

Honeymoon Acres 2016 Herb Information

<p>Anise</p> <ul style="list-style-type: none"> Culinary, medicinal Black licorice taste Soap, perfumes, sachets, liqueurs, candy, meats, gelatins and dairy products, upset stomachs, intestinal gas, digestive problems, seizures, insomnia, asthma, increase libido, appetite stimulate, menstrual pain, increases urine and nursing women's milk flow 	<p>African Blue Basil</p> <ul style="list-style-type: none"> Culinary, ornamental, floral arrangements, aromatic Earthy flavor with sweet and mellow camphor scent Long lasting blooms, garnishes on soups, salads, vegetables and beverages 	<p>Borage</p> <ul style="list-style-type: none"> Medicinal, culinary, bee attraction Treats eczema, diabetes, rheumatoïd arthritis, stress, ADHD, premenstrual syndrome, alcoholism, pain, inflammation, cough, fever and depression [Flavor resembles cucumbers] salads, preserves, beverages and desserts.
<p>Balm Lemon</p> <ul style="list-style-type: none"> Culinary, medicinal Digestive problems, vomiting, pain, menstrual cramps, headache, toothache, high blood pressure, insect bites, sores, and swollen airways, sedative, insomnia, restlessness, ADHD Flavoring for beverages 	<p>Greek Columnar Basil</p> <ul style="list-style-type: none"> Culinary, borders, aromatic, butterfly attraction Rich, spicy hints of cinnamon, allspice, and cloves Sauces, Italian dishes, pesto, stews, hearty dishes tea, dysentery, nausea, and intestinal gas 	<p>Careway</p> <ul style="list-style-type: none"> Culinary (seed or oil), medicinal Digestive issues, heartburn, gas, loss of appetite, coughing, urination control, antibacterial, relieves constipation Breads (rye), cheeses, liquors, Indian and European cuisine
<p>Dark Lady Basil</p> <ul style="list-style-type: none"> Aromatic, ornamental, culinary Robust flavor and aroma Weather resistance, and disease tolerance 	<p>Aristotle Basil</p> <ul style="list-style-type: none"> Culinary, ornamental, aromatic, container planting Small flavorful foliage Disease resistant 	<p>Catnip</p> <ul style="list-style-type: none"> Medicinal, sedative, culinary Insomnia, anxiety, upper respiratory infections, flu, fever, hives, stomach pain, gas, headaches, tension, menstrual pain, muscular pain, and colic in babies. Herbal teas
<p>Pesto Basil</p> <ul style="list-style-type: none"> Culinary, aromatic and container planting Non flowering hint of lemon Does not turn black when cooked 	<p>Basil Lemon Sweet Dani</p> <ul style="list-style-type: none"> Culinary, ornamental clean citrus fragrance Yields up to 75% more total essential oil than other lemon basil varieties Marinades, dressings, tea salads, repel hornworms, aphids, and mites 	<p>Celery Peppermint Stick</p> <ul style="list-style-type: none"> Culinary Potent, spicy, full-flavored celery Soup, stews and relish
<p>Red Ball Basil</p> <ul style="list-style-type: none"> Culinary, ornamental, container planting Mounded, flavorful, dense leafed Diseases resistant to downy mildew 	<p>Sweet Mammoth Basil</p> <ul style="list-style-type: none"> Culinary, ornamental, attracts butterflies, bees, hummingbirds Large "lettuce leaf" with strong flavor Pasta, sauces, pesto, sandwiches 	
	<p>Sweet Large Leaf Basil</p> <ul style="list-style-type: none"> Aromatic, culinary Authentic Neapolitan Basil for Italian cuisine Pesto, spaghetti sauces, Italian dishes and repels hornworms, mites and aphids 	

Chamomile German	Fennel	Marjoram Sweet
<ul style="list-style-type: none"> Medicinal, culinary Intestinal gas, motion sickness, nervous diarrhea, ADHD, fibromyalgia, restlessness, insomnia, stomach ulcers, menstrual cramps, hemorrhoids, skin irritation and bacterial skin diseases Cosmetics, soaps, mouthwashes, flavoring in food and beverages 	<ul style="list-style-type: none"> Culinary, medicinal Anise flavored, white/light green crunchy bulb, fennel seeds from flowers Italian and Mediterranean cooking, digestive problems, loss of appetite, upper respiratory infections 	<ul style="list-style-type: none"> Culinary, aromatic, Tension headaches, digestive problems, mild antiseptic Meat, fish, vegetables, soups and stews
Chives	French Tarragon	Marjoram Compactum
<ul style="list-style-type: none"> Culinary Savory herb, mild onion flavor Garnish, salad, soups and dips 	<ul style="list-style-type: none"> Culinary, aromatic Peppery, anise flavor Meats, sauces, salad, cheese and fish 	<ul style="list-style-type: none"> Culinary, aromatic, container planting Compact version of Sweet Marjoram. Sweet, spicy flavor Vegetable, meats and sauces
Chives Garlic	Horehound	Marjoram Golden
<ul style="list-style-type: none"> Culinary Onion and garlic flavor Soup, casseroles, omelets, stir-fry, vitamin A, B & C, iron, calcium and magnesium 	<ul style="list-style-type: none"> Medicinal, aromatic, culinary Common cold, intestinal parasites, variety of ailments Bitter flavoring in liqueurs, candies and cough drops 	<ul style="list-style-type: none"> Culinary, aromatic Citrus tang Pizza, pasta, soup, meat
Cilantro Coriander	Lavender French	Pineapple Variegated Mint
<ul style="list-style-type: none"> Culinary, medicinal, aromatic Cilantro is the leaf, Coriander is the seed Flavoring in cooking, sedative and digestion aid 	<ul style="list-style-type: none"> Aromatic, medicinal, culinary Calms body and mind, heals skin wounds, burns, irritation Breads, beverages, desserts, sachets, soap, perfume 	<ul style="list-style-type: none"> Ornamental, culinary, aromatic, attracts butterflies, medicinal Pineapple fragrance, mint taste Jelly, tea, salads, fruit, desserts, garnish, digestive problems and insomnia
Dill Fernleaf	Lemongrass	Pineapple Mint
<ul style="list-style-type: none"> Culinary, ornamental, medicinal Increases women's milk flow, increase appetite, settles stomach, and relieves colic in babies (Leaves and seeds used) picking, dips, soups, vinegars, salads and fish 	<ul style="list-style-type: none"> Culinary, medicinal, aromatic Anti-depressant, antiseptic, insect repellent, stomachache, high blood pressure, achy joints and muscle pain Lemon flavoring, tea, desserts, Thai and Chinese cuisine and soups 	<ul style="list-style-type: none"> Culinary, aromatic, attracts butterflies Pineapple fragrance, mint taste Jelly, tea, salads, fruit, desserts, garnish digestive problems and insomnia
Dill Long Island Mammoth	Lovage	Spanish Mint
<ul style="list-style-type: none"> Culinary, aromatic, medicinal Helps digestion, stomach ailments Edible leaves, stem, seeds and flower 	<ul style="list-style-type: none"> Medicinal, culinary Urinary tract infections, migraines, indigestion, gout, jaundice Food and beverage flavoring, soup, salad, soap and cosmetics 	<ul style="list-style-type: none"> Culinary, medicinal Vitamin A & C, stomach and chest pain Tea, stir fry, soup, salad and jellies
		Apple Mint
		<ul style="list-style-type: none"> Culinary, medicinal Fruit scent Fruit salad, garnish, digestive problems and insomnia

Chocolate Mint Corsican

- Culinary
- Small leaf, chocolate mint flavor
- Tea, coffee, desserts

Ginger Mint

- Culinary, medicinal, attracts bees
- Ginger, apple scent. Edible flowers and leaves
- Beverages, fruit, salads, digestive problems, fever, headache, deter mice and deer

Kentucky Colonel Mint

- Culinary, aromatic
- Improved spearmint
- Mint Juleps, mojitos, mint jelly

Mojito Mint

- Culinary
- Mild mint taste and smell
- Mojitos

Orange Mint

- Culinary, aromatic, attracts butterflies
- Citrus taste and scent
- Dessert, dressing, jelly, vinegar, beverages, soap and perfume

Peppermint

- Culinary, ornamental, aromatic
- Strong menthol taste.
- Antibacterial, digestive problems, irritated skin, potpourri, toothpaste, tea, vegetables and desserts

Spearmint

- Culinary, medicinal
- Light aroma, aggressive plant
- Lamb, potatoes, tea, Muscle aches, migraines, dry hands, colds, deter mice

Greek Oregano

- Culinary, aromatic
- Strong flavor "true oregano"
- Pizza, sauces, tomato dishes, soup and salad

Golden Oregano

- Ornamental, culinary, attract butterflies
- Mild flavor
- Tomato dishes, pasta and dressing

Kent Beauty Oregano

- Ornamental, cut flower, aromatic, dried flower, container
- Pink, green, cascading, "hop like"
- Not edible

Italian Oregano

- Culinary, aromatic, cut flower
- Mild flavor
- Bread, pizza, pasta and meat

Hot & Spicy Oregano

- Culinary, attracts butterflies and bees
- Spicy, full flavor
- Pasta, bread, pizza, salsa and chili

Compactum Oregano

- Culinary, attract butterflies
- Dwarf, versatile oregano
- Italian dishes

Dittany of Crete Oregano

- Ornamental, attracts butterflies and bees, cut flower, dried flower, aromatic, medicinal
- Fuzzy leaf, paper-like pink flowers
- Little oregano flavor, teas for healing and digestive

Parsley Curly

- Culinary
- Slight bitter taste
- Palate cleanser, garnish and seasoning

Parsley Plain

- Culinary
- Robust flavor
- Tomato dishes, vegetables, meats and sauces

Rosemary Officinalis Arp

- Culinary, aromatic, attracts butterflies
- Drought resistant, flavorful
- Lamb, beef, pork and vegetables

Rosemary Prostratus

- Culinary, aromatic, ornamental
- Trailing foliage
- Poultry, pork, lamb, fish tomato dishes, butter, sachets and potpourri

Rosemary Hill Hardy

- Ornamental, culinary, aromatic
- Slight bitter, strong flavor
- Potatoes, meat, tomato sauces, potpourri wreaths, and topiaries

Rosemary Taurentius

- Aromatic, culinary, cut flowers
- Upright foliage, delicate blue flowers
- Seasoning, stews, and sauces.

Rosemary Tuscan Blue

- Aromatic, culinary, attracts bees
- Upright foliage, abundant blue flowers
- Poultry, pork, lamb, fish tomato dishes, butter, sachets and potpourri

Sage Salvia

- Culinary, medicinal
- Headaches, digestive problems, sore throats, mental disorders, PMS
- Meat, poultry, tea

Sage Berggarten
<ul style="list-style-type: none"> Culinary, ornamental attracts butterflies, aromatic, medicinal Purple flowers, earthy flavor Meat, stuffing, sausage, soup, and helps digestion
Sage Garden
<ul style="list-style-type: none"> Aromatic, medicinal, culinary, attracts bees and butterflies Lavender flowers Stuffing, tea, digestive ailments and helps process fatty foods
Sage Purple
<ul style="list-style-type: none"> Culinary, medicinal, aromatic More flavorful sage Meat, stuffing, sausage, soup, tea, helps digestion, slows milk production and mood disorders
Savory Summer
<ul style="list-style-type: none"> Aromatic, culinary, medicinal Light pine, spicy, pepper flavor, similar to thyme Beans, soup, butter, poultry, antiseptic and digestive upsets
Savory Winter
<ul style="list-style-type: none"> Aromatic, culinary, medicinal Stronger spicy, pepper flavor than summer Savory Beans, meats, soup, salads, antiseptic and digestive upset

Stevia Rebaudiana
<ul style="list-style-type: none"> Medicinal, culinary Natural sweetener, no calories, balances blood sugar, lowers blood pressure and reduces sweet cravings Tea, coffee and desserts
Stevia Sweet Leaf
<ul style="list-style-type: none"> Medicinal, culinary Natural, sugar-free sweetener, 30X sweeter than sugar, antioxidant, cell rejuvenator, diabetes, diet Teas and sweetener
Orange Thyme
<ul style="list-style-type: none"> Culinary, aromatic Citrus scent and light flavor Fish, vegetables, stew, soups, chutney, marmalades and tea
Red Creeping Thyme
<ul style="list-style-type: none"> Ornamental, aromatic, attracts butterflies Pink, red flowers Creeping groundcover
English Thyme
<ul style="list-style-type: none"> Culinary, medicinal Muscular pain, respiratory, depression, headaches Meat, fish, stuffing, stews, soups, sauces, butter, vinegar, beans, lentils and vegetables
Spicy Orange Thyme
<ul style="list-style-type: none"> Ornamental, aromatic, attracts butterflies Spicy orange scent, light pink flowers Creeping groundcover
Variegated Lemon Thyme
<ul style="list-style-type: none"> Culinary, aromatic, ornamental Lemon scent and flavor Marmalades, poultry, cookies and vegetables

Coccineus Thyme
<ul style="list-style-type: none"> Ornamental, aromatic, attracts butterflies Magenta flowers Creeping groundcover
Woolly Thyme
<ul style="list-style-type: none"> Aromatic, ornamental Small leaf, fuzzy surface Creeping groundcover
Silver Edged Thyme
<ul style="list-style-type: none"> Culinary, ornamental, aromatic Light lemon taste and variegated leaf Meats, soup, stew and groundcover
Lemon Thyme
<ul style="list-style-type: none"> Culinary, aromatic Lemon scent and flavor Used in recipes calling for lemon
French Thyme
<ul style="list-style-type: none"> Culinary, aromatic, attracts bees Sharp flavor with hint of clove Meat, stew, tomato sauces and marinades
Golden Lemon Thyme
<ul style="list-style-type: none"> Culinary, aromatic Lemon scent Meat, stew, tomato sauces and marinades
Verbena Lemon
<ul style="list-style-type: none"> Aromatic, culinary Strong lemon scent Perfumes, soap, tea, desserts, salads and fish
Glechoma Hederacea
<ul style="list-style-type: none"> Medicinal Cough, digestive problems, gout, kidney stones, inflammation Medicinal tea and bathes