

# LANDON'S GREENHOUSE & NURSERY

505 COLLEGE MEADOWS  
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*Where Quality Counts*

## HERBS

### GENERAL CULTURE

Most herbs like bright, sunny spots in well-drained soil. In general, they do not need a lot of fertilizer, though container herbs will need feeding more often than herbs planted outside in a garden. A rough rule of thumb is to feed them with an all-purpose fertilizer about once a week. Watering requirements differ for each variety, but most need to be kept moist without waterlogging the soil. Exceptions are noted in the individual descriptions below.

**Those herbs that are PERENNIALS are shaded.**

### BASIL

#### *Ocimum basilicum*, Sweet Basil

A favorite culinary herb, one of the most widely used. A tender ANNUAL. Great in sauces, fish dishes, marinades, pestos, salads, vinegars, etc. Prune often to stimulate growth. Can be used fresh or is easily dried, frozen, or preserved in salt. Fast growing to 2'. A companion to peppers and tomatoes, it protects them from disease and insects. It also repels flies and mosquitoes. Do not move outside until all danger of frost has passed, or grow indoors as a container herb.

#### *O. basilicum* Purple Ruffles Basil

Dark satin-purple leaves with coarse and deeply ruffled edges provide ornamental as well as culinary interest. Grows to 18". The 1987 All American Selection winner.

#### *O. basilicum citrodorum* Sweet Dani Lemon Basil

An All-America Selections winner, with masses of tiny white flowers held above distinctive lemon scented leaves. Attractive growth habit valuable as both a flowering and culinary plant. Grows to 2' tall and wide.

#### *O. basilicum minimum* Spicy Globe Basil

Also known as dwarf basil, a compact grower to 6", with tiny leaves and a spicy cinnamon flavor. Forms a tight ball-shaped plant that is great for container gardens.

#### *O. canum* Cinnamon Basil

Glossy, purple-green plants grow to 30" and are covered with stubby, light lavender flowers enclosed in dark purple bracts. Clove-scented flower spikes make nice garnishes and can be dried for potpourris, while the fresh leaves can spice up baked apples or pumpkin pie.

#### *O. kilimanscharium* x *O. bas. purpurescens* African Blue Basil

Beautiful green leaves shaded with dark purple and purple veining. Fragrance debatable, similar to sausage. Long spikes grow to 4' and produce pink flowers, which bloom continuously. Can be used as a culinary herb, but descriptions of its value are limited in the literature. A very tender selection.

#### *O. basilicum* 'Freddy' Genovese Red Freddy

Attractive, shiny red leaves. Can be used exactly as Sweet Basil. Grows 24-30" tall.

### CATNIP

#### *Nepeta cataria*

Zone 3

A feline aphrodisiac, the aromatic gray-green foliage when dried is a special treat for cats, or when brewed is a soothing tea for humans. The fresh leaves can also be used in salads. A PERENNIAL, it grows to 3' tall and 18" wide. Young plants need protection against cats' attentions.

### CHAMOMILE

#### *Matricaria recutita*

ANNUAL, with 1" white flowers and finely cut threadlike foliage that reaches 30" tall. Dried daisy-like blossoms have a sweet, pleasant flavor widely used for teas. This is the herb of Peter Rabbit stories. This plant can tolerate some drought and prefers a well-drained soil.

**CHIVES** *Allium schoenoprasum* **Zone 4**

A tough PERENNIAL, chives have a delicate onion flavor great in soups, omelettes, salads, or as garnishes. An attractive ornamental clumping plant with abundant pink flower heads. Shear the clumps flush with the ground after flowering and new growth will quickly emerge if kept well watered. Divide the clump once every three years in the spring or fall to maintain a vigorous plant.

**CHIVES, GARLIC** *Allium tuberosum* **Zone 3**

A close cousin to regular Chives, this similarly tough PERENNIAL has a mild garlic flavor useful in salads, dips, or soups. The white flower-heads are showy and also edible, with a nice garlic taste. This plant can self-sow and can be prolific, so cut the seed heads off before they mature.

**CORIANDER** *Coriandrum sativum*

The leaf of this ANNUAL is known as cilantro, or Chinese parsley, and is used in Mexican cooking, especially salsa. Use immature fresh leaves for best flavor, or harvest the seeds when leaves and flowers are brown, cutting the whole plant down shaking the seeds loose. Save and dry the seeds, which after drying have a citrus taste, these can be added whole or ground to foods. Heavily aromatic, this plant grows 1-2' tall, with clusters of pinkish white flowers. The root can also be used. Steam or boil it like a root vegetable. Do not plant near fennel, as it will hinder the seed production of the fennel plant.

**DILL** *Anethum graveolens*

Tough ANNUAL that can take some frost. Leaves and flowers are great fresh in salads and seafood dishes, or used with mixed vegetables and as garnishes. A whole stem can be frozen with the leaves and used when needed. The seeds when dried are useful for pickling. Can reach 3' tall, and should be harvested often to avoid volunteer seedlings in the future. Companion to cabbage, onions and lettuce. Do not plant near fennel or carrots.

**FENNEL** *Foeniculum vulgare*

This ANNUAL is a statuesque and seemingly delicate plant that can get 3' tall with leaves that create an ostrich-plume effect. Fennel leaves and seeds have an anise, or licorice-like flavor, which mingles well with vegetable dips, cream sauces, and grilled fish. The entire plant can be eaten, including the bulbous base, and is often prepared and cooked in the same way as a root vegetable. Fennel readily reseeds similarly to dill. This plant should not be planted near dill though as the plants may cross-pollinate which will change the flavor of new seedlings.

**LAVENDER** *Lavandula angustifolia* **True Lavender or Lavender Lady** **Zone 5**

Very fragrant, considered the queen of the scented herb garden, this semi-tough PERENNIAL will make a bushy plant that can get 2' tall. Not reliably hardy here for long periods, it can last several seasons especially if protected. Used in perfumes, soaps, and potpourris, Lavender is so aromatic it is also a natural bug repellent. Sprigs of Lavender can be placed in drawers and closets to repel moths and pleasantly scent your clothes. In late spring or early summer, needle thin stems rise above the gray-green foliage and are topped by clusters of (what else?) lavender colored flowers. Indoors, the plant will bloom most of the year.

*L. angustifolia* **Munstead Lavender** **Zone 5**

Considered perhaps the toughest lavender for our region, this dwarf and more compact PERENNIAL has large, sweet scented, deep lavender-blue flowers that bloom early and in abundance over green leaves. Grows 12"-18".

*L. dentata* **French Lavender**

Dense, billowy plants to 2'-3' high have gray-green feathery leaves with highly aromatic foliage. Lilac purple flowers appear over a long spring/summer period in tight, elongated spikes on gray stems. A tender perennial (Zone 6) that is treated as an ANNUAL, this is a nice selection interplanted with other more colorful annuals for accent and texture or does well in a pot to be brought indoors in the winter.

**LEMON BALM** *Melissa officinalis* **Zone 4**

An easy to grow PERENNIAL with a strong lemony scent. Plant along a walkway so that the fragrance is released when brushed against. Leaves make a medicinal tea with a calming effect, or they can be used fresh in iced drinks, salads, or meat dishes. Cut stems and dry (with the leaves still on the stems) in a dark, warm, airy place, about 2-3 days. Lemon balm is favored by bees. Grows 2-3' tall and 8-18" wide, with small white or yellow flowers. Can take partial shade, but prefers full sun.

**LEMON GRASS** *Cymbopogon flexuosus*

A grass-like plant with a small bulbous part at base of stalk. Distinctive lemon flavor. Stem bases and leaves primarily used in Thai and Vietnamese cooking. Leaves can also be used for tea. Keep it in fridge in wet paper towel for fresh use; also can freeze it fresh for later. Can get up to 5' tall and 2.5' wide in temperate climes. In Wyoming, grows 12-18" tall and 8-12" wide.

## MARJORAM

### *Origanum majorana*

Once sanctifying marital bliss, this very tender perennial (Zone 9), treated as an ANNUAL, is now most closely associated with turkey stuffing. Small (usually less than 12") and slow growing, the upright stems are thinly clothed with grayish-green slightly furry leaves. Used in Mediterranean and Middle Eastern dishes, its sweetly pungent aroma and flavor can make a nice tea or a pleasant potpourri when dried. It needs full sun and a light, well drained soil

## MINT

### *Mentha spp.*

Sit back, relax, and pop a peppermint leaf in your mouth. This family of herbs is large and is used in so many ways it's hard to find someone who couldn't appreciate it. Our varieties follow:

#### *M. x piperita* Peppermint

Zone 4

The literature varies on whether this is a low grower or one that gets 2' tall. Ours tends to be a low growing PERENNIAL, and it is so tough it can take some foot traffic! Leaves can be used fresh or dried in cold or hot teas, or made into mint jelly to serve with lamb dishes. Use the young leaves, as the older ones tend to be bitter. Best kept in containers because it will spread in your garden.

#### *M. spicata* Spearmint

Zone 4

Also some discrepancy in the literature regarding size on this variety, ours is a low growing and spreading PERENNIAL. Spearmint is milder than Peppermint. Use to enhance all sorts of meat or vegetable dishes, beans and lentils, or fruit salads and beverages. Also great for teas and jellies. This is a spreading plant similar to peppermint.

#### *M. aquatica* var. *crispa* Curly Mint

A versatile culinary mint also milder than Peppermint, this ANNUAL herb is used similar to Spearmint. Goes well with meats, fish dishes, creamy soups, eggplant, peas, jellies, sauces, candies, etc. Combine with garlic cloves in lamb dishes, or use the mint in a marinade.

#### *M. suaveolens* 'Variegata' Pineapple Mint

An ANNUAL herb that has a slightly fruity flavor that closely resembles apple or pineapple. Used to garnish drinks, or adding zest to fruit salads and cottage and cream cheeses. This is not as invasive as other mints.

#### *M. citrata* 'Orange' Orange (Bergamot) Mint

Zone 4

A PERENNIAL mint that grows to about 36 inches in height. As with the other mints, it prefers a well-drained soil in full sun. Orange mint has a citrusy smell and flavor, and is reputed to keep mice away.

#### *M. x piperita* Chocolate Mint

Zone 4

A PERENNIAL mint that grows to about 12-18 inches in height. As with the other mints, it prefers a well-drained soil in full sun. Chocolate mint has a definite chocolate scent, with pinkish-purple flowers in summer that, like the plant, are edible.

#### *M. 'Strawberry'* Strawberry Mint

This ANNUAL herb can be used as other mints are. It has a definite strawberry fragrance when the leaves are crushed. Like all mints, goes well with meats, fish dishes, creamy soups, eggplant, peas, jellies, sauces, candies, etc. Grows 10-12" tall.

## OREGANO

### *Origanum vulgare* Common Oregano

Zone 4

Common Oregano is a slightly tender PERENNIAL that might take some damage during Wyoming winters. In addition to the warm, savory fragrance and uses in cooking, especially in tomato sauces, Oregano will complement your garden with long lasting purple flowers. A cousin of marjoram, this plant will get 1'-2' tall.

#### *Origanum vulgare* 'Compactum' Compact Oregano

Zone 4

A dwarf, creeping PERENNIAL Oregano with small oval leaves and pink blooms in summer. Likes moist, well-drained soil and performs well in containers (but must over-winter in the ground) Edible and ornamental. Grows 3-6" tall.

#### *Origanum vulgare* 'Aureum' Golden Oregano

Zone 4

Golden Oregano is a PERENNIAL with white to purple flowers. Great for ornamental use but also can be used in Greek, Italian and Mexican cooking. Less intensely flavored than other oreganos, so complements strongly-flavored dishes. Grows to 18" tall.

#### *Origanum vulgare* 'Hot & Spicy' Hot & Spicy Oregano

An ANNUAL that is true to its name, a highly aromatic and flavorful oregano, with a definite spicy kick to it's flavor Good in Mexican, Greek and Italian dishes. White flowers. Grows 18" tall.

## PARSLEY

### *Petroselinum crispum* Curly or Green River Parsley

A tough BIENNIAL that will self sow the second season, this is the best-known parsley variety used as a garnish, in green salads, in vegetable and meat dishes, or as an ornamental plant in a landscape or container garden. To use, cut the entire plant 2" from the ground and it will regrow, but be sure to harvest before the plant flowers or it will taste bitter. It is a natural breath freshener, and the stems will make a green dye. Grows to 12".

***P. c. neapolitanum* Italian Parsley**

This plain leafed, or flat, parsley has a stronger flavor than curly parsley. Its most common use is in cooking, and it is best for drying. Individual leaves are like a small version of celery. Grows 12"-18" tall.

**ROSEMARY**

***Rosmarinus officinalis* Common Rosemary**

This is not just another herb for the kitchen spice rack, as it can be used while bathing to sooth and refresh. A tough and somewhat spreading tender perennial (Zone 8) that is treated as an ANNUAL, Rosemary has a rich history. It can be over wintered in pots indoors. Gray-green leaves grow on stubby stems that can reach 2'-3'. When bruised, the leaves give off a strong piney scent. Rosemary is used to flavor lamb, poultry, beef, wild meats, vinegars, jams, and herbal breads. Small pale blue flowers appear in winter through early spring.

**SAGE**

***Salvia officinalis* Culinary Sage**

**Zone 4**

A hardy PERENNIAL, it should make it through Wyoming winters with a little protection. Once thought to impart wisdom and improve memory, in Old English it was named sage, meaning wise man. Used today in sausage, stuffings, poultry and other meat dishes, herb vinegar and herb butter. Leaves can be used fresh or dried. This plant will grow 12-30", with woody stems and grayish, pebbly-surfaced leaves. Flower spikes with violet-blue clusters appear in late spring.

***S. officinalis* Tri-Color Sage**

Purple, cream and pink coloring mottle the already gray-green background of the leaves of this wonderful variety. Handsome in either outdoor or indoor gardens, this decorative specimen nicely complements nearly anything. Has the same habit and form as that above. This variety is not reliably winter hardy.

***S. officinalis* 'Aurea' Golden Sage**

Green and gold variegated leaves make this an attractive variety. At the smaller size of 18", this plant works well in container gardens as well. It has very good flavor. It is not reliably winter hardy.

***S. elegans* Pineapple Sage**

A tall, upright attractive variety with leaves that do smell like pineapple. The red flowers are a hummingbird and butterfly attractant. Garnish iced drinks with the attractive, flavorful sprigs. Grows 18-24" tall. Not winter hardy.

***S. officinalis* 'Purpurascens' Purple Sage**

Blue-purple leaves with blue flowers mark this distinctive variety. Good in sausages, stuffings, omelets and teas. Grows 18-24" tall. Not winter hardy.

**SAVORY**

***Satureja montana* Winter Savory**

**Zone 5**

A tender PERENNIAL, winter savory could last several seasons here with protection. This fine-textured, shrubby plant grows to about 15", with narrow 1" leaves and pale lilac flowers. Used to flavor stews, soups, and bean dishes, it also reduces the "gamey" taste of wild meats. Cut most of the top growth when flowers appear, use the leaves fresh or dried. Do not over-water, or winter hardness will be decreased.

***S. hortensis* Summer Savory**

An ANNUAL, this plant grows a bit taller and is more open in habit than its tough relative, with slightly larger leaves and white to pink flowers. More mild flavored, but used the same way as Winter Savory. A companion plant to Beans and Onions, it improves the flavor and growth and also deters bean beetles.

**TARRAGON**

***Artemesia dracunculus* French Tarragon**

**Zone 4-5**

Anise flavored herb particularly good with fish, poultry and in flavored vinegars. Can be used fresh or dried with chicken, eggs, in salad dressings, mustards and sauces. Grows 12-18" tall and will be a tender PERENNIAL in our area.

**THYME**

***Thymus vulgaris* Common Thyme**

**Zone 4-5**

Ranked as one of the finest herbs in French cuisine, this PERENNIAL is used in fish dishes, soups, stews, and lamb and pork dishes. Leaves and sprigs are used as garnishes in salads and clam chowders. This genus is huge, with many fragrant species and culinary uses. Common thyme has oval, gray-green leaves with tiny white flowers growing in shrubby and often woody form to 12".

***Thymus x citrodorus* Lemon Thyme**

**Zone 3-4**

Dark green, glossy leaves with a strong lemon scent adorn this small bush that gets 4-12" tall. PERENNIAL, used to flavor fish, chicken, or teas.

***Thymus x citrodorus* Lime Thyme**

**Zone 3-4**

Lime green leaves with a strong lemon scent adorn this small thyme that grows 4-6" tall. PERENNIAL, used to flavor fish, chicken, or teas.

***Thymus vulgaris argenteus* Silver Thyme**

**Zone 4**

Leaves are edged in white for a silvery appearance. Produces purple flowers, which are also edible. Good in soups, stuffings and herb breads. Silver Thyme make an excellent garden border or groundcover. Also attractive in containers, although it must over-winter in the ground. Grows 6-12" tall.