

## Six Herbs for the Senses

*A collection of herbs used to flavor food dishes of all kinds*

- **Thyme** (*Thymus vulgaris*)  
**One of the most versatile herbs for cooking, thyme has complex aromatics that allow it to pair well with other spices to season meat or vegetables.** Hardy perennial (zone 5), great for containers, rock walls, or garden, full sun in light sandy well-drained soil, do not over-water or fertilize.
- **Rosemary** (*Rosmarinus officinalis*)  
**A classic herb used to season meats and vegetables.** Very tender perennial grown as an annual in the north, will not over-winter in WI and difficult to bring indoors. Great plant for containers or garden, full sun and well-drained soil, drought tolerant and will flop over if watered too much.
- **Giant From Italy Parsley** (*Petroselinum crispum*)  
**Prized by Italian cooks, this variety produces a bushy plant and a continuous supply of flat leaves with strong parsley flavor.** Biennial ~ grown as an annual in the North, grow in pots or garden; in full sun and rich, well-drained soil, water adequately (especially if in container), host plant for swallowtail butterfly caterpillars.
- **Genovese Basil** (*Ocimum basilicum*)  
**A classic large leaved Italian sweet basil, prized for its flavor and heady aroma, it is a top pick for many cooks when making pesto.** Annual ~ fragrant plant growing 18-24". Very tender plant outdoors after any danger of frost and soil temp is 70<sup>o</sup>, plant in full sun in light well-drained soil, great plant for containers or in the garden, when plant starts to flower pinch back to extend growing season.
- **Garlic Chives** (*Allium tuberosum*)  
**Mild garlic – flavored flattened leaves. Beautiful white star shaped flower clusters are a pleasant surprise in late August.** Very hardy perennial ~ in zones 4-8, reseeds readily, plant in full sun to part shade in well-drained soil, keep moist, great plant for containers (can be slightly invasive), cut back in fall and bring container indoors, keep cool & dry until spring, then put in a window, water and watch for new growth.
- **Bouquet Dill** (*Anethum graveolens*)  
**A prolific producer of edible flowers, leaves and seeds, all which can be used for flavoring everything from pickles and salads to sauces.** Hardy annual, readily self-seeds, fragrant plant growing 6", bolts in very hot dry weather so water adequately in droughts (early morning), like sunny sheltered area and well-drained soil, attracts honeybees and is host plant for swallowtail butterfly caterpillars.