

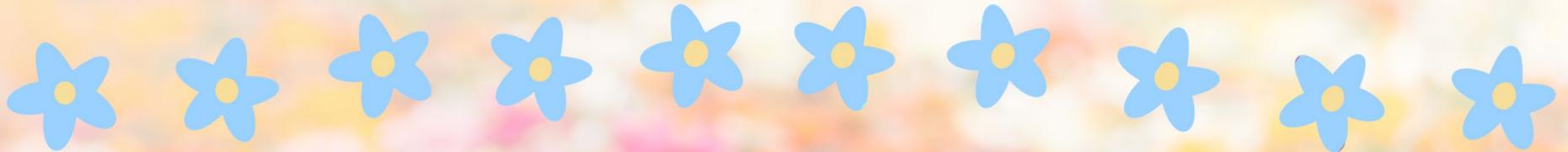


# HERBS

CURRITUCK MASTER GARDENERS  
SPRING PLANT SALE  
SATURDAY, APRIL 13, 2024



# YOUR KEY TO PLANT PURCHASE SUCCESS!



ATTRACTS POLLINATORS



FULL SUN  
(6-8 HOURS)



ATTRACTS HUMMINGBIRDS



PART SUN/SHADE  
(4-6 HOURS)



NATIVE PLANT



CATERPILLAR HOST PLANT



SHADE  
>2 HOURS)

# BASIL, LEMON



## DESCRIPTION

Lemon Basil is a tender annual and is shorter and has smaller leaves than regular Basil. It prefers sunny locations and rich soil. Appreciates afternoon shade in hot, southern climates. Can be grown in containers indoors as well as outside. Flowers attract honey bees and wild bees. Lemon Basil has a lemony, astringent flavor that enhances many foods. Culinary uses: vegetables, seafood, meat, poultry, eggs, rice, tea and cheese.

<b>Hardiness Zone:</b>	4-9
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	24-36"
<b>Growth Habit:</b>	Annual. Bushy. 10-24" Height. 6-12" Width.
<b>Soil Preference:</b>	Consistently moist, fertile, well-drained
<b>Temp Preference:</b>	60-90 degrees F
<b>Light Preference:</b>	Full sun



# BASIL, SWEET ITALIAN



## DESCRIPTION

Large leaf is Genovese-type basil that grows 18 to 24 inches high and 2' wide. Giant shiny green leaves are full of heady aroma that just make your mouth water. This is a favorite of many gardeners because when cooking you need only a few leaves to add that distinctively yummy flavor to your dish. For the same reason, it makes loads of basil pesto with just a few plants.

Basil plants are popularly grown indoors just as readily as they are planted outdoors in containers, planters, and the garden bed. Most varieties of basil are native to the reliably wet, humid tropics of southeast Asia and Africa and still require the same consistently moist conditions for a flavorful and booming harvest.



<b>Days to Maturity:</b>	60 Days (90 from seed)
<b>Hardiness Zone:</b>	Annual. Not intended to overwinter.
<b>Planting Depth:</b>	1/2"
<b>Plant Spacing:</b>	24-36"
<b>Row Spacing:</b>	9-12"
<b>Growth Habit:</b>	Grows 12 to 24 inches high and 2' wide. Giant shiny green leaves are full of heady aroma. Tender leaf and bushy shrub
<b>Soil Preference:</b>	Consistently moist, fertile, well-drained
<b>Temp Preference:</b>	Soil at 60-85 degrees F
<b>Light Preference:</b>	Full sun, at least 6 hours per day

# BORAGE



## DESCRIPTION

Starflower is an annual plant boasting bright, blue flowers. The wrinkled, dull gray-green leaves that are covered with bristly hairs are edible. This plant grows at its best in full sun, but will not be adversely affected by light shade. It will do well in all types of soil, including nutritionally poor soil.

For propagating, you can grow this plant from seed: the plant is also self-seeding and will remain in your garden year after year.

<b>Hardiness Zone:</b>	2a-11b
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	12-18"
<b>Growth Habit:</b>	Reseeding Annual. Medium growth rate. Height: 1 ft. 7 in. - 3 ft. 2 in. Width: 1 ft. 0 in. - 1 ft. 4 in.
<b>Soil Preference:</b>	It will do well in all types of soil, including nutritionally poor soil.
<b>Temp Preference:</b>	60-85 degrees F
<b>Light Preference:</b>	Full sun to Part Shade



# CHIVES



## DESCRIPTION

Chives are a bulbous perennial herb used as an ornamental or as a culinary herb. It has an edible flower and leaves that are used for flavoring with eggs, soups, salads, butter, cheese, dips, spreads, etc.

Harvest the leaves by clipping them off at the base so as to maintain the attractiveness of the clumps. Clumps can be divided easily in the spring or fall and they will easily self-seed in the garden.

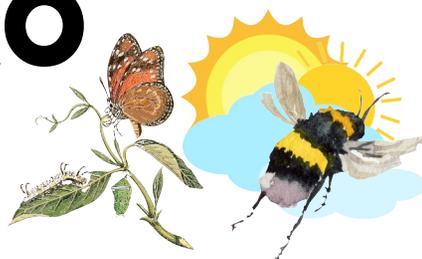
Plant Chives in average well-drained soils in full sun to partial shade.

They work well when planted in mass along borders, in rock or vegetable gardens or they can be potted up and grown on a patio or in a sunny window indoors.

<b>Hardiness Zone:</b>	4a-8b
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	4-6"
<b>Growth Habit:</b>	Height: 1 ft. 0 in. - 1 ft. 6 in. Width: 1 ft. 0 in. - 1 ft. 5 in. Medium growth rate. Clumping.
<b>Soil Preference:</b>	Clay, Loam, Sand, Shallow rocky. Well-draining, moist.
<b>Temp Preference:</b>	50-85 degrees F. Hardy to 10 degrees F.
<b>Light Preference:</b>	Full sun to Part Shade



# CILANTRO



## DESCRIPTION

Cilantro is a culinary herb that grows best in cool climates in spring and fall. It prefers medium moist well-drained soil in full sun to light shade. It bolts easily in hotter climates. It can become weedy outside of cultivation.

The leaves and stems are used to flavor various dishes. The mature seeds are called coriander and are used for flavoring.

This plant serves as a host to a variety of Swallow-tailed butterflies.

<b>Hardiness Zone:</b>	2-12
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	¼ - ½"
<b>Growth Habit:</b>	Height: 1 ft. 0 in. - 2 ft. 0 in. Width: 1 ft. 0 in. - 2 ft. 0 in. Rapid growth rate.
<b>Soil Preference:</b>	Well-draining, moist loam.
<b>Temp Preference:</b>	50-85 degrees F. Hardy to 10 degrees F.
<b>Light Preference:</b>	Full sun to Part Shade



# CUBAN OREGANO



## DESCRIPTION

While its primary common name makes it sound like this plant comes from the Caribbean Island, Cuban oregano is a plant known by many other names as well, including Mexican mint, Spanish (or French) thyme, and Indian borage.

The herb grows easily in a well-drained, semi-shaded position. It is frost tender and grows well in sub-tropical and tropical locations, but will do well in cooler climates if grown in a pot and brought indoors.

The leaves are strongly flavored and make an excellent addition to stuffings for meat and poultry. Finely chopped, they can also be used to flavor meat dishes, especially beef, lamb, and game. Be cautious, as the plant is very strongly flavored and can overpower other seasonings.

The leaves have also had many traditional medicinal uses, especially for the treatment of coughs, sore throats, and nasal congestion.

<b>Days to Maturity:</b>	<b>80-90 Days</b>
<b>Hardiness Zone:</b>	10 & 11. Annual in colder zones.
<b>Planting Depth:</b>	1/4"
<b>Plant Spacing:</b>	8-10"
<b>Row Spacing:</b>	18-24"
<b>Growth Habit:</b>	Fragrant, velvety leaves edged in white and trumpet-shaped flowers in pink, white, and lavender.
<b>Soil Preference:</b>	Drought tolerant once established, Cuban oregano thrives in containers, or in quick-draining soil. Prefers soil with a pH between 6.0 and 7.5
<b>Temp Preference:</b>	Above 40 degrees F
<b>Light Preference:</b>	Partial shade, and may withstand full shade in hotter growing zones



# DILL



## DESCRIPTION

Heirloom, Non-GMO, Annual.

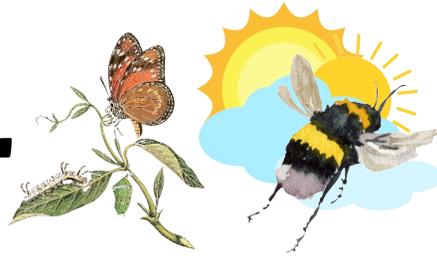
The dill plant (*Anethum graveolens*) provides feathery green leaves for the dill weed herb, while the flat, oval fruits make the dill seed spice. It's an annual herb related to celery that tends to reseed itself and spread widely, which is good to know if you're considering planting it in your garden. Dill seeds are used in seasoning, such as in pickles.

Dill attracts beneficial insects such as wasps and other predatory insects to your garden, and is a host plant for the caterpillar of the black swallowtail butterfly

<b>Days to Maturity:</b>	40-90
<b>Hardiness Zone:</b>	2-11
<b>Planting Depth:</b>	1/8"
<b>Plant Spacing:</b>	12-24" in rows; 14-16" in raised beds
<b>Row Spacing:</b>	4-6"
<b>Growth Habit:</b>	8-48" in height, 4-24" spread. Feathery green leaves with oval fruits
<b>Soil Preference:</b>	Well-drained, slightly acidic soil, rich in organic matter; 5.6-6.5 pH
<b>Temp Preference:</b>	40-78 degrees F
<b>Light Preference:</b>	Full sun, at least 6 hours per day



# FENNEL



## DESCRIPTION

Fennel is an evergreen, herbaceous perennial, normally grown as an annual, with flowers and leaves that have a sweet, mildly anise or licorice flavor. The flowers bloom in summer and are often used in egg and fish dishes. The aromatic seeds are also put to use in cakes and breads. It has an upright, branching habit and can grow 3 to 5 feet high with aromatic, yellow-green leaves and tiny yellow flowers. The flowers are very attractive to butterflies and fennel is a larval plant for certain swallowtail butterflies. The genus name comes from the Latin name for this potherb which, in Italian, is called *finocchio*. The species name means common.

Fennel is grown across a wide range of USDA hardiness zones and does best in moist, organically rich, well-drained soils in full sun. It will tolerate clay and sandy soils and, once established, drought. Fennel can be grown from seed sown directly in the garden in spring and it freely self-seeds in the garden. Fennel plants are known to have escaped gardens and naturalized. To prevent an unwanted spread of this plant through self-seeding, you should remove spent flowers and stems before seed is produced.



<b>Hardiness Zone:</b>	4a-9b
<b>Planting Depth:</b>	1/4"
<b>Plant Spacing:</b>	4-6"
<b>Row Spacing:</b>	18"
<b>Growth Habit:</b>	Height: 4 ft. 0 in. - 6 ft. 0 in. Width: 1 ft. 6 in. - 3 ft. 3 in. Erect, Multi-stemmed, Spreading
<b>Soil Preference:</b>	Moist, organically rich, well-drained soils in full sun. It will tolerate clay and sandy soils and, once established, drought.
<b>Temp Preference:</b>	Cool. 60-70 degrees F
<b>Light Preference:</b>	Full sun to part shade

# OREGANO, ITALIAN



## DESCRIPTION

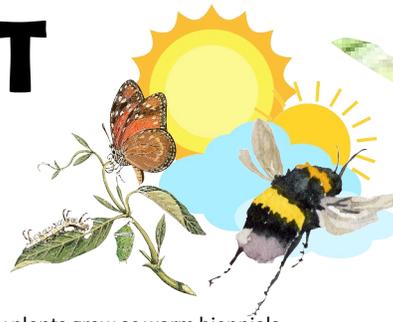
*Origanum*, or oregano, is a genus of subshrubs and herbaceous perennials in the Lamiaceae or mint family that are grown primarily as ornamentals or culinary herbs. Oregano may grow in bushy mounds, prostrate, or erect. The plants may measure 6 inches to 3 feet in height and 1 to 2 feet in width. The leaves are aromatic, small oval to round, and either smooth or hairy. The blooms may be white, pink, or purple and appear in small 1-inch spikes, panicles, or corymb. The fruit is small, ovoid, brown nutlet. The different species can vary in flavor, aroma, size, and color.

The oregano prefers full sun and needs well-drained to dry soil that is neutral or alkaline in pH. They are intolerant to acidic soils, poorly drained soils, and hot humid conditions. Oregano is drought, deer, poor soil, and erosion tolerant. They may be propagated by seeds, cuttings, or division. Bees and butterflies are attracted to their blooms.

Plants from the genus *Oregano* may be used in herb gardens, cottage gardens, and rock gardens. They may serve as a groundcover, borders, or container plant.

<b>Hardiness Zone:</b>	3a-10b
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	8-10"
<b>Growth Habit:</b>	Herbaceous perennial shrub. Erect, Mounding, Prostrate. Height: 0 ft. 6 in. - 3 ft. 0 in. Width: 1 ft. 0 in. - 2 ft. 0 in.
<b>Soil Preference:</b>	Well-draining, neutral or alkaline soil. Intolerant to acidic and poorly drained soils.
<b>Temp Preference:</b>	Cool. 60-70 degrees F
<b>Light Preference:</b>	Full sun

# ITALIAN FLAT PARSLEY



## DESCRIPTION

Non-GMO (*Petroselinum crispum*) Dark Green Italian Flat Leaf Parsley plants grow as warm biennials often grown as annuals, reaching 12-18" tall. Hardy Italian parsley herbs bloom from late spring to mid-to-late summer as an annual producing peppery serrated forest-green leaves. As a biennial, parsley reaches maturity in its second year, losing much of its verdant flavor, but standing as a fresh ornamental herb that brings beneficial pollinators to your garden! Dark Green Italian Flat Leaf Parsley will bloom umbels of light-yellow flowers after setting seed.

**Parsley Worm** This larval caterpillar of the black swallowtail butterfly gets its name from its tendency to find refuge in parsley plants. Growing to around two inches in length, this caterpillar with black stripes and yellow dots consumes the leaves of growing plants.

**Helpful Parsley Partners** Although parsley worms are considered pests in their caterpillar stage, they are actually beneficial in the long run. The adult butterflies are not only gorgeous, they will also help pollinate your garden flowers. So if you do find parsley worms, seclude them to one or two plants. Share some parsley, receive some butterflies!

<b>Days to Maturity:</b>	70-90
<b>Hardiness Zone:</b>	8-10
<b>Planting Depth:</b>	1/4"
<b>Plant Spacing:</b>	8-10"
<b>Row Spacing:</b>	6"
<b>Growth Habit:</b>	Green herb with serrated leaves and a clean, slightly peppery taste.
<b>Soil Preference:</b>	Parsley grows best in well-drained soil that is rich in organic matter. 6.0-7.0 pH
<b>Temp Preference:</b>	50-70 degrees F
<b>Light Preference:</b>	Full sun to partial shade



# ROSEMARY



## DESCRIPTION

Rosemary is an aromatic, perennial, evergreen shrub in the Lamiaceae or mint family that is valued for its fragrant, ornamental foliage, and as an enhancement in cooking. The shrub grows from 4 to 5 feet tall and is generally erect and rounded. It is frequently cultivated as an ornamental, as a culinary herb, or for use in sachets or potpourris.

Rosemary is at home in many types of landscapes and gardens: butterfly, pollinator, children's, rock, winter, edible, and cutting gardens. Position it near a patio or in a play area. It is suitable for containers, as low hedges or borders, and in places where it can cascade. It does best in light, slightly acidic, dry to medium, well-drained soils in full sun. It tolerates drought, partial shade, salt, heavy pruning, and most soil types except clay. It is easily transplanted and rooted. However, it has a low tolerance for wet, humid environments and requires careful tending in an appropriate spot.

Flowering usually begins in the spring and into summer. Once the bloom has passed, severely pruning is an option to encourage dense foliage growth.

<b>Hardiness Zone:</b>	8a-10b
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	2-3'
<b>Growth Habit:</b>	Linear, needle-like, opposite leaves that are green on the upper surface and white and tomentose on the undersides. Flowers are axillary, purple, blue, or white, and whorled around the square stem.
<b>Soil Preference:</b>	Light, slightly acidic, dry to medium, well-drained soil. Tolerates drought, salt, and most soil types except clay. However, it has a low tolerance for wet, humid environments
<b>Temp Preference:</b>	Hardy to 10 degrees F. Prefers 55-80 degrees F.
<b>Light Preference:</b>	Full Sun to Part Shade



# SAGE

## DESCRIPTION



Common sage is an aromatic, edible, short-lived, bushy, spreading, semi-woody herbaceous perennial shrub that is a member of the Lamiaceae or mint family. It is found in many gardens and offers great texture and sensory observations with its furry grayish-green leaves. The species can grow up to 2 feet tall and 2 to 3 feet wide.

The flowers are camphor-scented and may be bluish-lavender to pinkish-lavender and appear as upright spikes in the early summer. The flowers attract butterflies and bees. Common sage prefers full sun and well-drained, medium to dry soils. It is intolerant to wet or poorly drained soil. It will tolerate drought and poor soils. Pruning is recommended in the spring and during the growing season to keep the plant from becoming leggy and to control flowering when used as a culinary herb. Tall plants may require staking.

The leaves of common sage may be used fresh, dried, or cooked. They are very aromatic. The leaves may be harvested in the spring and summer. For new plantings, it is best to harvest lightly the first year. The plant needs to become established before more aggressive harvesting. The edible flowers have an herbal, musky flavor and should not be eaten in large amounts.

This plant is excellent for herb or vegetable gardens. It may also be mixed with perennials in border plantings, cottage gardens, or rock gardens.

<b>Hardiness Zone:</b>	Herbaceous Perennial. 4a-8b
<b>Planting Depth:</b>	1-2"
<b>Plant Spacing:</b>	12"
<b>Growth Habit:</b>	Grows up to 2' high and 2-3' wide. Bushy, spreading, semi-woody. Square green stems when young and become woody with age. Aromatic grayish green, fuzzy, textured, ovate, opposite leaves with entire margins. Whorls of camphor-scented, two-lipped, bluish-lavender, upright, spiked flowers.
<b>Soil Preference:</b>	Well-drained, medium to dry soils. It is intolerant to wet or poorly drained soil. It will tolerate drought and poor soils.
<b>Temp Preference:</b>	Prefers 60-70 degrees F. Hardy to 15 degrees F.
<b>Light Preference:</b>	Full sun – Part Shade



# THYME



## DESCRIPTION

Common Thyme plants are cold hardy perennial herbs reaching 12" tall and 18" wide with shrub-like growth. Once plants reach maturity, thyme develops minty sage-green leaves providing earthy flavor similar to rosemary. Thyme grows until freezing conditions set in, going dormant during winter and returning next spring. By late spring or summer, thyme blooms pink-to-purple flowers as it goes to seed. Used in salads, beans, soups, stews, sauces, pickles, and many Mediterranean dishes. Excellent for poultry and fish dishes too.

As thyme is native to the Mediterranean, this cold-hardy herb is a timeless garden perennial. The slightly floral leaves of Common Thyme provide anti-inflammatory benefits and are full of vitamin C! Due to its minty aroma, thyme is an ideal essential oil to use for aromatherapy. The flowers of Common Thyme help with colds, digestion and help regulate blood pressure.

<b>Days to Maturity:</b>	75-90
<b>Hardiness Zone:</b>	5-9
<b>Planting Depth:</b>	1/16" seeds, depth of container for transplants
<b>Plant Spacing:</b>	1" seeds, 8-12" transplants
<b>Row Spacing:</b>	18-24"
<b>Growth Habit:</b>	Up to 12" tall and 18" wide with shrub-like growth. Once plants reach maturity, thyme develops minty sage-green leaves providing earthy flavor similar to rosemary.
<b>Soil Preference:</b>	Dry, sandy, rocky. pH 6.0-8.0
<b>Temp Preference:</b>	68-86 degrees F
<b>Light Preference:</b>	Full sun, at least 6 hours per day

**For More Information  
Please Visit the NC Extension  
Gardener Plant Tool Box:**

<https://plants.ces.ncsu.edu/>

**Still Have Questions?  
Contact your Currituck County  
Extension Master Gardeners!**

Chris Blaha, Agriculture Technician  
252-232-2261

