

2011 Pork Plants Herb List

NEW	Crop	Variety	Sun	Height	Description	AAS	Perennial	Pot	Asian	French	Italian	Mexican	Middle Eastern	Min temp
	Allium tuberosum	Garlic Chives	Full	10-20"	Also known as "Chinese leeks," larger than standard chives and have a mild garlic scent and flavor. Excellent as garnish, in stir-fry or anywhere hint of garlic flavor is desired.		X							40°F
	Anise		Full	12-14"	Both leaves and seed have distinctive, sweet licorice flavor. The greenish brown, oval seed perfumes and flavors a variety of confections as well as savory dishes. It's also used to flavor drinks such as ouzo and used in Southeast Asian cooking.			X	X					50°F
	Basil	Genovese	Full	18-24"	Classic large-leaved Italian sweet basil prized for its spicy flavor and wonderful aroma. Variety of choice for pesto.			X			X			50°F
	Basil	Large Leaf Italian	Full	12"	Use fresh or dried, great for use with Tomatoes and Mozzarella cheese.			X			X			50°F
	Caraway		Full	12-14"	The fruits (seeds) usually used whole, have a pungent, anise-like flavor and aroma used in breads especially rye bread. It is also used in liquors, casseroles, and other foods, especially in Central European and Scandinavian cuisine, like sauerkraut. The roots may be cooked as a root vegetable like parsnips or carrots.			X						50°F
	Catnip		Full	18"	Stuff fresh or dried leaves into tiny pillows for cat toys. Green leaves are used in teas.		X							50°F
	Chamomille	German	Full	2-3'	Small white daisies are fragrant, used in brewing tea, making perfumes or hair rinses.									50°F
	Chives		Full	12-18"	Onion-flavored, cylindrical hollow leaves, cut for salads, potatoes, soups. Lavender blooms are edible garnish. Grow indoors or out.		X	X						40°F
	Cilantro	Delfino	Full	18-20"	Distinctive, deep-green, fern like leaf structure makes it easy to fine-tune the subtlest seasoning in many dishes. Slow to bolt in mid to late summer, when pungent seeds can be harvested as Coriander.	X		X	X			X	X	50°F
	Cilantro	Santo	Full	18-20"	An extra-slow bolting type grown for its traditional leaves used in salsa and other Asian and Mexican cuisine. Seeds can also be harvested after plants have matured for use as coriander.			X	X			X	X	50°F
	Cumin		Full	12-14"	Used in enchiladas, tacos, and other Middle-eastern, Indian, Cuban and Mexican-style foods. It can also be added to salsa to give it extra flavor or used on meat in addition to other common seasonings. Also used in North African, Western Chinese and Brazilian cuisines.			X	X			X	X	50°F
	Dill	Fernleaf	Full	18"	A compact powerhouse of flavor; seeds flavor pickles, leaves enhance salads, soups, omelets, and vegetables.	X		X						50°F
	Dill		Full	36"	Seeds flavor pickles; leaves enhance salads, soups, omelets and vegetables.									50°F
	Lemon Balm		Full	24"	Use lemon scented leaves in teas, potpourris.		X							50°F
	Lemon Grass	East Indian	Full	30-36"	Fresh lemon flavor is popular in Asian & Caribbean cuisine. Its grassy leaves are used in teas, beverages, soups and other dishes.									50°F
	Marjoram	Sweet	Full	12"	Use fresh or dried leaves in salads, dressings, meat, sausage, lamb dishes, beans and soups.			X						50°F

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X	Mint	Chocolate	Full	18-24"	Low, fast spreading plant with purplish-dark green leaves. Tastes like "Thin mint" cookie or chocolate peppermint patty. Use chopped up with fresh ripe strawberries, homemade ice cream, drinks, etc. NOTE: best grown in a container or planted in garden in plastic pot without a bottom, as it can take over everything.		X	X						40°F
X	Mint	Orange	Full	24"	Citrusy taste like candied orange peel. Mix with Chocolate Mint for exhilarating candy-like tea, make mint sauce for lamb or fish, orange mint jelly or orange mint vinegar. Fresh leaves are high in Vitamin A & C, used in salads, desserts, and garnishes. NOTE: best grown in a container or planted in garden in plastic pot without a bottom, as it can take over everything.		X	X						40°F
	Oregano	Greek	Full	12-24"	Coarse, oval, dark green leaves produce an intense oregano flavor. Produces clusters of tiny white flowers that serve as edible, mild flavoring. Considered "the preferred oregano" for true culinary flavor.		X	X			X			40°F
	Parsley	Finest Supercurl	Full	12"	Highly curled with dark green color preferred for garnish rather than cooking.			X						50°F
	Parsley	Italian	Full	12"	Flat, dark leaves grow vigorously and best for use in cooking.			X		X	X			50°F
	Rosemary		Full	24"	Upright, shrubby evergreen produces needle-like leaves that are used fresh or dried on poultry, meats and seafood.			X		X	X			50°F
	Sage		Full	12-24"	Plants produce broad, oval, grey-green leaves that are used fresh or dried for seasoning many foods and as a fragrance. Not only used on turkey, but great sauteed with garlic and white wine on pork or blended into cheese or butter.		X	X						40°F
	Satureja	Summer Savory	Full	12-24"	Flavorful, easy-to-grow herb has similar taste to thyme, though milder. Widely used in salad, soups and bean dishes, delicious in stir-fry w/ summer squash.									50°F
	Spearmint		Full	24-30"	Refreshingly-scented, spreading plant is good for teas, sauces, jessies, sweets and garnish. NOTE: best grown in a container or planted in garden in plastic pot without a bottom, as it can take over everything.			X						40°F
	Stevia	Sweet Leaf	Full	12-18"	An alternative to artificial sweeteners, is 20-30 times sweeter than sugar cane!			X						50°F
X	Tarragon	French	Full		A staple in every kitchen and garden. Foliage is long and narrow. Used for flavoring vinegars and wide range of foods.			X		X				50°F
X	Thyme	Summer	Full	12-18"	Easy to grow and one of most useful herbs in kitchen. Use leaves fresh or dried to flavor meats, poultry, stews, sauces, soups and dressings.			X						40°F