

# All about Herbs

Herb news, varieties, and descriptions

## Neff Family Farm.com

PRODUCE, PLANTS, & POTTERY  
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**Agastache, Black Adder** - A long-flowering cultivar, 'Black Adder' produces strong, bottlebrush-like stalks of light violet blue flowers which emerge from darker purple buds

**Agastache, Pink Panther** - Hummingbird mint. Exceptional bloom time of lovely 12" pink spikes from late spring to late summer

**Anise Hyssop** *Agastache foeniculum*-

Attractive butterfly plant; produces abundant nectar which yields a light fragrant honey. Strongly anise-scented: delightful for tea or as culinary seasoning.

**Arugula, Astro** *Eruca vesicaria, subsp. Sativa*-

Also known as "Rocket" these arrow shaped leaves add a wonderful flavor to salads and greens.

**Basil, Ararat** *Ocimum basilicum*-

Lovely bi-colored basil, unique purple and green-Mild, classic basil flavor. This versatile basil can be used as a garnish, a filler in fresh bouquets, or a dramatic focal point in ornamental gardens.

**Basil, Aroma 2** *Ocimum basilicum*-

A new fusarium resistant, Genovese type basil, spectacular flavor and aroma. Large leaves are great in the kitchen!

**Basil, Bush Minette** *Ocimum basilicum Minette*-

Pretty Enough to Edge the Garden, this Mini Basil is Also Delicious!

**Basil, Cinnamon** *Ocimum basilicum*-

Sweet cinnamon scent, popular in tea and potpourri, violet stems, lavender flowers.

**Basil, Genovese** *Ocimum basilicum*-

Popular semi savoyed, uniform and slow to bolt. A great favorite of chefs!

**Basil, Holy red & green** *Ocimum basilicum*-

Good ornamental and tea plant. Eye-catching red/green leaf contrast. Nice for borders and edging.

**Basil, Italian Large Leaf** *Ocimum basilicum*-

A sweeter pesto type, scent and taste are sweeter than Genovese, a little less clove-like.

**Basil, Lime** *Ocimum basilicum*-

Distinct aroma of lime adds a unique citrus flavor.

**Basil, Magical Michael** *Ocimum basilicum Magical Michael*-

AAS winner, Long-lasting Creamy Blooms and Fragrant Foliage!

**Basil, Minette** *Ocimum basilicum*-

Perfect spherical miniature basil. Small leaved plants mature as beautiful compact spheres of absolute uniformity without pinching or pruning.

**Basil, Nufar** *Ocimum basilicum*-

Genovese type, highly disease resistant, good flavor and form

**Basil, Osmin Purple** *Ocimum basilicum*-

Darkest purple leaves and stems. Glossy slightly ruffled purple leaves on a sturdy medium-sized plant.

**Basil, Purple Ruffles** *Ocimum basilicum*-

By request! Darkest purple leaves and stems, sweet scent.

**Basil, Queenette** *Ocimum basilicum*-

New! Essential in Vietnamese and Thai cooking. One of the most aromatic and flavorful of the Thai basil, Queenette has small olive-green/purplish leaves, red stems and purple flowers. It can be used in curries and spicy dishes, or as an ornamental.

**Basil, Red Rubin** *Ocimum Basilicum*-

Purple version of Italian Large Leaf, with a similar sweet scent. Large flat leaves stand out, outstanding for color and culinary qualities.

**Basil, Serata** *Ocimum basilicum*-

Ruffled leaves with good basil flavor. Great as a bouquet filler, in containers or as a flavorful plate garnish.

**Basil, Spicy globe** *Ocimum basilicum*-

Slightly hot, spicy sweet basil, also known as Greek basil. Interplant with flowers, or grow in pots. Matures slower to bolt than some varieties.

**Basil, Sweet Dani** *Ocimum basilicum*-

All America Selections winner, high in essential oil content.

**Basil, Thai Magic** *Ocimum basilicum*-

Most robust Thai basil. Milder and sweeter than the others, bright, shiny green leaves are thick and succulent, up to 3" long, try steaming them for a delicious side dish. Striking ornamental.

**Basil, Thai, Siam Queen** *Ocimum basilicum*-

AAS winner, medium green leaves up to 2" long, intense aroma, later flowering.

**Bay Laurel** *Laurus nobilis*-

2009 Herb of the Year; Bay leaf is a foundation flavor of French cuisine. Meat, fish and poultry dishes will benefit from this great flavor.

**Borage** *Borago officinalis*-

Large plant with soft leaves bears tiny blue and pink flowers for garnishes and salads from late spring into fall.

**Borage, White** *Borago officinalis*-

Striking white blooms with tiny purple center. Large plants with woolly leaves bear hundreds of small, edible flowers. Mild cucumber flavor for salads and garnishes. Long harvest period.

**Calendula, Alpha** *Calendula officinalis*-

Early to bloom. Bright blossoms, great edible flower. An appealing range of bloom sizes and orange colors. High resin content, bright orange blossoms great in the garden or in cooking.

**Calendula, Antares** *Calendula officinalis*-

Flamboyant and always draw attention, one of the best finds in summer trials. Blooms come in shades of orange, peach, apricot, yellow and cream with stunning red and maroon undersides

**Calendula, Resina** *Calendula officinalis*-

Brightest calendula, mostly yellow with a few orange blossoms, blossoms are edible and beautiful in salads.

**Catmint***Nepeta mussinii-*

Purplish-blue tubular flowers, excellent for edgings.

Thrives in hot, dry conditions.

**Catmint, Lemon Scented***Nepeta cataria ssp. Citriodora-*

White flowers, lemon scented leaves for tea. Great for borders, will tolerate hot dry conditions once established.

**Catnip***Nepeta cataria-*

Dry catnip for homemade cat toys and soothing herbal tea. Medicinal: Colds, flu, fever. Good relaxing children's tea. Flower essence to allay anxiety.

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**Chamomile, "Bona"***Matricaria recutita-*

Latin name means "capable of anything", sturdy, spreading, lacy plant, makes a relaxing tea with a scent of apple and pineapple. Small daisy-like flowers in July and August.

**Chamomile, Roman***Chamaemelum nobile-*

Aromatic, perennial ground cover will tolerate light foot traffic. Has similar uses for teas and medicine as annual chamomile varieties, but produces fewer blossoms.

**Chervil, Curled***Anthriscus cerefolium-*

Salad Chervil, leaves used in soups, salads and vinegars.

**Chives, Fine Leaf***Allium schoenoprasum-*

Fine for fresh use, delicate fancy leaf, don't forget to use the blossoms!

**Chives, Garlic***Allium tuberosum-*

Thin flat leaves with delicate garlic flavor. Attractive white flowers in mid summer.

**Cilantro, Delfino***Coriandrum sativum-*

2006 All-America Selections winner. The same flavor as traditional cilantro, but with fern-like, open leaves that more closely resemble dill. Same uses as our other cilantro varieties, plus new possibilities as a garnish.

**Cilantro, Jantar***Coriandrum sativum-*

This flavorful cilantro variety yields more leaves per plant and is slow to bolt.

**Cilantro, Xaing Cai***Coriandrum sativum-*

New! "Fragrant Greens" in Mandarin.

A slow-bolting Asian variety that produces large, full plants. Classic cilantro appearance and flavor.

**Cutting celery***Apium graveolens-*

Easy-to-grow celery leaves with strong flavor.

Customer favorite 2001, great for soups and salads!

**Dill***Anethum graveolens-*

Easy to grow, dill provides both seeds and greens to flavor vinegars, pickling, and many different foods.

**Epazote***Chenopodium ambrosioides-*

Widely used in Mexican chili sauces and bean dishes, also known as Mexican tea.

**Fennel***Foeniculum vulgare-*

Feathery leaves which have a sweet anise flavor.

Use to flavor salads, fish, sauces, and vinegars. An interesting accent or border plant.

**Fennel, Florence***Foeniculum vulgare azoricum-*

Produces the bulbous base of delicate anise flavor and crisp texture. Protect from extreme heat.

**Feverfew***Tanacetum parthenium-*

Light green loved leaves with small yellow and white daisy blooms, history of use for fever and migraine headaches.

**French Tarragon***Artemisia duncunulus sativa-*

Piece do resistance of all culinary herbs, dark green shiny leaves possess distinctive flavor.

**Garden Sorrell***Rumex acetosa-*

Most famous for sorrel soup. Large succulent leaves give zest to salads and any dish which is insipid in itself.

Remove flowering tops to keep leaves tender.

**Gomphrena, Strawberry Fields***Gomphrena haageana-*

First and best true red Gomphrena.

Brilliant flowers, 1 1/2" across, atop strong stems. Holds color exceptionally well when dried.

**Horehound***Marrubium vulgare-*

An aromatic herb important as a folk remedy. For flavoring honey and candy as a confection but has a richer history in medicine. Easy to grow.

**Joe Pye weed***Eupatorium purpureum-*

Graceful tall plant with pale pink-purple flowers, foliage releases a vanilla scent when crushed. Grows well in moist areas.

**Lavender, English***Lavandula angustifolia-*

Fragrant flowers used in dried sachets, scented soups, and potpourris. Lovely on borders and pathways.

**Lavender, Grosso***Lavandula-***Lavender, Hidcote Blue Strain**

**Lavandula angustifolia Hidcote***Lavandula angustifolia Hidcote-*

Lavender angustifolia is one of the richest in essential oils, meaning more fragrance power both fresh and dried. And this 'Hidcote Blue' cultivar has a more erect, compact habit and darker flowers, so its perfect for hedges.

**Lavender, Lady***Lavandula 'lady'-*

Perennial herb with scented blue-purple flowers and gray-green foliage.

**Lavender, Munstead***Lavandula angustifolia Munstead Strain-*

Fragrant Stalks of Richest Lavender Against Silvery

Foliage.

**Lavender, Provence***Lavandula x intermedia-*

Dutch Lavender, vigorous long-stemmed, very fragrant with a sweet floral scent.

**Lemon Balm***Melissa officinalis-*

Winter hardy, lemon scent adds zing to salads, and makes a calming tea.

**Lemon Grass***Cymbogon flexuosus-*

Tropical lemon scented grass, used to flavor fish, soups curries and sauces.

**Lemon Verbena***Aloysia triphylla-*

Strong lemon scented foliage, at its best in early evening.

**Lovage***Levisticum officinale*

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Leaves possess excellent flavouring qualities for soups, stews and casseroles. Flavour is reminiscent of celery, and of the famous yeast extract, Maggi. Can replace meat and bone stock in soups.

**Malabar Spinach***Basella alba Red Stem-*

Heat-loving and vigorous, these attractive plants reach 6 feet or more if trained on a bean tower or trellis. Many people grow Red Stem for purely ornamental purposes, but there's a lot of good eating on this productive plant!

**Marjoram, "Max"***Origanum majorana-*

New in 2000, High yielding and very uniform variety. High in essential oil second cutting continues high yield.

**Marshmallow, "Erfurter"***Althaea officinalis-*

Tall ornamental plant with velvety leaves, pink flowers with purple-red anthers. Comforting tea.

**Mexican Mint Marigold***Tagetes lucida-*

Aromatic leaves are a substitute for French Tarragon. Sweet licorice flavor brightens salads and main dishes. Pretty golden yellow flowers in flat topped clusters throughout the summer. Also known as Sweet Mace or Texas Tarragon.

**Mexican Oregano***Lippia graveolens-*

Aromatic herb with oregano scent. Sweet, fruity, yet quite picante. Especially good in Italian and Southwestern dishes using tomatoes, eggplant and zucchini. Grow as an annual in Kansas.

**Mint, Apple-****Mint, Banana***Mentha arvensis 'Banana'-*

This mint from France really smells of bananas! Squeeze the leaves and the remarkable scent bursts forth. The unexpected fruitiness inspires a creative gastronomic tangent. Dazzle friends and family with banana mint tea, muffins, and more!

**Mint, Chocolate***Mentha x piperita piperita-*

Striking peppermint-patty scent, a real treat!

**Mint, Ginger***Mentha arvensis 'Variegata'-*

Gold-flecked leaves have a fruity fragrance and flavor with a hint of ginger.

**Mint, Lemon***Monarda citrata-*

Lemon scented mint is actually in the Monarda family, boasts a showy plumage of lavender flowers all summer.

**Mint, Orange Balsam***Mentha aquatica 'Citrata'-*

Treasured for its very special fragrance, its hint of citrus is tantalizing in fruit punches, teas, and grilled chicken and vegetable dishes.

**Mint, Peppermint**-Pure clean peppermint flavor and smell.**Mint, Silver***Mentha longifolia-*

Attractive soft grey-green leaves with a refreshing spearmint odour.

**Mint, Spearmint savoy***Mentha spicata 'Crispa'-*

Clean, crisp mint with curly leaves.

**Mint, Variegated Pineapple***Mentha suaveolens 'Variegata'-*

Sweet fruity scent with white and green leaves that vary with the season.

**Monarda, Jacob Cline***Monarda didyma-* Very large, bright red florets appear in tight clusters atop stocky, square stems from midsummer to fall.

**Monarda, Marshall's Delight***Monarda didyma-* Very attractive to Bees and Hummingbirds. Bright pink flowers.

**Nasturtium, Alaska Mix***Tropaeolum majus-*

Leaves heavily marbled and striped, producing a breath-taking backdrop for the bright colorful blooms.

**Nasturtium, Jewel of Africa***Tropaeolum majus-*

A variegated climbing Nasturtium. Balanced mixture of yellows, reds and peachy pinks with marbled foliage, striped with cream against a light green background. Vining habit is fantastic for containers or ground covers.

**Nasturtium, Whirlybird Mix***Nasturtium-*

Deep scarlet flowers blend beautifully into any planting.

**Oregano, Greek***Origanum vulgare hirtum-*

True Greek oregano dark green leaves with white flowers.

**Oregano, Italian***Origanum vulgare sp.-*

Oregano favored by Italian Chefs, Proclaimed as "the Real deal", clean, fresh, aromatic with great flavor!

**Oregano, Kent Beauty***Origanum rotundifolia-*

Round leaves on almost trailing branches and attractive pink on purple flower bracts. Good aroma and sharp, spicy oregano flavor

**Oregano, Mexican***Poliomintha longiflora-*

Often sold as true oregano in Mexico and southern U.S. where its fine oregano flavor is used to great advantage in chilis and other Mexican dishes. Properly pruned, it will grow into a miniature tree in a bright window or solarium.

**Parsley, Starke***Petroselinum crispum-*

Triple curled. Intense curled leaves make exceptionally beautiful garnishes. Plants grow in compact

mounds for easy bunching and attractive, uniform appearance. Mild flavor, good yield, and holds well.

**Parsley, Titan***Petroselinum crispum-*

Specialty flat-leaf for flavorful garnishes. Outstanding sweet flavor lends itself to many culinary uses. Petite, dark green leaves make an attractive fresh garnish. Compact, upright plants with nice uniformity and yield.

**Pennyroyal***Mentha pulegium-*

Good as a low growing permanent edging or along walkways. Pretty, low growing, and fragrant. Not for culinary use.

**Rosemary, ARP***Rosmarinus officinalis 'ARP'-*

Fine upright habit, hardier than some strains, same great flavor!

**Rosemary, Creeping***Rosmarinus officinalis prostratus-*

Fine trailing habit, floriferous variety with light blue flowers. Good producer makes lovely border, or hanging basket.

**Rosemary, Gorizia***Rosmarinus officinalis 'Gorizia'-*

Gorizia produces densely packed branches of extra large dark green, fragrant needles that you can use either fresh or dried. One of the larger, more robust Rosemarys, the stems can be used as skewers for grilling.

**Rosemary, Hills Hardy***Rosmarinus officinalis 'Hills Hardy'-*

Hills Hardy is a tough, cold and heat resistant tender perennial rosemary that does well on the south or east side of the house. It can bloom in the early spring showing a light blue delicate flower.

**Rue***Ruta graveolens-*

Ornamental addition to herb garden. Small shrubby plant with rounded leaves. Dry seed heads for flower arrangements.

**Sage, Extrakta***Salvia officinalis-*

Handsome dusty green leaves, commonly used in dressings, poultry, sausage, nice base for floral or herbal wreaths. Showy in early summer, blanketed with tiny lavender flowers.

**Sage, Pineapple***Salvia elegans-*

Fabulous pineapple scent, with brilliant showy red flowers. Use for drinks, chicken, cheese and in jams and jellies.

**Sage, Tri-color***Salvia officinalis triatrus-*

Beautiful sage plant accented with splashes of purple, white and dark green; excellent color splashes for herb and traditional gardens.

**Sage, White***Salvia aplan-*

Native American incense herb, used to make the smudge sticks common in Native ceremonies. Aromatic in the garden, light dusty gray-green leaves.

**Salad Burnet***Sanguisorba minor-*

Cool cucumber flavor, great addition to salads, vinegars and tomato juice. Hardy, can remain green through mild winters!

**Salvia gauranitica Black/Blue-** This giant can get to 15' or more in mild places, the huge flower spikes of dark blue flowers and black calyx make a dramatic plant for the conservatory as well. Flowers from the late summer through winter. Quite tender.

**Salvia, May Night-** May Night sends up a vivid flush of dark purple flower spikes in late spring, then takes a short break and resumes blooming in mid-summer continuing to flower right up through most of autumn.

**Salvia, Minata Red-**Brightest red imaginable. Will tolerate light shade. Great Butterfly and hummingbird plant.

**Salvia, Red Vista** *Salvia splendens*-

Bright red blooms against spectacular dark green foliage. Grow as an annual in Kansas, compact habit works well in landscaping.

**Savory, summer** *Satureja hortensis*-

Spirit-awakening, peppery flavor. A favorite herb for flavoring fresh and dry beans, soups, and a variety of culinary uses.

**Savory, winter** *Satureja montana*-

Perennial cousin to summer savory, flavor is more pungent. Good pepper substitute, great culinary herb.

**Self Heal (heal All)** *Prunella vulgaris*-

Highly regarded wound herb, this pretty sprawling plant should be added to your herb garden because of the beautiful unique coppery purple flowers on spikes.

**Skullcap, Pink** *Scutellaria "pink"*-

**Soapwort** *Saponaria ocyroides*-

With a name only a mother could love, Soapwort will amaze you with its ultra-hardy nature and masses of delightful, bright-as-day pink blooms in late spring and early summer! Produces lather; soapwort thrives in hot sun and virtually any well-drained soil

**Spilanthes** *Spilanthes oleracea*-

"Toothache Plant" leaves impart a numbing sensation when chewed. Gold and red "gumball shaped" blossoms.

**Spinach, Red Malibar** *Basella rubra*-

This heat loving spinach is a show stopper, red stems, bright shiny green leaves, use new growth for best flavor. Will Climb if trellised.

**Stevia** *Stevia rebaudiana*-

Remarkable herbal sugar substitute! Contains stevioside. Leaf powder can be used in place of sugar in drinks, baked goods, desserts, preserves, etc. Has a pleasant flavor of its own that never dominates or overwhelms.

**Tansy** *Tanacetum vulgare*-

The Versatile Herb -- It's a Dye, Insect Repellent, and Aromatic Sachet! Grow tansy in well-drained to dry soil in sun. It can become invasive, so confine to certain areas or grow in containers. Not for culinary use!

**Tarragon, French** *Artemisia dacunculussativa*-

True French tarragon, favored by many. Treat as annual.

**Tarragon, Texas** *Tagetes lucida*-

Sweet-smelling leaves and flowers with a flavor very similar to tarragon; hardier and easy to grow. Golden yellow flowers.

**Thyme, Caraway** *Thymus herba-barona*-

Lovely hanging shower effect, with scent of caraway. Great for thyme lovers!

**Thyme, Creeping** *Thymus vulgaris*-

Low growing, creeping thyme, aromatic, good for borders, and as a culinary variety.

**Thyme, English** *Thymus vulgaris*-

Essential in bouquet garni, most common variety.

**Thyme, German winter** *Thymus vulgaris*-

Upright habit. Indispensable in the kitchen.

**Thyme, Golden lemon** *Thymus x citriodorus 'Aureus'*-

Scattered yellow edges on some leaves create an attractive foliage contrast.

**Thyme, Lavender** *Thymus thracicus*-

Wonderful Lavender scent! Creeper forms dense furry mats, great for walk paths and rock gardens.

**Thyme, Lemon Silver** *Thymus x citriodorus*-

Strong lemon scent, trailing habitat.

**Thyme, Lime** *Thymus sp*-

Something special! Citrus-lime flavor added to a great favorite.

**Thyme, Mother of** *Thymus*-

Clusters of flowers all summer. Fragrant Foliage can be used as seasoning or in potpourris.

**Thyme, Orange Balsam** *Thymus 'Orange Balsam'*-

Sensational orange scent and flavor. Deserving of experimentation in tea, cooking and as a garnish.

**Thyme, Summer** *Thymus vulgaris*-

New! A superb culinary thyme.

**Vanilla Grass** *Anthoxanthum odoratum*-

Dried grasses have the scent of vanilla; hang in bundles for use in closets, wreaths and other arrangements.

**Vervain, Blue** *Verbena hastata*-

Middle-age magicians used as a love potion, this highly ornamental herb has blue-violet glowers in pencil-like spikes. Blooms summer through fall.

**Yarrow, Colorado** *Achillea millefolium*-

Improved desert canyon colors of red, pink, yellow, apricot, cream, and pure white. 2-4" flat-topped flower heads atop decorative ferny foliage. Excellent fresh or dried.

**Yarrow, Paprika** *Achillea millefolium*-

Tiny hot red flowers with yellow eyes form compound blooms; soften pink, then creamy yellow. Fernlike foliage gives strong, spicy aroma! Lovely in borders or massed in wild gardens. Carefree grower tolerates heat and drought; prefers full sun.

**Zanzibar, (Safflower)** *Carthamus tinctorius*-

Bright orange-red blooms for arrangements. Upright habit produces 5-8 blooms per stem. Flowers are easily air-dried for dried arrangements. Petals are edible and are sometimes used as a substitute for saffron. Also known as Safflower.

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**The following are some of the locations and events you can find us at during the year.** Feel free to call the farm ahead to make sure we can load your favorites, or call to come out and visit!

- **Herb Festival**, Jenks Oklahoma, Saturday, April 25th
- **Kansas Grown! Farmers Market**  
7001 W. 21<sup>st</sup> Street North, Wichita KS  
**Saturday Mornings**, April-October 7 am to Noon
- **HERB DAY!**-Sedgwick County Extension  
7001 W. 21<sup>st</sup> Street North, Wichita  
**Saturday, May 3<sup>rd</sup>**
- **FloraKansas- The Great Plains Plant Sale**  
**Saturday May 9<sup>th</sup>**  
Dyck Arboretum of the Plains, Hesston, Kansas
- **Ponca City Herb Day-Saturday, June 6<sup>th</sup>**

**Visit our website for pictures of Handmade Scripture bowls, Garden items, dinnerware, Full plant lists, schedules of events, Classes, Produce Varieties and more than 20 pages of free recipes!!!!**

**NeffFamilyFarm.com**