

Whistleberry Farm Herb Seedlings

*see other side for vegetable seedlings >>>>

Basil: Cinnamon	Ann	Warm, sun. purple flowers	Sweet and spicy cinnamon-flavored basil
Basil: Sweet Italian	Ann	Warm, full sun	Salads, tomato dishes, pesto
Basil: Genovese	Ann	Warm, full sun	Salads, tomato dishes, pesto, good for containers
Basil: Purple	Ann	Warm, sun	Same uses as green basil
Basil: Tuscany	Ann	Warm, sun	Large ruffled lettuce-like leaves, mild basil flavor w/ hint of licorice
Basil: Thai	Ann	Warm, full sun, purple flowers	Thai dishes, curries, spicier than sweet basil
Catnip	Per	Full sun, deters garden pests	Type of mint, can use for seasoning, bug repellent, cat treat
Chamomile (German)	Ann	Sun, daisy-like flowers, reseeds	Teas, potpourri
Chives	Per	Full sun to part shade, hardy	Mild onion flavor used in cooking
Cilantro (Coriander)	Ann	Full to partial sun, reseeds, slow bolt	Used in a variety of ethnic dishes, plant away from fennel
Dill - Fernleaf	Ann	Sun, compact plant, slow to bolt	Good for containers, aromatic, culinary seasoning
Fennel (bulb variety)	Per	Full sun, reseeds	Plant away from cilantro & dill, edible seeds, leaves, and bulb
Garlic Chives	Per	Sun, white flowers, reseeds	Can use flowers & leaves for flavor
Lavender (Munstead -English)	Per	Full sun, may not bloom 1 st yr, compact	Potpourri, aromatic hedge, bug repellent
Lemon Balm	Per	Full sun to part shade, aromatic	Teas, potpourri, salads, stuffings, bug repellent
Lemon Mint	Ann	Sun, lavender bloom	Citrus, used in teas and sauces
Lemon Verbena	Ann	Full sun, tender perennial	Lemon-scented leaves used for cooking beverages, bug repellent
Marjoram	Per	Sun	Sweet and spicy, similar to oregano
Oregano	Per	Full sun	Italian dishes
Parsley (curly)	Bi	Sun to partial shade	Culinary use or garnish
Parsley (Italian flat leaf)	Bi	Sun to partial shade	Culinary use
Peppermint	Per	Full sun to part-shade	Culinary or medicinal, higher menthol level, spicier
Peppermint (chocolate)	Per	Full sun to part-shade	Peppermint-patty aroma and flavor, used in teas and iced drinks
Rosemary	Per	Full sun, well drained soil	Culinary, decorative
Sage (Extrakta)	Per	Full sun, purple/blue flowers	Garden sage, culinary, high essential oil content
Sage (Pineapple)	Ann	Full sun, red, showy flowers	Attracts butterflies and hummingbirds, leaves and flower edible
Savory - Winter	Per	Full sun, attracts bees, white flowers	Culinary – spicy, peppery, cut back to encourage growth
Spearmint	Per	Full sun to part shade	Teas, culinary, sweeter and lower menthol than peppermint
Stevia	Ann	Sun to part shade, per. in warm climates	No calorie sweetener
Tarragon (French)	Per	Sun, aromatic	Spicy, sweet flavor with licorice aroma, culinary use
Thyme – German Winter	Per	Sun to part-shade	Culinary, potpourri
Thyme – Creeping	Per	Sun to part-shade	Culinary, potpourri, can also be used for aromatic ground cover