baked Goods, Tea and as confetti in sorbets and jellies.	Chives, Cloves, Honey, Mint, Rosemary	Annual
<b>Germander</b>	Germander has waxy dark green leaves and pink blooms in mid summer. It is good to use as a border and also great for making knot gardens. It tolerates the heavy pruning well.	Use as potpourri or in wreaths.		Annual
<b>Horehound</b>	Horehound plants have a history of medicinal uses. The leaves can be dried and used to make tea and the leaves can be stored for up to a year in a jar. The strong flavor is used in cough drops, candy and liqueurs as well as oils in perfumes and potpourri.	Ale, Candy, Cough Syrup, Tea		Perennial
<b>Hyssop</b>	Fragrant purple-blue flowers bloom atop of dark green slender foliage. Plants are semi-evergreen.	The leaves and flowers can be used for cooking or dried and used in potpourri	Cabbage, Cauliflower and Grapes	Perennial
<b>Lavandula, Hidcote</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance and beauty than its culinary attributes. Hidcote Lavender is a traditional lavender with dark purple blooms.	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial
<b>Lavandula, Lady</b>	This lavender has a compact habit with masses of fragrant lavender blooms above silvery- grey foliage Great as a border plant, in rock gardens or also in a container. It is also a great cut flower whether fresh or dried!	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial





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<b>Lavandula, Munstead</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. Munstead Lavender is a highly aromatic and has a compact habit with light, violet flowers.	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial
<b>Lavandula, Provence</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. Provence lavender has light lavender flowers and gray foliage. Sometimes used in perfumes.	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial
<b>Lavender, Beezee Pink</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance and beauty than its culinary attributes. BeeZee Pink is a compact plant with lovely pink blooms.			Perennial
<b>Lavender, Beezee White</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance and beauty than its culinary attributes. BeeZee white is a compact plant with lovely white blooms.			Perennial
<b>Lavender, Blueberry Ruffles</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. Lavender Ruffles are grown for colorful ruffled blooms, repeat blooming and heat tolerance			Perennial
<b>Lavender, French</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. French Lavender is a highly aromatic and has two toned flowers.	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Annual
<b>Lavender, Goodwin Creek</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. Goodwin Creek Lavender has aromatic foliage and purple flowers. Great for potpourri	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial
<b>Lavender, Grosso</b>	Lavender is a particularly attractive aromatic plant that is found in most herb gardens, although it is grown more for its fragrance than its culinary attributes. Grosso Lavender has gray foliage with plump, dark violet spikes flower.	Ice Cream, Shortbread, Cakes and Icings, Sweet Dishes	Celery Seeds, Marjoram, Parsley, Tarragon, Thyme	Perennial
<b>Leeks</b>	Leeks, with their bright green leaves, are part of the onion family but sweeter and more mild than onions. They will keep for long time and compliment many dishes.	Fish, Meats, Potatoes, Soups, Salads,	Basil, Dill, Garlic, Parsley	Annual

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Balm, Lemon</b>	A hardy perennial with fragrant dark green leaves that are lemon scented with a hint of mint. The leaves can be used whole or chopped. It is best used fresh.	Fish, Salads, Eggs, Chicken, Tea, Vegetables, Lamb	Borage, Chives, Cilantro, Dill, Parsley	Perennial
<b>Lemon Grass</b>	Lemon grass is a tropical grass that has a subtle citrus flavor and can be dried, powdered, or used fresh. Great for teas and curries.	Soups, Fish, Marinades, Stir-fry	Cilantro, Cloves, Fennel, Ginger, Turmeric	Annual
<b>Verbena, Lemon</b>	A subtle, sweet fragrance and the leaves pack a lemon punch. The long lasting scent makes it ideal for everything from tea to potpourri. Makes a lovely potted plant or hardy garden shrub.	Fruit Salads, Poultry, Soups, Sweets, Drinks	Cardamom, Cinnamon, Ginger, Mint	Annual
<b>Lovage</b>	A vigorous, glossy-leaved plant with leaves resembling Italian parsley. Its flavor is a combination of celery and parsley, with a very mild peppery bite.	Salads, Egg Dishes, Potatoes, White Sauces, Soups	Arugula, Chervil, Dill, Garlic, Parsley	Perennial
<b>Marigold, Lemon Gem</b>	Lovely citrus-like scent and flavor. Lacy foliage with single, dainty, edible, lemon-yellow flowers from the marigold family. Its unique citrus-spice flavor will give salads a complex taste and a gorgeous presentation.	Salads, Tea, Sauces, Edible Decorations	Lemon Balm, Rosemary, Anise Basil, Fennel	Annual
<b>Marjoram, Sweet</b>	Milder than its cousin Oregano. Sweeter and more balsam-like. The tiny gray-green leaves are great in potpourri, wreaths and soap. Sweet Marjoram has a more delicate flavor, which is best added at the end of cooking to enhance its flavor.	Fish, Vegetables, Egg Dishes, Salads, Stuffings and Dressings	Basil, Thyme, Oregano, Rosemary, Sage	Annual
<b>Marjoram, Zaatar</b>	Milder than its cousin Oregano. Sweeter and more balsam-like. The tiny gray-green leaves are great in potpourri, wreaths and soap. Zaatar Marjoram is richly scented and 'spicy' seasoning that combines the flavors of Marjoram, Oregano, and Thyme.	Fish, Vegetables, Egg Dishes, Salads, Stuffing	Basil, Thyme, Oregano, Rosemary, Sage	Annual
<b>Mint, Apple</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Apple Mint has soft, fuzzy leaves that have an apple scent. It makes a great culinary companion.	Salads, Teas	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Berries and Cream</b>	Mint varieties have a pleasant smell and taste. Berries and Cream has a flavor and aroma which is that of fruit and peppermint. They are sometimes used for their antiseptic qualities also.	Great addition to tea, cold drinks, jellies and baking	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Chocolate</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Chocolate Mint is a fun alternative to regular peppermint. The flavor of this mint has a subtle chocolate overtone.	Coffee, Desserts	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Corsican</b>	Has a dense carpet of bright green aromatic foliage. Purple flowers appear in summer. Great for areas that receive some foot traffic.		Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Mint, Curly</b>	Mint varieties have a pleasant smell and taste. Curly Mint has round, crinkled leaves with a spearmint flavor. They are sometimes used for their antiseptic qualities also.	Teas, Refreshing Drinks, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Ginger</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Ginger Mint has beautiful green leaves with bright yellow stripes that have a fresh ginger scent and flavor.	Summer salads, Tea, Lemonade or in marinades.	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Grapefruit</b>	Mint varieties have a pleasant smell and taste. They are sometimes used for their antiseptic qualities. Grapefruit Mint has a spearmint flavor with a strong grapefruit overtone. Mint plants can be invasive.	Teas, Cold Drinks, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Hillary's Sweet Lemon</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Hillary's mint is a mix of apple mint and lime mint. Soft green leaves have an apple-citrus scent and flavor.	Great addition to tea, lemonade, and to flavor ice water.	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Jessica's Sweet Pear</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Jessica's Sweet Pear doesn't have a mint scent, it has a sweet flavor and pear-like scent. This mint was bred to not have runners.	Summer Drinks, Sorbets and adding a sweet flavor to dishes	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Lime</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Lime Mint has a lovely lime scent and flavor.	Summer Drinks, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Mojito</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Mojito Mint is different from most other mints with a flavor that is mild, warm and not pungent nor overly sweet like other mints.	Original Mojito Drink	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Orange</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Orange Mint has a very citrus-orange scent and flavor.	Teas, Cold Drinks, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Peppermint R Mitchum</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Peppermint Mint is an old favorite. The hardy perennial is a robust grower that makes a refreshing tea.	Teas, Desserts, Salads, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Pineapple</b>	Mint varieties have a pleasant aroma and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Pineapple Mint has beautiful pineapple scented leaves.	Salads, Teas, Sorbets, Roast Meats	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial



Variety	Description	Culinary Uses	Works Well With	Type
<b>Mint, Spearmint, Kentucky Colonel</b>	Mint varieties have a pleasant smell and taste. Sometimes used for their antiseptic qualities. Mint plants can be invasive. Spearmint Mint is the perfect spearmint for Mint Juleps and Mojitos.	Refreshing Drinks, Teas, Roast Meats, Sorbets	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Mint, Strawberry</b>	This upright mint has purple blooms in the summer. It has a strawberry and chocolate-like flavor which makes it very unique. The flowers are edible.	Great addition to tea, lemonade, and to flavor ice water.	Parsley, Rosemary, Marjoram, Thyme, Savory	Perennial
<b>Nasturtium, Alaska Mix</b>	Gorgeous marbled foliage and profuse blooms. All parts are edible, adding a peppery spice to any dish. Alaska Mix Nasturtium has lovely gold, orange, salmon and mahogany flowers.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Nasturtium, Empress Of India</b>	Deep greenish-blue foliage and profuse blooms. All parts are edible, adding a peppery spice to any dish. Empress of India nasturtium has stunning scarlet flowers. Attracts butterflies.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Nasturtium, Indian Chief Climbing</b>	Gorgeous marbled foliage and profuse blooms that are edible, adding a peppery spice to any dish. Indian Chief Nasturtium has beautiful bold red flowers held well above the variegated foliage.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Nasturtium, Whirlybird Mix</b>	Gorgeous marbled foliage and profuse blooms. All parts are edible, adding a peppery spice to any dish. Whirlybird Mix has lovely rose, red, orange, gold and cream flowers held above bright green speckled leaves. It blooms with little care.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Nasturtium, Whirlybird Double Mix</b>	Gorgeous marbled foliage and profuse blooms. All parts are edible, adding a peppery spice to any dish. Whirlybird Mix has lovely rose, red, orange, gold and cream flowers held above bright green speckled leaves. It blooms with little care.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Nasturtium, Wina (Peach Melba)</b>	Compact, double flowers held above foliage, mounding, smashing bright cream with mahogany faces, for pots. Flowers and leaves have a mild peppery taste. Similar taste to radish or watercress.	Desserts, Salads, Breads	Apples, Beans, Cabbage, Potatoes, Pumpkins, Radishes and Squash	Annual
<b>Onion, Bunching</b>	Also, called 'Green Onions' and usually grown as an annual but it is fully winter hardy. The slender elongated bulbs and leaves provide a mild flavor. The slender hollow stems can be used as a substitute to chives.	Salads, Soups, Stir-fries, Rice, Noodle Dishes	Fennel, Garlic, Oregano, Sage, Thyme	Perennial





Variety	Description	Culinary Uses	Works Well With	Type
<b>Oregano, Golden</b>	Oregano is more robust and spreading than Sweet Marjoram which many compare. Oregano has a more piercing scent and its flavor is stronger in keeping with its bold appearance. Golden Oregano is a robust creeper with tiny foliage and pink- lavender blooms.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Marjoram, Rosemary, Thyme	Perennial
<b>Oregano, Greek</b>	Oregano is more robust and spreading than Sweet Marjoram. Oregano has a more piercing scent and its flavor is stronger. Greek Oregano has dark green leaves with white flowers. Wonderful for Italian cooking and hardier than the Italian variety.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Marjoram, Rosemary, Thyme	Perennial
<b>Oregano, Hot And Spicy</b>	Oregano is more robust and spreading than Sweet Marjoram. Oregano has a more piercing scent and its flavor is stronger. Hot and Spicy Oregano looks similar to Italian oregano but has a fuller, more spicy flavor.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Marjoram, Rosemary, Thyme	Perennial
<b>Oregano, Italian</b>	Oregano is more robust and spreading than Sweet Marjoram. Oregano has a more piercing scent and its flavor is stronger. Italian Oregano is a cross between oregano and marjoram it is an excellent all-purpose oregano. It has a strong, spicy flavor.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Tarragon, Rosemary, Thyme	Perennial
<b>Oregano, Thumbles Variety</b>	Oregano is more robust and spreading than Sweet Marjoram. Oregano has a more piercing scent and its flavor is stronger. Thumbles Variety Oregano has gold foliage on bushy upright plants and is good for massing. White flowers in September.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Marjoram, Rosemary, Thyme	Perennial
<b>Oregano, Variegated</b>	Oregano is more robust and spreading than Sweet Marjoram. Oregano has a more piercing scent and its flavor is stronger. Variegated Oregano has green and cream edged foliage. It can be used for its culinary merit or an attraction in the garden.	Pizza, Italian Dishes, Beef, Pork, Soups	Basil, Garlic, Marjoram, Rosemary, Thyme	Perennial
<b>Parsley, Curled</b>	The aroma and taste of Parsley is particularly distinct even though it is usually described as mild and subtle. Parsley compliments most flavors but never seems to dominate. Curley Parsley is the most used variety in cooking and as a garnish.	Egg Dishes, Potatoes, Soups, Pasta Dishes, Sauces.	Basil, Chervil, Chives, Dill, Fennel, Oregano	Annual
<b>Parsley, Giant of Italy</b>	The aroma and taste of Parsley is particularly distinct even though it is usually described as mild and subtle. Parsley compliments most flavors but never seems to dominate. This Italian Parsley has great flavor and high yielding large leaves.	Use to garnish dishes, in soups and sauces	Basil, Chervil, Chives, Dill, Fennel, Oregano	Annual
<b>Parsley, Italian</b>	The aroma and taste of Parsley is particularly distinct even though it is usually described as mild and subtle. Parsley compliments most flavors but never seems to dominate. Italian Parsley is stronger and has darker green leaves than Curly Parsley.	Egg Dishes, Potatoes, Soups, Pasta Dishes, Sauces.	Basil, Chervil, Chives, Dill, Fennel, Oregano	Annual

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Patchouli</b>	A bushy herb of the mint family. Earthy and sweetly scented, it is an excellent houseplant with its dark evergreen leaves. Its oils are terrific for the skin and have also been used in perfumes.	Perfumes, Soaps		Annual
<b>Rosemary, Arp</b>	Rosemary has leathery, needle-like leaves that when bruised give off an aroma that is fragrant, pine-like, cooling, and minty. The flavor is pine-like, peppery, woody and herby. Arp Rosemary is an upright plant with grayish leaves and pale blue flowers.	Breads, Lamb, Pork, Poultry, Potatoes	Basil, Garlic, Marjoram, Oregano, Sage, Thyme	Annual
<b>Rosemary, Barbecue</b>	Rosemary has leathery, needle-like leaves that when bruised give off an aroma that is fragrant, pine-like, cooling, and minty. The flavor is pine-like, peppery, warming, woody and herby. Barbecue Rosemary stems on the grill and will add flavor to meat.	Breads, Lamb, Pork, Poultry, Potatoes	Basil, Garlic, Marjoram, Oregano, Sage, Thyme	Annual
<b>Rosemary, Cascade</b>	Rosemary has leathery, needle-like leaves that when bruised give off an aroma that is fragrant, pine-like, cooling, and minty. The flavor is pine-like, peppery, woody and herby. Cascade Rosemary has shiny dark green leaves and is excellent baskets.	Breads, Lamb, Pork, Poultry, Potatoes	Basil, Garlic, Marjoram, Oregano, Sage, Thyme	Annual
<b>Rosemary, Common</b>	Rosemary has leathery, needle-like leaves that when bruised give off an aroma that is fragrant, pine-like, cooling, and minty. The flavor is pine-like, peppery, woody and herby. Common Rosemary is an upright	Breads, Lamb, Pork, Poultry, Potatoes	Basil, Garlic, Marjoram, Oregano, Sage, Thyme	Annual
<b>Rosemary, Tuscan Blue</b>	Rosemary has leathery, needle-like leaves that when bruised give off an aroma that is fragrant, pine-like, cooling, and minty. The flavor is pine-like, peppery, woody and herby. Tuscan Blue Rosemary is an upright but broad growing variety.	Breads, Lamb, Pork, Poultry, Potatoes	Basil, Garlic, Marjoram, Oregano, Sage, Thyme	Annual
<b>Rungia Klossii - Mushroom Plant</b>	This dark green crispy leaved plant is similar to spinach, but has a mushroom taste. It's leaves are packed with nutrition and when cooked, the mushroom flavor increases.	Great in a salad, sandwiches raw or stir-fry		Annual
<b>Sage, Autumn Cherry Chief</b>	Sage is a hardy erect perennial with leaves that are green then mature to a soft silvery gray. Autumn Cherry Chief grows 2-3' tall with fruity aromatic foliage.	Great for Mexican dishes and the red blooms can be used for salads.	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Annual
<b>Sage, Autumn Lipstick</b>				Annual
<b>Sage, Berggarten</b>	Sage is a hardy erect perennial with leaves that are gray-green, rough mature to a soft silvery gray. The aroma is fresh, head-clearing. It has a savory flavor with hints of peppermint. Berggarten Sage is more compact variety. Great for cooking	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial



Variety	Description	Culinary Uses	Works Well With	Type
<b>Sage, Clary</b>	Has green foliage and light pink fragrant flowers in the summer. The aroma is fresh, head-clearing and balsamic. It has a savory flavor with hints of peppermint. Used for medicinal purposes as well as for essential oils.	Bread Stuffings, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial
<b>Sage, Common</b>	Sage is a hardy erect perennial with leaves that are gray-green, rough mature to a soft silvery gray. The aroma is fresh, head-clearing. It has a savory flavor with hints of peppermint. Common Sage is valued for its high essential oil content.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial
<b>Sage, Golden</b>	Sage is a hardy erect perennial with leaves that are rough yet mature to a soft silvery gray. The aroma is fresh, head-clearing. Golden Sage is perfect where space is limited. It has green leaves with gold margins and excellent peppery flavoring.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Tender Perennial
<b>Sage, Honey Melon</b>	Sage is a hardy erect perennial with leaves that are usually gray-green in color. The aroma is fresh, head-clearing. Honey Melon has a pineapple-scented foliage and edible bright red flowers. It is the longest flowering of the Sages ( <i>Salvia elegans</i> )	Salads, desserts, fruit drinks and jellies		Annual
<b>Sage, Hummingbird</b>	The best sage for attracting hummingbirds in the garden! Black flower buds open to dark rose blooms from early summer to frost. Anise-scented, bright green leaves are accented by lovely dark stems.			Perennial
<b>Sage, Mexican Bush</b>	Sage is a hardy erect perennial with leaves that are gray-green, rough yet mature to a soft silvery gray. The aroma is fresh, head-clearing. It has a savory flavor with hints of peppermint. Mexican Bush Sage has gray-green foliage and purple calyces.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Tender Perennial
<b>Sage, Pineapple</b>	Sage is a hardy erect perennial with leaves that are usually gray-green in color. The aroma is fresh, head-clearing. Pineapple Sage has a pineapple-scented foliage and edible bright red flowers that attract hummingbirds.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial
<b>Sage, Purple</b>	Sage is a hardy erect perennial with leaves that are gray-green yet mature to a soft silvery gray. The aroma is fresh, head-clearing. It has a savory flavor with hints of peppermint. Purple Sage has aromatic purple leaves and lavender-blue flowers.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial
<b>Sage, Variegated</b>	Sage is a hardy erect perennial with leaves that are gray-green, rough yet mature to a soft silvery gray. The aroma is fresh and the flavor is savory and has hints of peppermint. Variegated Sage has purple, pink and white leaves with lavender flowers.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Sage, White Dalmatian</b>	Sage is a hardy erect perennial with leaves that are gray-green, rough yet mature to a soft silvery gray. The aroma is fresh and has a savory flavor with hints of peppermint. White Dalmatian Sage is exceptional for culinary purposes and is less bitter.	Bread Stuffing, Soups, Casseroles, Roast Meats, Stews	Basil, Chives, Garlic, Marjoram, Oregano, Parsley, Thyme	Perennial
<b>Salad Burnet</b>	These dark green leaflets have a mild cucumber flavor. They have the best flavor when the young leaves are harvested. The flowers can be used as a garnish for fresh drinks or cakes.	Salads, sauces, compound butter, and dressings.		Annual
<b>Savory, Summer</b>	Native to the Mediterranean, it has been a culinary herb for thousands of years. It brings a tasty element to mild foods without overpowering them, and holds its flavor when dried. Summer Savory flowers can be harvested with the leaves.	Egg Dishes, Casseroles, Pork, Poultry, Soups, Vegetables	Basil, Marjoram, Oregano, Rosemary, Tarragon, Thyme	Annual
<b>Savory, Winter</b>	Native to the Mediterranean, it has been a culinary herb for thousands of years. It brings a tasty element to mild foods without overpowering them, and holds its flavor when dried. Winter Savory is a favorite with its peppery spiciness flavor.	Egg Dishes, Casseroles, Pork, Poultry, Soups, Vegetables	Basil, Marjoram, Oregano, Rosemary, Tarragon, Thyme	Perennial
<b>Shallots</b>	Shallots are long slender bulbs. They differ from the onions in being smaller, and grow in clusters of bulbs from each plant's root system. The bulbs are less pungency than that of onions and garlic, which makes them a favorite ingredient of the chefs.	Asian Dishes, Gravies, Pastas, Salads, Soups, Stews	Fennel, Garlic, Oregano, Sage, Thyme	Annual
<b>Statice, Excellent Mix</b>	A favorite to grow among herb enthusiasts! In the language of flowers, statice symbolizes remembrance.			Annual
<b>Stevia (Sweetleaf)</b>	It is a spindly, soft green plant noted for its sweetening power. Fresh stevia leaves generally have a slight licorice flavor and are many times sweeter than sugar. When dried, stevia powder is about 30 times sweeter than sugar.	Beverages, Cream cheese, Desserts, Stewed Fruit, Rice Pudding	Caraway, Cardamom, Cloves, Ginger, Nutmeg	Annual
<b>Strawflower, Bright Bikini Mix</b>	These beautiful brightly mixed flowers give you constant color during the season. They are great for containers or in the landscape. They are also great as a cut flower.			Annual
<b>Sweet Annie</b>	A sweetly scented annual herb that is also known as Sweet Wormwood. It's aroma is camphorous with a sweet and lightly floral quality. It is often used in dried arrangement because of its sweet scent and it is also considered a medicinal herb.			Annual
<b>Tarragon, French</b>	Adds tons of flavor or any dish. A key ingredient in Fines Herbs, Herbes de Provence and Bouquet Garnis. French Tarragon is one of the finest culinary herbs, it is worshipped by cooks for its licorice-anise aroma and tart, lingering, appealing flavor.	Chicken, Eggs, Fish, Shellfish, Sauces, Dressings, Vegetables	Basil, Dill, Marjoram, Parsley, Savory	Perennial





Variety	Description	Culinary Uses	Works Well With	Type
<b>Tarragon, Texas</b>	Adds tons of flavor or any dish. A key ingredient in Fines Herbs, Herbes de Provence and Bouquet Garnis. Texas Tarragon is also called Mexican Tarragon. It has a reasonably strong, spicy aroma similar to French Tarragon.	Chicken, Eggs, Fish, Shellfish, Sauces, Dressings, Vegetables	Basil, Dill, Marjoram, Parsley, Savory	Tender Perennial
<b>Thyme, Cascata Lemonade</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme can be pungent, warming, spicy and agreeable. Cascata Lemonade has a lemon scent. It's trailing type is great in a hanging basket also.	Soups, Casseroles, Sauces, Potato Salad, Stuffing and Fish	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Coconut</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Coconut Thyme is a vigorous creeping variety with dark pink flowers and bright green foliage.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Doone Valley</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Doone Valley Thyme has lemon scented leaves with yellow variegation and reddish-purple flowers.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Elfin</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Elfin Thyme has spreading mats of tiny, deep green leaves with pink flowers.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, English</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. English Thyme with it's white flowers, is one of the most popular upright varieties.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, French</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. French Thyme is sweeter and considered the best culinary variety. It is a must in French cooking.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Annual
<b>Thyme, Golden Lemon</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Golden lemon Thyme is an upright variety with gold-tinged foliage.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial

# HERB COLLECTION

*Natorp's*  
NURSERY OUTLET

Variety	Description	Culinary Uses	Works Well With	Type
<b>Thyme, Lavender</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Lavender Thyme is a semi-upright variety with a mild Lavender fragrance and lavender-purple flowers.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Lemon</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Lemon Thyme is similar in look and habit to English Thyme, but with a delightful lemon scent.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Lemon Creeping</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of this Thyme is intense lemony fragrance. Lemon Creeping Thyme has vibrant lemon foliage on green-leaved plants with pink flowers.	Soups, Casseroles, Sauces & Gravies, Poultry or Fish	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Lime</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Lime Thyme is a semi-upright variety has pink flowers and a mild citrus scent.		Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Magic Carpet</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. This low-growing plant is perfect for beds, and has lemon-scented flowers that attract butterflies.		Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Mother of</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Mother of Thyme is a mat-forming evergreen plant with beautiful pink flowers.		Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial
<b>Thyme, Pink Chintz</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. This creeping selection has tiny gray - green leaves and pale pink flowers. Great as a ground cover.			Perennial
<b>Thyme, Red Creeping</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Red Thyme has dark green, leaves on a dense creeper, with deep red flowers.	Soups, Casseroles, Sauces & Gravies, Potato Salad, Stuffing	Basil, Bay Leaves, Marjoram, Oregano, Rosemary, Sage	Perennial



Variety	Description	Culinary Uses	Works Well With	Type
<b>Thyme, Silver</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. An upright variety, Silver thyme has green leaves edged in silver and pale pink flowers.			Perennial
<b>Thyme, Wedgewood</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. This English variety has green leaves with a yellow splotched center and pinkish-lavender flowers.	Stews, meat dishes, pizza sauce and marinades		Perennial
<b>Thyme, White Creeping</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. This low creeping variety has small oval aromatic leaves with white flowers.	Potpourris and herb pillows		Perennial
<b>Thyme, Woolly</b>	A few Thyme varieties have culinary significance and many have ornamental appeal. The aroma and flavor of Thyme is pungent, warming, spicy and agreeable. Evergreen variety with silvery-gray foliage creates a woolly appearance. Pale pink flowers			Perennial