

# Annual Herbs



Sweet Basil - Use fresh leaves in salads, on tomato sandwiches, in scrambled eggs! Dried leaves are great in all tomato based dishes and on melted cheese. Very tender. Must be covered if threat of frost. Keep pinched back to prevent blooming.



Dill - Delicious sauted in butter for a light sauce on May Peas. Also delicious chopped fresh in scrambled eggs. Bolts quickly in hot weather, keep pinched back and plant in succession.



Lemon Grass - The inner core of the grass leaf can be used to add lemon flavor to any dish such as chicken or rice. You can also use it to make your own lemon grass oil often used in beekeeping. Propagates easily! You will be able to share with friends in no time.



Fennel - Slice small bulbs thinly and chop ferns to add to salad. Larger bulbs are better for soups or roasted with other vegetables.

# Biennial Herbs



Parsley - Flat leaf is much tastier and less bitter than Curly although both are quite nutritious. Add to soups just before serving. Use as a base for pesto. Chop and sprinkle on salads. If nothing else, grow curly parsley just for its beauty and to feed the Swallowtail caterpillars.



Mullein - The large velvety leaves are a striking plant in any garden and really add a great texture and beauty to the herb garden. Many home remedies are made from both the flowers and leaves.