



"Stir it up" Premium Herbs - Customer Name: _____

Order Form

"Time to prebook for Spring 2011"

4" pot, 18 per tray

Prebook schedule

Common Name	Botanical Name	Description	3/28/11	4/11/11	4/22/11	5/02/11	Beyond
Basil Genovese	<i>Ocimum basilicum 'Genovese'</i>	Highly scented, well rounded flavor; a gourmet basil excellent for use in pesto					
Basil Sweet	<i>Ocimum basilicum</i>	Most common basil, sweetly flavored and fragrant					
Catnip	<i>Nepeta cataria</i>	Mint-like spreading habit. Use in a relaxing tea (humans) & enticing toys (cats)					
Chamomile	<i>Matricaria recutita</i>	Creeping plant w/daisy-like flowers. Apple smell, used in tea and ointments.					
Chives	<i>Allium schoenoprasum</i>	Mild onion flavor for use in soups, stews, vegetables, meat & fish					
Cilantro	<i>Eryngium foetidum</i>	Leaves a pungent taste used in highly seasoned foods. Seeds have lemony taste.					
Dill	<i>Anethum graveolens</i>	Provides a tangy addition to pickles, salad dressings & fish dishes					
Marjoram Hardy Sweet	<i>Origanum marjorana</i>	Sweet and mild oregano flavor for use in soups, meat, and sauces					
Mint Peppermint	<i>Mentha x piperita</i>	Heavily aromatic leaves are well suited for use in iced drinks (fresh) & teas (dried)					
Mint Kentucky Colonel	<i>Spearmint' Mentha spicata</i>	A compliment to lamb in a mint sauce or vinegar; refreshing in tea & iced drinks					
Nasturtium Alaska	<i>Tropaeolum majus 'Alaska'</i>	Large variegated foliage, attractive blooms add a spicy flavor to salads and sandwiches					
Oregano Italian	<i>Origanum x majoricum</i>	Best all-purpose oregano, full of flavor with the sweetness of marjoram					
Parsley Curly	<i>Petroselinum crispum</i>	The ideal garnish for decoration and light flavor					
Parsley Plain	<i>Petroselinum neapolitanum</i>	Flat leaved parsley offers the best in flavor for all culinary uses					
Rosemary Arp	<i>Rosmarinus officinalis 'Arp'</i>	Hardy (-10 F), Gray-green leaves. Fragrant & flavorful in roasted meats & poultry					
Rosemary Barbeque	<i>Rosemary officinalis 'BBQ'</i>	Use the stem as a skewer to release flavor during grilling of meats & vegetables					
Rosemary Prostrate	<i>Rosmarinus o. 'Prostratus'</i>	The trailing habit is attractive in hanging baskets as well as in the rock garden					
Sage Berggarten	<i>Salvia officinalis Berggarten</i>	Green, Used to flavor meats, potatoes and stuffing					
Sage Pineapple	<i>Salvia elegans</i>	Pineapple scented leaves. Light flavor to fruit salads. Fall red flower spikes.					
Tarragon French	<i>Artemisia dracunculus</i>	For poultry or eggs/ Vinegar flavored with tarragon for the distinct taste of anise					
Thyme English	<i>Thymus vulgaris</i>	Low spreading. Attractive in the garden. Fragrance & taste a must in the kitchen					
Thyme Lemon	<i>Thymus x citriodorus</i>	Lemon-scented and flavored leaves compliment fish and chicken					
Verbena Lemon	<i>Aloysia triphylla</i>	A nice lemon flavor to add to salads, fruit, and teas					