

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^o, 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.