

Joe's Farm Herb Transplant Varieties

Name	Description
Basil - Prospera Italian Large Leaf	A medium-compact plant that performs well both as potted as well as fresh-cut production. Leaves are medium sized, slightly spoon shaped, with a very dark green color and a classic Genovese aroma.
Basil Lemon - Mrs Burns	60 days. Sweet and tangy lemon basil. Very bright green, 2 1/2" long leaves with white blooms make this basil both attractive and intensely flavorful. Ht. 20-24". Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense basil and citrus.
Basil Thai - Sweet Thai	64 days. Authentic Thai basil flavor. Try it as a flavorful garnish for sweet dishes. Green, 2" long leaves have a spicy, anise/clove flavor. Attractive purple stems and blooms. Called "Horapha" in its mother country, "Hun Que" in Vietnam. Ht. 16-20". Edible Flowers: Use the flowers in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts. Flavor is of intense, spicy basil with notes of clove and anise.
Basil - Aromatto	75-80 days. Add color and scent to your bouquets with basil. The tallest cut-flower basil in our trials. Aromatto has sturdy purple stems, dark purple flower bracts, and purple-green bicolor foliage. Use as a filler, accent, or edible flower. Scent is similar to Cinnamon basil. Spicy flavor. Sweeter-tasting than Genovese basil. Edible Flowers: Use in any recipe that calls for basil, or to garnish drinks, salads, soups, pasta, and desserts.
Cilantro - Santo	50-55 days. Standard cilantro. Santo is a slow-bolting selection grown for its leaves. Like the leaves and seeds, the flowers are also edible. Attracts Beneficial Insects: if allowed to flower, provides pollen and nectar for beneficial insects such as bees, hoverflies, and tachinid flies. Edible Flowers: Use them raw because the flavor fades quickly when cooked. Sprinkle to taste on salads, bean dishes, chicken, and spicy southwestern dishes. Flavor is of mild cilantro.
Chives - Purly	75-85 days. Versatile medium-size leaves. Compared to Staro, Purly has a more upright plant habit with a slightly straighter leaf. Edible Flowers: Pull the florets apart and sprinkle on salads, dips, sauces, soups, stir-fries, and pizza. Great as an addition to potato salad. Flavor is of mild, sweet onion.
Dill - Teddy	45-55 days. For field, container, and hydroponic production. Productive, slow-bolting dill with full, densely packed leaves. Compact spirals of thick leaflets surround each stem, providing a lush appearance. Faster growing and more productive than Fernleaf, the standard container variety. Teddy also produces a fuller plant that is more vibrant in color and only slightly faster to bolt than Fernleaf. Excellent for full-size and baby-leaf production.
Lavendar - Grosso	Also known as Fat Spike Lavender. Fast growing, deer resistant lavender with dark purple, aromatic flower spikes. Great for drying.
Lavendar - Provance	Perennial herb with fragrant blue flowers on 3-4' stems. Developed in France for the perfume industry. Prune back in early spring or late fall. Attracts butterflies.
Mint - Chocolate	Dark leaved peppermint with a hint of chocolate. A "peppermint patty" for the nose.
Mint - Mojito	This mint is used in Mojitos, a Cuban drink made with rum, powdered sugar, lime juice and club soda. Grow as any mint. Best if kept contained. Our most popular variety.
Oregano - Greek	Strong oregano aroma and flavor; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers. Edible Flowers: The flowers have an oregano flavor and can be used in the same manner as the herb. They are especially good in pasta salads, green salads, and as a fresh pizza topping.

Parsley - Curly Darki	75 days. Market and culinary standard. A very dark green selection of the Moss Curled type. Use it for garnishes, salads, and cooking. It performs well in containers and the field, allowing for multiple cuttings per season from one planting. Upright leaves make harvesting easy. Tolerates light frost. Ht. 12–16".
Parsley Italian - Giant of Italy	75 days. The preferred culinary variety. Huge, dark green leaves with great flavor. Strong, upright stems make Giant of Italy one of the best parsley varieties for fresh-market sales. Very high yielding. Ht. 18–20".
Rosemary - BBQ	Delicious rosemary variety with sturdy upright branches which makes for an ideal skewer. A sure conversation starter.
Rosemary - Tuscan	An elegant variety of rosemary with intense flavor. Finer leaves than other varieties and attractive blue flowers, hence its name. Well-suited for containers and herb gardens.
Sage - Garden	Gardeners add the uniquely flavored leaves of common garden sage, an herbaceous perennial, to sauces, stuffings, poultry, pork, and sausage. It provides a lovely fragrance and flavor to a dish, especially when leaves are sautéed before adding. It is a good fall and winter plant in hot climates. Great for containers. Needs good drainage.
Tarragon - French	French Tarragon plants have green leaves and subtle flavor. Tarragon is a perennial herb with long, light green leaves and tiny greenish or yellowish white flowers.
Thyme - French	Softly mounding plants of cascading gray-green thyme leaves are a handsome accent in every cook's garden. Intensely aromatic, use the spicy little leaves every day to combine and blend beautifully with the flavors of lemon, garlic, basil and parsley for seasoning vegetables, seafood and poultry. Thyme is easy to freeze or dry.
Thyme - Lemon	Glossy green leaves and a wonderful lemon scent. Can be used in many fish or chicken recipes. Also releases lemon scent when brushed against or stepped on. Pretty pink flowers in the summer enhance its use as a container plant. Smells like lemon and taste like lemon. Use anytime lemon flavoring is called for. Can be grown in a container or a patio pot. Likes well-drained growing site.