



2018 MASTER GARDENER PLANT SALE

2018 CULINARY HERBS

Note: Quantities limited, no guarantee of availability. All plants require full sun unless otherwise noted under "Comments." Many culinary and medicinal herbs may interact adversely with certain medications and people. We recommend that you be familiar with those risks before ingesting or handling any herb or herb product.

Common Name	Variety and/or Cultivar	Botanical Name (Genus and species)	Annual	Perennial	Days to Maturity	Height	Comments
Basil	'Italian Large Leaf'	<i>Ocimum basilicum</i>	x		78	24-30"	Large plant with medium-dark green leaves up to 4" long; slow to bolt; compared to Genovese, the scent and taste are sweeter; regarded as the essential variety for true Neapolitan cuisine, especially pesto; full sun.
Basil	'Spicy Bush'	<i>Ocimum basilicum minimum</i>	x		50-55	8-14"	Spicy, sweet basil flavor in tiny 1" long leaves; decorative dome-shaped plants; can be grown in pots as well as in garden beds; full sun.
Basil, Lettuce Leaf	'Tuscany'	<i>Ocimum basilicum</i>	x		75	12-16"	Attractive and tasty; lettuce-leaf type; very large 3-5" long, ruffled and puckered, bright-green leaves; mild basil flavor with hints of licorice; upright habit; has shown better than average downy mildew tolerance in field trials; full sun.
Basil, Purple	'Crimson King'	<i>Ocimum basilicum</i>	x		80	16-18"	Geneovese-type basil is both ornamental and delicious; huge, cupped purple leaves with no green shoots release a spicy clove aroma; dramatic addition to borders and containers; needs consistently moist, rich soil; a very attractive and full-flavored addition to any Caprese salad or as a garnish; full sun.
Basil, Thai		<i>Ocimum basilicum</i> var. <i>thyrsoiflora</i>	x		64-70	12-24"	Green 2" leaves, purple stems; purple flowers July to frost; intensely sweet, anise-like fragrance and taste with a hint of mint and citrus; use leaves fresh or dried in tomato dishes, pasta sauces, vegetables and soups; full sun.
Chives	'Staro'	<i>Allium schoenoprasum</i>		x	n/a	12-18"	Fragrant leaves are hollow spears and taste like onion; variety has thicker leaves for freezing, drying or fresh use; well-drained soil; spread 12-18"; forms dense clumps; showy deep pink flowers June-July are also edible; used for wide variety of recipes, cooked or as a garnish; full sun to part shade; drought tolerant; attracts bees and butterflies; deer resistant.
Dill	'Superdukat'	<i>Anethum graveolens</i>	x		40-45 to leaf, 90-110 to seed	4½ -5 feet	Triploid strain is leafier and slower to bolt; edible yellow flowers in late summer; leaves add subtle but distinctive flavor to a variety of dishes including fish, vegetables, soups, salads, sauces, breads, and herb butters; seeds used primarily for pickling, vinegars and sauerkraut; uniform in height for easier leaf bunch harvesting; keep soil moist to avoid bolting; watch for aphids and tomato hornworms; full sun; attracts black swallowtail butterflies; deer resistant.

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Fennel, Bronze	'Bronze'	<i>Foeniculum vulgare</i>		x	80	3-4 feet	Versatile herb and dramatic landscape plant and culinary herb; unique brownish bronze color deepens as the season progresses; sulfur-yellow flowers late summer; sprigs used to flavor salads, fish, sauces; anise flavored seeds; flavor and use are similar to those for regular fennel; full sun; attracts butterflies; deer resistant.
Hyssop	'Blue Flower'	<i>Hyssopus officinalis</i>		x	70-80	12-24"	Upright grower with dark green foliage; blue flowers bloom mid-to late summer; minty flavor; needs well-drained soil; sun to part sun; drought tolerant; attracts butterflies; deer resistant.
Lavender, English	'Melissa Lilac'	<i>Lavandula angustifolia</i>		x	n/a	24-28"	Stunning large flower heads of vibrant lilac-purple color in summer; sweetly fragrant flowers with a mild flavor for cooking and a nice addition to oils and infusions; 16" spread; silvery foliage; eye-catching addition to garden; well drained soil; full sun; drought tolerant; attracts bees and butterflies; deer resistant.
Lavender, English	'Platinum Blonde'	<i>Lavandula angustifolia</i>		x	n/a	16-24"	Very fragrant gray foliage with a cream border; soft violet-blue flowers on tall stems are good for cutting; compact dense plant; full sun; drought tolerant; attracts bees, butterflies and hummingbirds; deer resistant.
Lavender, English	'Phenomenal'	<i>Lavandula x intermedia</i>		x	n/a	24-36"	Fragrant, compact plant has blue blooms and silvery foliage; exceptionally winter hardy; tolerates heat and humidity well; can repeat bloom in late summer or fall; needs good drainage; disease tolerant; full sun; drought tolerant; attracts bees, butterflies and hummingbirds; deer resistant.
Lemon Verbena		<i>Aloysia triphylla</i>	x		60	24-48"	Lemon-scented, shiny lanceolate green leaves also taste of lemon; scented white to pale lilac flowers are quite small; leaves and flowers can be used in teas, desserts, fruit salads, jams and potpourris; best grown in moist well-drained soil; tender woody shrub which can be over-wintered indoors; full sun; attracts butterflies; deer resistant.
Marjoram, Sweet		<i>Origanum majorana</i>		x	n/a	12-24"	Compact plant blooms in late spring to summer; lilac to white flowers emerge from knot-shaped buds; scent similar to oregano, but sweeter; leaves are commonly used to flavor salad dressings, vegetables, soups, sauces and stews; best used fresh but can be used dried as well; rub strong meats with sweet marjoram leaves before roasting for added flavor; said to be soothing, its leaves and flowers can be used in herbal teas; full sun.
Mint, Chocolate		<i>Mentha x piperita f. citrata</i>		x	n/a	24-36"	Narrow, pointed green leaves; chocolate-peppermint-patty aroma; lavender flowers July - August; great addition to chocolate desserts; can be an aggressive spreader; to prevent unwanted spreading, plant with barriers and divide each spring; full sun to part shade; attracts butterflies; deer resistant.

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Mint, Curly	'Curly'	<i>Mentha spicata</i> also called <i>Mentha crispa</i>		x	n/a	12-18"	Large, frilly, light green leaves on sturdy stalks; lilac flowers July to August; taste and smell similar to spearmint; to prevent unwanted spreading, plant with barriers and divide each spring; sun to partial shade; drought tolerant; attracts butterflies; deer resistant.
Oregano, Golden	'Aureum'	<i>Origanum vulgare</i>		x	n/a	6-12"	Golden yellow foliage is great accent in herb garden; pink flowers July - September; low creeping habit; full sun but light shade from hot afternoon sun preserves golden color; drought tolerant; attracts butterflies; deer resistant.
Oregano, Greek		<i>Origanum vulgare</i> subsp. <i>Hirtum</i>		x	n/a	6-8"	Low, creeping growth habit; fragrant, intensely flavored, dark green leaves; use leaves fresh or dried for year-round culinary use; tiny, white flowers in July; needs well-drained soil; trim plants before flowering to promote additional foliage growth; will naturalize; full sun; drought tolerant; attracts butterflies; deer resistant.
Parsley, Curly	'Wega'	<i>Petroselinum crispum</i>	Bien		75	9-16"	Common culinary herb; finely cut, extra curly, dark green leaves; very uniform and dense upright growth habit makes it easy to harvest; used in Mediterranean or Middle Eastern dishes or as a garnish; use as a decorative edging plant and in pots; some swallowtail butterflies use parsley as a host plant for their larvae; full sun.
Parsley, Flat	'Giant of Italy'	<i>Petroselinum crispum</i>	Bien		75	18-20"	Well-drained, rich soil; huge, dark green, flat leaves with great flavor and strong, upright stems; preferred culinary variety; very high yielding; biennial in zones 6-9, grown as an annual; some swallowtail butterflies use parsley as a host plant for their larvae; full sun to part shade.
Rosemary	'Upright'	<i>Rosmarinus officinalis</i>	x		n/a	3-4 feet	Most common Rosemary variety; it's the one we are all familiar with in the kitchen; leaves are a mainstay for cooking and as garnish; does well when potted; narrow, grayish, needle-like foliage that grows upright; light purple-blue edible flowers in spring; full sun; deer resistant.
Sage, Common	'Common'	<i>Salvia officinalis</i>		x	n/a	18"	Blue, lavender blooms in June; 15" spread; fragrant gray-green leaves; woody stem; pinch to promote fullness; full sun; tolerates drought; attracts butterflies; deer resistant.
Sage, Pineapple		<i>Salvia elegans</i>	x		n/a	24-30"	Pineapple scented leaves can be steeped in hot water to make herbal tea; red flowers in late fall; attracts butterflies and hummingbirds; deer resistant.
Sage, Purple	'Purpurascens'	<i>Salvia officinalis</i>		x	n/a	12-24"	Lavender blooms May to June; fragrant leaves; grown for purple foliage; hardy to Zone 6; full sun; drought tolerant; attracts butterflies; deer resistant.

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Sage, Tricolor	'Tricolor'	<i>Salvia officinalis</i>		x	n/a	12-18"	Lilac-blue blooms in May to June; 12-18" spread; fragrant leaves are grayish-green, white and purple, edged with pink; may not be winter hardy; well-drained soil; full sun; drought tolerant; attracts butterflies; deer resistant.
Tarragon, French		<i>Artemisia dracunculus</i>		x	n/a	24"	Anise flavored leaves are used with fish, poultry and vinegar; pinch to keep bushy; needs well-drained soil; full sun to part shade; deer resistant.
Thyme, Culinary		<i>Thymus vulgaris</i>		x	n/a	12"	The most common thyme used in cooking; tiny lilac flowers late spring to early summer; aromatic gray-green leaves used fresh or dried; cut back plants to encourage fresh growth; moist, well-drained soil; full sun; drought tolerant; attracts bees and butterflies; deer resistant.
Thyme, Lemon Creeping		<i>Thymus x citriodorus</i>		x	n/a	2-4"	Fragrance of lemons; tiny, oblong, dark green leaves; small pink flowers; moist, well-drained soil; 12" spread; full sun; drought tolerant; attracts bees; deer resistant.
Thyme, Lemon Creeping	'Doone Valley'	<i>Thymus x citriodorus</i>		x	n/a	2-4"	Dark green foliage is tipped with gold in cool weather; fragrance of lemons; bright pink flowers in mid-summer; will tolerate moderate foot traffic; full sun; drought tolerant; attracts bees and butterflies; deer resistant.
Thyme, Lemon Variegated		<i>Thymus x citriodorus aureus</i>		x	n/a	3"	Golden edged, variegated, leaves; fragrance of lemons; slightly sharper flavor than lemon thyme; small pink flowers; moist, well-drained soil; 12" spread; full sun; drought tolerant; attracts bees; deer resistant.
	NEW for 2018						

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