



2019 Herbs

www.inglesgreenhouse.com

171 Greenhouse Road
Middleburg, PA 17842
Phone: 570-837-0432
Fax 570-837-2165

ALOYSIA

Lemon Verbena	Packed with delicious citrus flavor, thinly sliced leaves add zest and aroma to fish, salads, and steamed vegetables. In the garden, lemon verbena benefits from formative pruning. In spring and as needed throughout the growing season, snip branch tips and entire stems to keep the plant shaped.
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ARTEMESIA

Sweet Annie	A very fragrant, feathery green to light brown dried flower foliage. In modern-day central China, the stems of this wormwood are used as food in a salad-like form. The final product is a slightly bitter salad with strong acid overtones from the spiced rice vinegar used as a marinade.
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BASIL (Ocimum)

African Blue (Kasar)	Tasty in the kitchen, beautiful in the border. Purple shading radiates from base of leaf to green tip.
Aristotle	A dwarf Greek bush Basil with true basil taste. Its attractive, naturally mounded shape and amazing fragrance make it a perfect basil for containers, both indoors and out.
Cardinal	Water as needed all season to keep soil evenly moist, keeping your eye out for the first sign of wilt. Wilting is a sure sign that your basil needs water. Feed with a vegetable fertilizer to ensure your bountiful harvest
Cinnamon	Cinnamon Basil is unique among basil varieties as its leaves contain noticeable amounts of cinnamyl acetate, the same compound which gives cinnamon its distinctive smell.
Dolce Fresca	Large, sweet leaves ideal for pesto. Plants remain attractive after harvest.
Genovese Emily	New dwarf variety of Genovese type basil with large, medium green leaves. A very fragrant plant with a tight branching habit and long shelf life. Use fresh in pesto and tomato sauces or dry for year round flavor.
Holy (Sacred)	A common ingredient in Thai cuisine and in teas. Used medicinally for digestion and immune system support. Excellent in containers.
Nufar	The flavor is very similar to that of Genovese Basil – a slightly anise/licorice flavor...peppery...yet minty too! The leaves are massive and with proper pinching the plant will yield more than you will know what to do with!
Purple Ruffle	Large with frilly purple ruffled leaves. The scent and flavor of Purple Ruffles Basil contain a hint of licorice and cinnamon. Decorative as well as delectable! AAS winner!
Red Ruben	Fragrant burgundy leaves, attractive and flavorful. Use fresh, dried, & in vinegar.
Siam Queen	High yielding; vigorous; large-leafed Thai type. Spicy and very aromatic. All-America Selections Winner.
Spicy Globe	Small compact bush type plant produces very flavorful basil leaves. Very fragrant. Plant is very slow to bolt. Use in sauces, salads and Italian dishes.
Sweet Dani Lemon	Good for both ornamental and culinary use; adds more flavor in culinary usage, producing up to 75% more total essential oils than standard lemon basil varieties. Provides a long ornamental stage. Vigorous and fast-growing. An added bonus is the white flower spikes. Leaves or flowers can be sprinkled in salads, used to brew tea, or added to recipes that call for lemon or basil. All-America Selections Winner.

Sweet Italian Large Leaf	This large-leaved basil has a mild, sweet flavor that compliments many dishes. Use fresh or dried.
Sweet Thai	Very unusual glossy 4" long leaf. Very aromatic. Its flavor is more stable under high or extended cooking temperatures than that of sweet basil.

BORAGE

Borage	Sparkling periwinkle-blue blooms dance atop borage's fuzzy stems and leaves. A beauty in the garden, annual borage faithfully comes back from seed each year, quickly filling in a space. Harvest edible flowers to beautify salads, summer drinks, or desserts. Toss blooms onto fanned tomato and mozzarella slices for a festive Fourth of July feast. Freeze flowers in ice cubes to decorate drinks with cool color. Borage will flower indoors in containers if given heat and plenty of light. In the garden, pull seedlings judiciously in spring.
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CATNIP

Catnip	This plant is one of the mint family. It's named catnip because of its particular attraction or cats. Young leaves and roots also impart lemony-mintness. Catnip has also been used as a sedative to help with insomnia.
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CHAMOMILE

Common	This is the delightfully aromatic Chamomile of tea fame. Perfect for gentle bedtime sedation or for treating stomachache
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CHERVIL

Chervil	A delicate culinary herb used frequently in French cuisine. A member of the parsley family, chervil has a mild flavor with hints of licorice or anise.
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CHIVES

Geisha Garlic	Large leaves add garlic flavor to sauces, herbed butters & soups. White flowers. AAS Winner
Staro	Herb with a mild onion flavor. Chop leaves finely and add to salads, soups and potato dishes.

CILANTRO

Santo	Extra slow to bolt which means more leaves for harvest! 'Santo' grows slower which gives plenty of time to harvest leaves while other varieties have already bolted to flower. Grows 12-18". Full sun.
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CITRONELLA

Balm	Contains almost double the amount of essential oil than other lemon plants. The strong lemon aroma repels pesky mosquitoes and biting flies in the garden. Easy to grow and very hardy; drought tolerant once established. Plant in full sun
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COMFREY

Comfrey	Comfrey is a perennial herb with hairy leaves and bell-shaped flowers. A "super-plant" it can be used as a medicinal herb, in the garden, and is edible. Comfrey is useful as a compost activator. It enriches the soil and encourages it to heat up. The peeled roots of Comfrey can be cut up and added to soups. Tea can be made from the dried leaves and roots. Comfrey has long been known as a medicinal herb, it goes by a wide array of folk names including "boneset," "bruise wort," "healing herb," "knit bone," and "miracle herb." It is widely known for its use on bone, cartilage, connective tissue and for skin complaints; it can also help reduce bruising. Full sun; grows 1-3 feet.
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CUMIN

Cumin	The cumin plant is a small, annual that only grows 6 inches tall. It has pink or white flowers. The blossoms give rise to oblong fruit that contains the seeds. The seeds are harvested in the late summer when they ripen. Seeds are used as a flavoring in soups, stews, curry powder, and pastries. Full sun.
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DILL

Fernleaf	Branching from the base, these dwarf plants have ornamental ferny leaves ideal for containers. Use for pickles or vinegar, leaves fresh or dried in a variety of dishes. Full sun. Grows 18 inches. An AAS winner
Greensleeves	Dark green leaves are aromatic and pleasingly sweet eaten fresh or dried. Resists early bolting.

FENNEL

Florence	Use fresh fennel leaves in salads, with eggs, fish and sauces. Bulbous stem can be steamed, grilled or served raw, like celery with a delicate anise aroma. Chopped and sautéed, it's great with shrimp. Likes full sun and mild to cool weather.
Orion	Compact fennel with a rich, distinctive flavor. High quality, smooth bulbs are very uniform and resistant to tip burn and bolting. Crisp and flavorful with a nice anise flavor. Full sun. Height: 24 inches.

GALIUM

Sweet Woodruff	Attractive low spreading groundcover or pathway edging for shady gardens and woodland settings that spreads quickly with rich soil and ample moisture. Leaves and stems have a vanilla-like odor when dried. The dried plant is used in potpourri. The leaves are used as a flavoring in cooling drinks, and are also added to fruit salads A fragrant and delicious tea is made from the green-dried leaves and flowers. The sweet-scented flowers are eaten or used as a garnish.
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HOREHOUND

Horehound	The leaves of this herb are often used to flavor juices and teas, and horehound candy is used to soothe sore throats.
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HYSSOP

Hyssop	The leaves are used as an aromatic condiment. They have a lightly bitter taste and an intense minty aroma. Hyssop has soothing, expectorant, and cough suppressant properties
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LAVANDULA

Grosso	Also called Lavandin. This is the most fragrant of all Lavenders and the one most often used for scenting perfumes and sachets. In addition to outstanding fragrance, it is remarkable for its abundance of exceptionally long spikes of deep violet flowers that stand well above the compact foliage. Full sun. Grows 24 inches tall.
Superblue	Rich blue blooms on short flower spikes. Excellent Winter hardiness and landscape performance. Grows 10-12" tall and wide.

LEMON GRASS

Lemon Grass	Known for its light, lemony flavor, it adds the same fruity citrus taste as an actual lemon, without any bitter consequences. Tastes great in teas or makes a good seasoning for stir fries and fish! This lemony scented aromatic herb is fantastic for keeping mosquitoes and other biting insects away, as its essential oil is Citronella. Grow plenty around your pool, patio or favorite outdoor area to stay bug free during the summer!
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LOVAGE

Lovage	Flavorful dark green leaves and yellow flowers, the leaves and seeds are used for flavoring stews, soups, salads, pickling and more. Nice celery taste. Full sun.
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MARJORAM

Sweet Marjoram	Sweet Marjoram has thin, gray-green leaves and, in early summer, small knot-like lilac to white flowers. It grows well in the garden or in containers. Sweet Marjoram is a rich, sweet tasting herb that is used interchangeably with oregano. A necessary ingredient in any lamb dish, marjoram is also welcome in Italian foods. As a medicinal tea, sweet marjoram will soothe an upset stomach. It has anti-microbial properties too, and can be used as a skin wash. Plant in full to part sun.
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MELISSA

Lemon Balm	Lemon balm is often used as a flavoring in ice cream and herbal teas, both hot and iced, often in combination with other herbs such as spearmint. It is also frequently paired with fruit dishes or candies. It can be used in fish dishes and is the key ingredient in lemon balm pesto
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MENTHA (Mint)

Apple	With a slightly fruity flavor it is a particularly good choice for garnishing drinks and adding zest to fruit salad, cottage cheese and cream cheese.
Chocolate	Chocolate mint leaves have a delightful minty chocolate flavor, much like the classic Girl Scout cookie. Crush fresh leaves into water for a refreshing beverage, or add to tea or coffee. You can also dry leaves for flavoring desserts, like ice cream, meringues, quick breads, or cakes.
Kentucky Colonel (Spearmint)	A robust grower with large leaves and sweet/spicy flavor, great for jelly and juleps
Mojito	Refreshing mint flavor and fragrance; will develop pinkish-white blooms.
Orange	Orange mint is a hardy perennial herb with dark green glossy leaves marked with a purple edge and underside. Leaves have a nice citrus flavor that is great for tea and fruit drinks.
Peppermint	Peppermint is a hardy perennial herb with purple-tinged leaves. Great in teas and iced drinks.



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Spearmint	Aromatic foliage adds a classic mint flavor to foods. Excellent for mint juleps, cooking with peas or carrots, and to make mint jelly to serve with lamb.
Variegated Pineapple Mint	Handsome pineapple-scented foliage is variegated with creamy white and bright to gray-green hues. Aromatic leaves have a sweet fruity fragrance and flavor. Excellent as a tea herb or an attractive, flavorful garnish in fruit compotes or salads.

NASTURTIUM

Alaska Mix	Gold, orange, salmon, and mahogany flowers arise from compact plants with attractive foliage. Flowers and tender young leaves add color and a peppery zip to salads.
Jewel Mix	Colorful, double blooms in light yellow, orange and deep red. Bloom until frost. The flowers make a light spicy edible garnish.

ORIGANUM (Oregano)

Cleopatra	Mildly spicy, peppermint flavor. Adds a welcome accent to Mediterranean dishes, soups and sauces: meat and fish dishes, roasted or grilled vegetables. AAS Winner.
Greek	Heavy oregano aroma; great for pizza and Italian cooking. Characteristic dark green leaves with white flowers.
Hot & Spicy	Highly aromatic herb offers a spicy flavor in the kitchen and looks great in the herb garden or mixed border. Rich green rounded foliage and pink summer flowers. Boasts an intense, strong flavor; use sparingly at first, in spicy salsa and chili dishes.
Italian	A tender culinary herb. Deliciously scented. Blooms in early summer.
Variegated Oregano	Pungent leaves are excellent flavoring for pasta sauces and beef dishes. Full sun. Grows to 24" tall.

PARSLEY

Italian Dark Single	Very flavorful, flat leaves. Use in salad dressings, poultry, soups and as an ingredient in pesto. Attractive as a garnish. Its flavor is much more pronounced than that of the more familiar curled type.
Triple Curled	Triple Curled is fast-growing and produces closely curled dark leaves. It prefers full sun and when mature, holds for a long time, making harvesting easy. Use the finely cut, curly leaves as a flavoring or garnish.

PATCHOULI

Patchouli	This non-edible herb is known for its earthy and relaxing scent. To release the essential oils, steam or dry and rub the leaves. A mellow addition to sachets and potpourri.
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ROSMARINUS (Rosemary)

Arp	More cold-hardy than most, it quickly forms an upright hedge of aromatic needle-like foliage. Profuse clear-blue flowers add to the effect. Takes to pruning well for small topiaries. Good flavor for cooking. Evergreen.
Barbeque	Fragrant, flavorful leaves on slender, upright stems. Cut branches to make novel barbeque skewers! Excellent seasoning for meat or vegetable dishes. Attractive in the garden and in containers.
Prostate	A low, spreading rosemary with fragrant, needlelike green leaves. Lovely when allowed to cascade over walls or containers. May be used fresh or dried in a variety of dishes. Blooms in the summer. Plant in full sun. Grows 6-8 inches tall .
Spice Island	Lush upright foliage which is very flavorful in any dish. It has lovely blue blooms that make this herb a must-have for your garden. It works well in containers and landscaping alike
Tuscan Blue	Quickly forms an upright hedge of aromatic needle-like foliage. Profuse clear blue flowers add to the effect. Foliage can be used as a flavorful spice in cooking. Takes to pruning well, perfect for screens. Evergreen.

SALVIA (Sage)

Berggarten	Evergreen perennial with unique, pungent flavor and aroma. Purple flower spikes in summer.
Icterina Golden	This golden-yellow variegated form of Sage keeps its shape and color beautifully in fall and winter. Used to flavor sausage, stuffing or butter for pasta, sage is a favorite herb in cooking.
Scarlet Pineapple	Cardinal-red blooms in late summer and fall is a magnet for hummingbirds and butterflies. Attractive scent to the leaves that is similar to pineapple.
Tricolor	Aromatic variegated foliage and blue flower spikes make a showy addition to the herb or flower garden. Fresh or dried leaves add flavor to sausage, stuffing, salad and soup. Attractive in arrangements, fresh or dried.

SAVORY

Summer	Savory, which has a distinctive taste, though it somewhat recalls that of marjoram, is not only added to stuffing, pork pies and sausages as a wholesome seasoning, but sprigs of it, fresh, may be boiled with broad beans and green peas, in the same manner as mint. It is also boiled with dried peas in making pea-soup. For garnishing it has been used as a substitute for parsley and chervil.
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STEVIA

Sweet Leaf	Leaves are 30 times sweeter than sugar. Single plant yields up to a 1/2 lb. of dried leaf. All parts of the plant are sweet, but pick the herb's short-stemmed leaves for fresh use. Leaves can be sun-dried, powdered and stored in an airtight container for future use.
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TARRAGON

French	Tender shoots and leaves with peppery, anise-like flavor and a hint of vanilla. A gourmet favorite for seasoning meats, sauces and piquant wine vinegars. Grows 2-3 ft. tall; spreads slowly
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THYMUS (Thyme)

English	Hardy evergreen perennial has many uses, for flavoring, fragrance, and medicinal purposes. Mauve flowers in summer. Good in meat dishes
Golden Lemon	Aromatic foliage has a strong, sweet lemon scent. Excellent culinary herb used to flavor chicken, fish and pork, vegetable dishes, stuffings and makes a flavorful tea. Good in potpourri and sachets. An attractive garden plant with rosy lavender flowers.
Silver Edged	Wonderfully scented foliage forms low, mounded plants. Excellent as a small scale ground cover or planted at garden's edge. Flavorful culinary herb, also used dried for sachets.
Spicy Orange	Prostrate needle-like foliage forms a carpet covered in soft pink flowers early summer. Gives off a fragrant scent of orange when touched. Can be used as a culinary herb with hints of allspice and orange flavor. Great for borders and rock gardens.
Summer	Very aromatic, small gray/green leaves. Tiny lilac flowers. Evergreen, Summer type is spicier than most other thymes.