

Chalet

HERBS

LANDSCAPE · NURSERY · GARDEN CENTER

Herbs are versatile plants that are valued for their culinary and medicinal uses. They also are appreciated for their varied textures and pleasing scents, which enrich any garden. Herbs require plenty of sun (at least 5 hours per day) and well-drained soils to thrive. Be sure to wait until temperatures warm (usually late May) before planting cold-tender annual herbs such as basil, cilantro and tarragon.

Basil Annual. 12". Use leaves to flavor tomato dishes, salads, soups, mushrooms, sauces and meats.

Lemon - Use in tea.

Purple Ruffles - Bold maroon foliage.

Spicy Globe - Use in salads, stews and sauces.

Borage Annual. 12-24". Flowers can be used as a garnish, chopped young leaves in salads and soft cheese.

Chamomile Feathery foliage and aromatic yellow flowers May-September.

German - Annual. 6-20". Use flowers for tasty herbal tea.

Roman - Perennial. 4-16". Flowers taste rather bitter, use for medicinal tea.

Chervil Annual. 10-15". Lacy green foliage. Use leaves in soups, salads, sauces, chicken, fish and egg dishes.

Chives Perennial.

Garlic - 10-12". Mild garlic flavor. Use in salads, add to butter or cream cheese. Nice garnish.

Onion - 6-9". Use in salads, egg dishes and with cheese.

Cilantro Annual. 2-3 ft. Use leaves in Indian and Mexican dishes; great seasoning for pork and sausage.

Dill Annual. 2-4 ft. Use leaves with salads, breads, dips, fish, chicken and veal.

Fennel Annual. 2-4 ft. Lovely feathery foliage.

Bronze - Decorative, purple-tinged foliage. Uses the same as Florence fennel.

Florence - Young stalks can be eaten fresh like celery or boiled.

Horehound Perennial. 18". Woolly leaves are rich in Vitamin C. Use in tea for colds.

Lemon Balm Perennial. 18-36". Use leaves to flavor summer drinks and fruit salads.

Lovage Annual. 6 ft. Use young leaves in salads, stews and with cheese.

Marjoram Annual. 8". Use with meats and chicken; in stuffings, egg dishes and cheeses.

Oregano Perennial. 1-3 ft. Use leaves in any type of Italian dish, in salads and herb seasoning mixes.

Parsley Biennial.

Curly - 9-12". Garnish for salads, potatoes and vegetables; use in egg dishes and casseroles.

Italian (or Plain) - 12-18". Uses the same as curly parsley.

Peppermint Perennial. 12-24". Watch out, it's vigorous! Great in hot or cold tea.

Rosemary Annual.

Prostrate - Low, trailing growth, perfect in pots.

Upright - 2-4 ft. Use with all kinds of meat, especially lamb; in casseroles and marinades.

Sage Perennial. 12-30". Use with meats, especially game; in stuffings and marinades.

Sorrel Perennial. 12-24". Use young, raw leaves to flavor soups, salads, vegetables, omelets and sauces.

Spearmint Perennial. 8-15". Use leaves to jazz up fruit drinks and punches.

Summer Savory Annual. 12". Great with beans, game meats and stuffings.

Tarragon Annual. 2-3 ft. Use in chicken, fish and egg dishes.

Thyme Perennial. 8". Use with chicken, game, and veal; in tomato sauces and salads.

Winter Savory Perennial. 12". Especially good with beans and game meats.

*Chalet carries a large line of quality herbs, many organic, as well as herb seeds.
Most of the herbs on this list should be in stock when you visit in May or June.*