



DoRight's 2010 Superb Herb Descriptions

BASIL AFRICAN BLUE	Ocimum kilimandscharicum x basilicum. African Blue Basil is beautiful, but not so tantalizing on the tongue as its counterparts. Purple blushing of the new foliage, turns to dark green. Its flowers of pink and purple make this symmetrical mini shrub functional as well as attractive. Many say it has such strong clove-like aroma, that it seems to be deer resistant. Set in a vase, a border planting, or mixed in potpourri. 3-4 feet in height. Annual
BASIL CINNAMON	Ocimum bacilicum. Try this Cinnamon flavored Basil as a garnish for fruit salads or baked into your next cheesecake ! It is an attractive plant which grows 18"-24" tall with beautiful purple stems, green leaves and lavender flowers. It's flavor strongly resembles the cinnamon you bake with. Try some fresh or it's wonderful dried. Annual
BASIL FINO VERDE	Ocimum bacilicum. Plant this beautiful perfectly globed shaped little basil as an ornamental in your garden and then enjoy a harvest of it's leaves for cooking ! This little globe basil can also be used as a formal topiary in a terra cotta pot on your patio. Fino Verde has an intense sweet basil taste and that alluring basil aroma. It's leaves are very small and are easy to use in salads and as a garnish. Plant in full sun with rich well drained soil. Annual
BASIL GENOVESE	Ocimum bacilicum. This is THE true Genovese Basil found in every Italian garden ! These plants have beautiful long, dark green leaves which reach 4 inches in length making them perfect for cooking. Dreaming of pesto all Summer ...remember to plant many bushes so you can look forward to a bountiful harvest for months to come. You won't want to be without this superbly fragrant and luscious basil. Try drying some of your leaves for cooking later in the year. Annual
BASIL GREEK COLUMNAR	Ocimum bacilicum. This non-flowering variety has a strong sweet basil flavor that keeps on producing luscious leaves through the growing season. Plant gets its name due to its upright growing habit. Excellent variety grown inside during the winter. Grows 3'X1' plants. Annual
BASIL ITALIAN LARGE LEAF (SWEET)	Ocimum bacilicum. A big producer of large basil leaves for all of your cooking needs. Each plant can grow to 2.5 feet tall and have beautiful crinkled leaves. Italian Large Leaf Basil has a very sweet flavor and lovely aroma. Great for making pesto, or used fresh in summer salads. Plant in full sun and rich well drained soil. Annual
BASIL LEMON	Ocimum bacilicum. A fresh lemon zest comes into play with this aromatic variety. Medium sized, light lime-green leaves. The citrus flavor and aroma have an intense effect in salads and/or chicken dishes. Plant bears white flower clusters in middle of season, pick off to keep foliage full. Grows 18-24" tall. Annual
BASIL LETTUCE LEAF	Ocimum bacilicum. Excellent basil for pesto, salads and pairing with tomatoes. Lettuce Leaf has a huge, crinkly, light green leaf with a pungent spiciness. Beautiful plant that bears white flowers that should be pinched off to keep plant full. Grows 18-20" tall. Annual
BASIL LICORICE	Ocimum bacilicum. This basil variety named after its anise or licorice flavor and aroma. This compact plant bears green thin leaves that have purple stems , purple flowers and purple immature leaves. A wonderful addition to fish and makes for a nice cut flower in a vase. Grows 20-24" tall. Annual
BASIL MAGIC MOUNTAIN	Ocimum bacilicum. This basil has big salvia-like spikes, deep purple florets, with purple-hued young leaves that become dark green. Best used as an ornamental than for its flavor, Magic Mountain has a uniform, symmetrical habit, and exhibits beautifully in a herb garden or in the back of a flower border. Annual
BASIL PESTO PERPETUO	Ocimum b. citrodorum. Wow, a basil that keeps producing sweet, light flavored basil leaves throughout the growing season. This light green with white margins basil is beautiful as well as having a mild sweet basil flavor. Won't go to flower in the middle of the season. The basil that keeps on giving! Annual
BASIL PURPLE RUFFLES	Ocimum bacilicum. An All American Winner ! Large, heavily ruffled and fringed dark purple leaves and pinkish purple flowers make this a striking new addition to the herb garden or flower border. Plants can reach up to 2 feet tall and the leaves have a very spicy flavor. A partially shaded location will suit this Basil. Annual



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BASIL RED RUBIN	<i>Ocimum bacilicum</i> . This is the red leaf form of the wildly popular Thai Holy Basil. Vigorous plants will produce continuously for a long harvest season. An ideal decorative container plant as well as one of the wonderful aromatic edible basils. Try this basil for it's exotic flavor and beautiful pink flowers. Annual
BASIL SPICY GLOBE	<i>Ocimum bacilicum</i> . This is the MOST attractive form of fine leaf bush basil available. This stronger, improved selection has larger leaves and a dense, even growth habit. Growing only 10" to 15" tall it will make an attractive topiary or try it as an edging for your flower beds. Spicy Globe has a nice sharp basil flavor and pleasing aroma. Plant in full sun and give it well drained soil for best performance. Annual
BASIL THAI	<i>Ocimum bacilicum</i> . This basil is used in Thai cooking as well as Italian. Its compact plant has dark green leaves with, purple new growth, and deep purple flowers. Its flavor is reminiscent of cinnamon and licorice together. Beautiful ornamental plant as well. Grows 24-30". Annual
BORAGE	<i>Borago officinalis</i> . This tall, herb bears hundreds of edible blue flowers used in salads, and as a garnish. The taste resembles that of a cucumber. The seeds are rich in (GLA) gamma-linolenic acid. Leaves and stems should not be consumed. Grows 18-24" tall. Annual
CARAWAY	<i>Carum carvi</i> . Caraway has a lot to offer the home gardener. The root may be eaten like a vegetable, the leaves and stalks can be eaten fresh, and the seeds are used in flavoring breads and cheeses. First year plant gets 8 inches tall, second year it bears seeds and gets to 30" tall. Zones: 3-7
CATMINT	<i>Nepeta sibirica</i> . This perennial is often used in flower garden borders. Although it is grown as an herb, it is not edible. Some cats react to the fragrant foliage. The beautiful blue to purple flowers attracts bees, butterflies and hummingbirds. Plants are not related to <i>Mentha</i> , (true mints). Grows 24-36". Zones: 3-8
CATNIP	<i>Nepeta cataria</i> . Treat your cats to hours of fun in the garden. Try planting this catnip as a border or in containers to be placed near your cat's favorite resting places ! This selection has a fresh,lemony flavor that your cats will find irresistible. This plant is a reliably hardy perennial herb that can grow to be 1'-3' tall so there is no worry about it disappearing from your garden. Grows in sun and most soil types. Zones: 3-9
CHAMOMILE GERMAN	<i>Matricaria retcutita</i> . This pretty little sunflower relative is very aromatic. Smells like apples, or pineapple when crushed. The flowers are used for skin and stomach irritations. Flowers are steeped in tea. Plants are also used in landscapes between stepping stones to release the pungent aroma. Grows 8-12" tall. Annual
CHIVES	Chives are an elegant and graceful addition to your herb garden. Long, beautiful stems have a refined, pleasing, mild oniony flavor and they also provide you with edible lavender-pink flowers for that gourmet salad garnish. Easy to grow in a container or in the ground, harvest the stems frequently to encourage a long generous season of production.Grows 12-24". Zones: 3-9
CILANTRO	<i>Coriandrum sativum</i> . The piquant flavor of fresh cilantro has become a California garden favorite. An essential ingredient in Mexican and Asian cooking this new selection will perform longer and give you a bigger harvest than regular Cilantro. The parsley like leaves are sweet and aromatic. Grows 20" tall. Annual
DILL FERNLEAF	<i>Anethum graveolens</i> . An All American Winner in 1992 ! Attractive lacy foliage adorns this well behaved eighteen inch tall garden dill. The more you harvest it's leaves, the more it will produce. A beautiful addition to containers and beds, try this unique, compact dill for it's incredible array of culinary features.. Plant in full sun. Annual
LEMON BALM	<i>Melissa officinalis</i> . This is one of the easiest herbs to grow, due to its extreme hardiness. Its leaves are a tangy lemon flavor and scent. Used in Iced tea, chicken and fish dishes and used as an aromatic oil, or an additive to potpourri. Medicinally used as a headache, cramp and insomnia remedy. Plant is invasive, plant in containers to tame. Grows to 18-24" tall. Zones: 4-9



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LOVAGE	<i>Levisticum officinalis</i> . This tall, hardy, celery flavored herb is a must for flavorful soup stock. Often added to stews and meat dishes. Medicinally used in a tea for its diuretic effects or as a carminative (relieves gas). It can get as tall as 5 feet. Grows 48-60" tall. Zones: 3-7
MARJORAM SWEET	<i>Origanum majorana</i> . A sweet version of its cousin Marjoram, this flavorful herb is used with meats, tomato and rice dishes. Grows wild on the mountain sides of Greece. Found often in Italian, French and Greek cuisine. Used medicinally as a tea for treatment of headaches, nausea, tension and PMS. Grows 10-12" tall. Zones: 4-9
MARJORAM ZAATAR	<i>Origanum syriaca</i> . This beautiful Mediterranean herb is used to flavor meat dishes and bread. Its flavor mostly resembles a mild Thyme more than Sweet Marjoram. Fuzzy gray-green foliage on upright stems. Easy to grow in full sun. Known also as Syrian Marjoram. Grows 3x3 feet. Zones: 6-9
MINT APPLE	<i>Mentha suaveolens</i> . Its leaves are fuzzy, gray and light green in color. Its flowers are white, and bees love them. A mild apple fragrance and flavor make this mint excellent for iced tea and mint sauces. Plant in full sun, be sure to confine it to a container, it spreads fast by underground runners. Grows 24-36" tall. Zones: 3-7
MINT CHOCOLATE	<i>Mentha piperita</i> 'Chocolate'. Smooth, green to purple leaves, as the weather gets cool. This mint has a mild chocolate flavor with a hint of mint. Stems are dark red to purple. Plant has a spreading habit and should be grown in containers, to control its invasive habit. Excellent addition to iced tea, hot cocoa, or desserts. Grows 18-24" tall. Zones: 3-7
MINT INDIAN OR YERBA BUENA	<i>Satureja douglasii</i> . This low trailing herb has a sweet, floral mint flavor that when steeped in water, makes a soothing tea. Grows best in shade to part sun and bears a small white flower. Often used to spill down a wall or container. Deer resistant. aka: <i>Clinopodium douglasii</i> . Grows 10-12". Zones: 7-10
MINT MOROCCAN	<i>Mentha spicata</i> 'Moroccan'. This mint is a stronger sister of Spearmint. Used in Moroccan mint tea, Mojitos and any dish you can add spearmint to. Years ago, before toothpaste, people used this to flavor baking soda, then brush. Grows 18-24" tall. Zones: 3-7
MINT ORANGE	<i>Mentha piperita</i> 'citrata'. This mint packs a citrus punch. Stronger and more spicy than most mints. Has a strong citrus, sweet aroma. Trailing habit, that needs to have boundaries set. Plant in containers. When crushed, it leaves a strong orange aroma, pleasant to the senses. Great in iced tea, fruit punch, and desserts. Grows 12-24" tall. Zones: 3-7
MINT PEPPERMINT	<i>Mentha piperita</i> . One of the worlds most popular mints, Peppermint seems to have several uses both edible and medicinal. Its leaves carry a strong powerful mint oil, that goes well with sweet. Its soothing qualities relieve nausea, PMS, headache, stress, gas and indigestion. Add to iced tea and desserts. Plant in containers to contain underground runners. Grows 12-24" tall. Zones: 3-7
MINT PEPPERMINT VARIEGATED	<i>Mentha piperita</i> 'variegata'. This mint is both beautiful as well as flavorful. It has a sweeter scent than most of the mints which makes it an amazing flavor and essence for candy and teas. Used also in savory dishes like Thai cooking. Easy to grow, and hardy to boot. Be sure to keep in a confined container or planting area, as it spreads by underground runners. 4" tall. Zones: 6-9
MINT PINEAPPLE	<i>Mentha suaveolens</i> 'varietigata'. True to its given name this mint has a sweet pineapple scent that works well in jellies, jams, teas, and desserts. Colorful creamy white and light green make it a beauty for contrast in the garden. Not as furry as many other mints, and not as invasive. It may be planted with other plants in the garden. Deer resistant as well. Grows 12" tall. Zones: 6-9
MINT SPEARMINT	<i>Mentha spicata</i> 'Spearmint'. The mint that is best associated with fresh breath. Used for flavoring toothpaste, gums, breath mint candies and sauces. This mint is sweet, and not as strong as the peppermints. Deep green in color and have a lush appearance. Plants are very aggressive and must be confined to containers or closed beds. Grows to 24". Zones: 3-7



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OREGANO CRINKLE LEAF	<i>Origanum onites aureum</i> 'Crinkle Leaf'. This low growing oregano has a golden colored leaf that is crinkled in appearance. Makes a full areomatic carpet as a ground cover. Plant in full sun with afternoon shade. Heat and drought tolerant When crushed it releases an oregano scent. Attractive by a walkway. Grows 6-8" tall. Zones: 6-11
OREGANO GREEK	<i>Origanum heracleoticum</i> . Grown on the slopes of the Mediterranean. Greek Oregano is one of the most pungant and strong flavored of the oreganos. It has a mounding habit and has white flowers at the end of summer. Used in Greek, Italian, Spanish and Mexican foods. Its drought and heat tolerant. Also deer resistant. Grows 24" tall. Zones: 4-9
OREGANO HOT & SPICY	<i>Origanum vulgare majoricum</i> 'Hot & Spicy'. The spiciest of the oreganos. This variety has very pungent foliage, a slight fuzziness to its touch, and flavor that has a sweet bite to it. Used in rich, savory dishes such as Mexican, Italian and Greek cuisine. Plant in full sun to part shade. Pinch off flowers to keep foliage tender. Grows 12-18" tall. Zones: 4-9
OREGANO ITALIAN	<i>Origanum vulgare</i> . The most popular of oreganos, this variety pairs well with tomato, so also known as the "pizza spice". Easy to grow in heat, and full sun. Blooms a purple-pink flower in spring that holds well as a cut-flower. Spreading, upright habit, best if grown in pots. Grows 18-24" tall. Zones: 4-9
OREGANO GOLDEN	<i>Origanum vulgare aureum</i> . Rich golden green rounded leaves beautify this ornamental, low mounding herb. Excellent color contrast container plant that bears a white flower in the summer months. Heat and drought tolerant in a full sun setting. Easy to grow, cut back to keep its fullness. Grows 10-12" tall. Zones: 4-9
OREGANO VARIEGATED	<i>Origanum vulgare</i> 'Variegated'. This variegated beauty is a great addition to your garden as a culinary herb as well as an ornamental herb. It has a mild oregano flavor that is good in salads and pasta sauces. Low growing mounding habit. Part sun to part shade for this frost tender perennial. Grow 18-20" tall. Zones: 4-9
ORIGANUM VULGARE SPP. DICTAMNUS	<i>Origanum vulgare</i> spp. <i>dictamnus</i> . Dittany of Crete, or Hop marjorum. This oregano has a gray fuzzy foliage that bears pink flowers, with pink paper-like bracts that hang off foliage about 6-8" from summer into the fall months. Flowers can be dried. Used mostly for its ornamental value in containers, rock walls, and hanging baskets. Used medicinally to calm a nervous stomach or as a natural antioxidant. Grows 12" mounding habit. Zones: 8-11
PARSLEY CURLED	<i>Petroselinum crispum</i> . Curled parsley is most often used as a garnish on plates around the world due to its palate cleansing properties. A beautiful plant as well, and a culinary addition to salads, soups, tabbouleh, sauces and more. Harvest outside leaves to the base of plant. Replant every year for best results. Grows 12-14" tall. Zones: 5-9
PARSLEY ITALIAN	<i>Petroselinum crispum neapolitanum</i> . The favorite type of Parsley because it's flavor is extra rich. It always adds that classic European character to your soups, salads and pastas. Dark green, glossy leaves have a strong, clean flavor. A taller, popular variety which is very easy to grow. Plant several bushes for long harvests throughout the season. Grows 14-18" tall. Zones: 5-9
ROSEMARY BARBEQUE	<i>Rosemarinis officinalis</i> 'Barbeque'. This small shrub-herb has long skewer-like branches for shish-kabob style barbecue. Strong rosemary foliage that can be added to any dish. Makes a beautiful upright, blue flowering shrub. Low water needs and deer resistant. Years of culinary pleasure guaranteed. Grows 4-5 feet tall. Zones: 8-11
ROSEMARY SPICE ISLAND	<i>Rosemarinis officinalis</i> 'Spice Island'. Beautiful light blue flowers cover this upright Rosemary bush in winter through early spring. Spice Island known for its special spicy flavor and pungent fragrance. Especially attractive as an ornamental shrub. Stems may be used to skewer vegetables and meats for added flavor when grilled. Used leaves dried or fresh. Grows 2-3 feet tall. Zones: 8-11
ROSEMARY TUSCAN BLUE	<i>Rosemarinus officinalis</i> 'Tuscan Blue'. This Rosemary has one of the largest flowers of all Rosemary varieties. Used both as an herb and a ornamental shrub. Tuscan Blue is used as an herb to flavor chicken, pork, fish and many other meats and stews. It is drought and heat tolerant. Needs good drainage, so it does well in containers. Grows 4-5 feet tall. Zones: 8-11
ROSEMARY UPRIGHT	<i>Rosemarinus officinalis</i> . Used as an herb as well as an ornamental, upright shrub. Blooms light blue flowers in winter through early spring. Flavorful leaves used dried or fresh. Distinct, strong flavor used with many meats such as chicken, game hens, pork and rabbit. Plant in full sun, in well drained soil, or in containers. Grows 4-5 feet tall. Zones: 8-11



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SAGE BERGGARTEN	Salvia officinalis 'Berggarten'. The leaves on this culinary salvia have larger leaves than most edible varieties. The leaves are gray-green and the plant bears purple-blue flowers in the summer months. Prune back hard in late fall or winter, to assure tender shoots to harvest. Beautiful when baked under the skin of a turkey, or used as cut flowers. Grows 18-20" tall. Zones: 4-10
SAGE COMMON (CULINARY)	Salvia Officinalis. Garden Sage, Common Sage or Green Sage. This is the variety most often used in commercially dried herb sage. A beautiful, easy to grown plant that will attract pollinators with their pretty lavender flowers which appear on long spikes in summertime. Try this herb fresh in pastas and chicken recipes. This flavorful, strong herb is great for stuffing too. Grows 20-30" tall. Zones: 5-8
SAGE GOLDEN	Salvia officinalis 'Icterina'. A treasure in the garden as it displays colorful green-blue foliage with irregular yellow margins. This salvia stays low to about 2 feet. Leaves are harvested all year round for chicken, turkey, stuffings and soups. Prune back hard, every fall or winter. A charming addition to any herb garden. Grows 20-24" tall. Zones: 4-10
SAGE NAZARETH	Salvia officinalis 'Nazareth'. This culinary sage has a gray fuzzy leaf that stands out in the garden. Nazareth has a sky blue Salvia flower in the summer months. Leaves are sweetly aromatic, and lend a distinct flavor to savory meals. Used as a cut filler for cut flower arrangements. Cut back plants in the fall or early winter. Plants need good drainage. Grows 18-20" tall. Zones: 5-8
SAGE PINEAPPLE	Pineapple sage has leaves that smell strongly of sweet pineapple when crushed. It bears long scarlet flowers that hummingbirds and butterflies adore. The leaves can be crushed to make a sweet tea that goes good with honey. This plant is beautiful in the garden. Cut back in the fall to early winter. Zones: 8-11
SAGE PURPLE	Salvia officinalis 'Purpurescens'. Purple young leaves top this plant in the spring, leaves turn to a light green as they mature. Used as a culinary herb very much like the common sage, and as an ornamental sub-shrub. Flowers in the summer months, a light purple flower. Sage is known to have anti-fungal and antiseptic properties medicinally. Grows 24-30" tall. Zones: 4-10
SAGE TRICOLOR	Salvia officinalis 'Tricolor'. This beauty has all the color for a confetti of color in your herb garden. Although not the flavor appeal as purple and common sage, this variety has the sweet sage aromas. New leaves start out purple and mature to a light green, with cream-white to pink margins. Drought and heat tolerant as well as deer resistant. grows 18-24" tall. Zones: 7-8
STEVIA REBAUDIANA	Stevia rebaudiana. This sweet plant has gained in popularity due to its ability to sweeten naturally. Its sweetness is said to be 20-30 times more than sugar, without the calories. The leaves can be boiled in water and the liquid can be added to beverages, or the leaves can be dried and crushed up, then added to desserts and other foods. Part sun to part shade. Grows 20-30" tall. Annual
TARRAGON FRENCH	Artemisia druncunculus. This herbaceous perennial loves the warm weather. Virtually disappears in cold climates until warm weather. used in French cuisine in savory dishes, it has a mild licorice-like flavor that makes a statement. Very popular in most European recipes. Prefers hot climates, full sun. Grows 24-36" tall. Zones: 3-7
THYME CULINARY	Thymus vulgaris. Common Thyme or Garden Thyme, this variety is the most commonly used in cooking. It has a clumping habit that covers itself with tiny pink to white flowers in the summer. Used ornamentally in garden borders. Grows well in poor soils and is tolerant to drought and heat. Grows 12-16" tall. Zones: 4-9
THYME FAUSTINOI	Thymus vulgaris 'Faustinoi'. A compact, clean sub-shrub that produces hundreds of tiny 8" branches that can be bundled with other herbs and dropped into soups for a fantastic thyme flavoring. Leaves are aromatic when crushed. Summer time it bears tiny pale pink flowers. Excellent in pots. Prefers full sun and tolerates low watering. Deer resistant too. Grows 8-10" tall. Zones: 6-9
THYME GOLDEN LEMON	Thymus x citriodorus 'Golden Lemon'. Similar to Lemon Thyme, but taller, this variety has small deep green leaves with a gold edge. Grows in full sun in a mounding habit. Bears small light pink flowers in spring and summer. Used in cooking fresh as a marinade addition, and cooked into dishes that warrant a lemon twist. Drought and heat tolerant. Grows 6-12" tall. Zones: 4-9
THYME SILVER EDGE	Thymus x cirtiodorus 'Argenteus'. This Thyme has a dark green leaf with a creamy-white margin, and smells of fresh lemons when crushed. Silver Edge Thyme has a lemon flavor that when added to marinades, or poultry when baking adds a little zest. Used mostly as an ornamental perennial, or in potpourri mixes. Heat, sun and drought tolerant. Deer resistant too. Grows 6-12" tall. Zones: 4-9