

BAKERS' ACRES, INC.

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HERBS, NATURE'S MIRACLE PLANTS RETAIL LIST

ANNUAL HERBS

Basil (*Ocimum basilicum*) Varieties: Ararat, Aroma 2, Cinnamon, Holy, Lemon Sweet Dani, Mammouth, Minette, Napoletan, Red Osmin, Siam Queen, Spice Globe, Sweet Italian - excellent for cooking especially in the popular pesto. Medicine. Perfume and ornamental uses.
Borage (*Borago officinalis*) - leaves in salad, candied blossoms, cucumber flavor.
Chamomile, German (*Matricaria recutita*) - dry blossoms for tea. Excellent for potpourris and for drying.
Chervil (*Anthriscus cerefolium*) - salads, soups, fish, egg and meat dishes. Medicine.
Cilantro (*Coriandrum sativum*) - slow bolting. Use leaves for cooking.
Coriander (*Coriandrum sativum*) - seeds in bread, pickles, curries.
Dill (*Anethum graveolens*) - seeds and weed in pickles, soup, salad, etc.
Marjoram, Sweet (*Origanum majorana*) - with vegetables, turkey, pork. Medicine. Perfume.
Nasturtium (*Tropaeolum majus*) Varieties: Dwarf Jewel Mix, Alaska, - delicious mustard flavor to flowers & leaves.
Papalo (*Porophyllum ruderale*) - Mexican native, for taco or salsa, blue-green round leaf, cilantro/arugula - like citrus lime flavor.
Savory, Summer (*Satureja hortensis*) - salads, stews, meats, vegetables, herb butters, vinegars, etc.
Sweet Annie (*Artemisia annua*) - green artemisia, very sweet smell, excellent for drying.

BIENNIAL HERBS

Angelica (*Angelica archangelica*) - culinary, used in tea, fragrances.
Caraway (*Carum carvi*) - seeds in breads, cabbage dishes, cheese, soups.
Fennel (*Foeniculum vulgare*) - seeds in soups, fish, pork and apple dishes.
Fennel, Bronze (*Foeniculum*) - decorative bronze foliage.
Parsley, Italian & Curly (*Petroselinum hortense*) - many culinary uses.

PERENNIAL HERBS

Beebalm (*Monarda fistulosa*) - best beebalm for dry locations. Get for drying.
Burnet (*Poterium sanguisorba*) - salads, soups, has cucumber flavor.
Catmint (*Nepeta mussinii*) - decorative, cats love it.
Catnip (*Nepeta cataria*) - soothing tea, happy cat herb.
Chamomile, Roman (*Chamaemelum nobile*) - ground cover, flowers for tea.
Chives (*Allium schoenoprasum*) - onion flavor, used in cooking.
Chives, Garlic (*Allium tuberosum*) - mild onion garlic flavor.
Cicely, Sweet (*Myrrhis odorata*) - has anise scent, leaves are very sweet.
Comfrey (*Symphytum officinale*) - leaves in salad, poultices.
Costmary (*Chrysanthemum balsamita*) - soups, poultry dishes, sachets.
Feverfew (*Chrysanthemum parthenium*), Varieties: White Star (dwarf, double flower) - used as insect repellent.
Germander (*Teucrium chamaedrys*) - ornamental. Old remedy for gout.
Horehound (*Marrubium vulgare*) - used as flavoring for candy and cough medicine.
Horseradish (*Armoracia rusticana*) - grind root for condiment with meat.
Hyssop (*Hyssopus officinalis*) - aromatic oils, decorative, teas.

PERENNIAL HERBS,cont.

Japanese Water Celery (*Oenanthe fistulosa* 'Flamingo) – leafy vegetable that bears small white flowers above celery-like foliage. An edible leaf often served with rice.

Lady's Bedstraw (*Galium verum*) - good ground cover. Dye plant, flowers yellow, roots red.

Lamb's-Ears (*Stachys byzantina*) - ornamental, ground cover.

Lavender 'Ellagance Snow' (*Lavandula angustifolia*) – grows 12-15” tall. As pure as fresh snow, this white lavender is less prone to bluing in cooler temperatures.

Lavender 'Grosso' (*Lavandula x intermedia*) – grows 2’ tall. Fragrant with deep violet flowers most of the summer.

Lavender 'Hidcote' (*Lavandula angustifolia*) - flowers darker in color than Munstead.

Lavender 'Lavance' (*Lavandula angustifolia*) – compact, dwarf, wonderful fragrance. Purple flowers.

Lavender 'Munstead' (*Lavandula angustifolia*) - 18" to 24" high, dried flowers in potpourri, sachets, aromatic.

Lavender 'Potpourri White' (*Lavandula angustifolia*) – 12-14” high, fragrant white flower spikes, dried flowers in potpourri sachets, aromatic.

Lemon Balm (*Melissa officinalis*) - tea, in fruit cups, potpourris.

Lovage (*Levisticum officinale*) - celery flavor, good salt substitute.

Mints (*Mentha*) - very invasive. Used in cooking and teas. Varieties: Apple, Candy, Chocolate, Grapefruit, Lavender mint, Longifolia,,Mojito, Orange,Peppermint, Pineapple, Spearmint,

Oregano (*Origanum vulgare*), Varieties: Greek, Hot & Spicy, Italian, - used in Italian dishes.

Oregano 'Amethyst Falls' – ornamental, clusters of hops like flowers. Has a spicy scent.

Oregano 'Cleopatra' – silver-gray foliage makes it an ornamental value along with a mild, spicy, peppermint flavor. Great for soup, sauces and Mediterranean dishes

Rue 'Blue Beauty' (*Ruta graveolens*) - very decorative.

Sage (*Salvia officinalis*), Varieties: Berggarten, Green, Purple, Tri-colored, Variegated - good flavor to poultry.

Santolina (*Santolina Chamaecyparissus*), Varieties: Golden, Green, Grey - ornamental, used in sachets.

Savory, Winter (*Satureja montana*) - salads, soups, stews, meats.

Sorrel, French (*Rumex scutatus*) - salads, soups.

Southernwood (*Artemisia abrotanum*) - fragrant, ornamental.

St. John's Wort – (*Hypericum perforatum*) – used as a dye plant. Yellows and reds can be obtained from the flowering tops and stems.

Strawberry, Lipstick (*Fragaria*) – alpine strawberry,rich deep rose blossoms in spring, tart small edible fruit.

Sweet Woodruff (*Asperula odorata*) - ground cover, May wine, sachets.

Tansy, Fern Leaf (*Tanacetum vulgare crispum*) - foliage is fernlike.

Tarragon, French (*Artemisia dracunculus*) - in vinegars, with fish, meats.

Thyme (*Thymus*), Varieties: English, Golden Lemon, Lemon, Porlock, Silver Edge - culinary uses.

Thyme (*Thymus*), Varieties: Lemon Creeping,Nutmeg,PinkCreeping, Red Creeping, Wedgewood, White Creeping, Wooly -ornamental uses.

Violet 'Queen Charlotte' (*Viola odorata*), -deep blue flowers, ornamental, fragrant.

Violet (*Viola labradonica*) – ornamental.

Watercress (*Nasturtium officinale*) - salads, stimulates appetite.

Wormwood (*Artemisia absinthium*) - decorative, repels flies.

TENDER PERENNIAL HERBS

Aloe (*Aloe vera*) - tender, juice as ointment for burns, scrapes, and bites.

Anise Hyssop (*Agastache foeniculum*) - good bee plant, flower used for tea or seasonings.

Basil, Pepper (*Ocimum selloi*) – grows 2’ tall, sturdy, polished, green, bell pepper and basil flavored leaves. Likes to grow in filtered sunlight to afternoon shade.

Bay (*Laurus nobilis*) - the bay leaf is popular for stews and keeps insects out of grains.

Curry Plant (*Helichrysum angustifolium*) - ornamental and fragrant yellow flowers.

Curry Dwarf (*Helichrysum angustifolium nana*) - ornamental and fragrant yellow flowers.

TENDER PERENNIAL HERBS cont.

Eucalyptus (*Eucalyptus globulus*) - tender, decorative, medicinal.

Geraniums, Scented (*Pelargonium*) - tender, leaves in sachets, teas.

Varieties: Apple, Apricot, Attar of Rose, Chocolate Mint, Cinnamon, Citrosa (mosquito repellent), Clorinda, Cy's Sunburst, Fair Ellen, Giant Leaf Rose, Ginger, Gooseberry, Green Lime, Lemon Rose, Little Gem, Mabel Grey, Mini Maple Leaf, Old Spice, Orange, Peach, Peppermint, Pine, Red Flowering Rose, Rodgers, Rose, Rosea, Snowflake Rose

German Healing Onion (*Ornithogalum caudatum*) – crushed leaves are sometimes tied over cuts and bruises and said to have healing effects similar to aloe vera.

Heliotrope, Blue Marine (*Heliotropium arborescens*) - rich violet colored flower with a good smell.

Lemon Grass (*Cymbopogon citratus*) - culinary herb, grown in Florida for essential oil of lemon.

Lemon Verbena (*Aloysia triphylla*) - tender, aromatic, for teas, potpourri.

Myrtle, Dwarf (*Myrtus communis 'Microphylla'*) - attractive shrub, white flowers.

Nashia inaguensis (*Moujean Tea*) – neat plant with tiny, shiny, scented leaves, small white flowers. Used to add vanilla flavors to teas.

Oregano 'Kent Beauty' (*Origanum rotundifolium*) – ornamental. Clusters of attractive hops like bracts.

Passion-Flower (*Passiflora incarnata*) - vining plant with an attractive flower.

Patchouli (*Pogostemon cablin*) - scent for potpourri, from India.

Rosemary (*Rosmarinus officinalis*) - tender, use with lamb, pork, chicken, vegetables.

Varieties: Alba, Arp, Irene, Madaline Hill, Prostratus, Salem, Tuscan Blue.

Sage, Golden Delicious Pineapple (*Salvia elegans*) – gold-leafed pineapple sage with vivid red, floral display. Use for teas or fruit salad.

Sage, Honeydew (*Salvia elegans*) - wonderful smell for the scented garden.

Sage, Pineapple (*Salvia elegans*) - leaves and flowers are pineapple scented. Use for tea or fruit salad.

Society Garlic (*Tulbaghia violacea*) - good border plant, used in salads and soups.

Sweet Leaf (*Stevia rebaudiana*) - edible leaves that are many times sweeter than sugar. Grows fast in hot weather. Small white flowers.

Vicks Plant (*Plectranthus purpuratus*) - medicinally scented plant with succulent leaves.

White Sage (*Salvia apiana*) – very aromatic. Native American incense herb.