

Annals & Tender Perennials - generally prefer full sun, rich, humus soil with adequate moisture

- **Basil**, *Ocimum basilicum*, must stay warm, leaves signature to Italian cuisine, versatile, medicinal
- **Borage**, *Borago officinalis*, edible leaves and summer flowers cucumber-like flavor, direct-sow
- **Cedronella**, Balm of Gilead, *C. canariensis/triphylla*, leaves used in tea, potpourri, and herb pillows
- **Celery Leaf**, *Apium graveolens*, often discarded, but valuable fresh culinary herb
- **Chamomile**, *Matricaria recutita*, flowers multipurpose, likes sunny and sandy
- **Chervil**, *Anthriscus cerefolium*, classic salad herb or in *fines herbs* (w/ parsley, tarragon, chives)
- **Cilantro / Coriander**, *Coriandrum sativum*, cool growing conditions, culinary leaves, root, and seeds
- **Dill**, *Anethum graveolens*, snip leaves as fresh seasoning, attracts bees if it flowers
- **Epazote**, *Dysphania ambrosioides*, pungent herb used in Mexican bean dishes as a carminative
- **Fennel**, *Foeniculum vulgare*, snip leaves and seeds fresh seasoning, bulbs edible, licorice-flavor
- **Lemon Verbena**, *Aloysia*, tender perennial, strong aromatic, lemony leaves, tea, deter insects
- **Lemongrass**, *Cymbopogon citratus*, tender perennial, lemony stalks culinary and health uses
- **Papaloquelite**, *Porophyllum ruderale*, cilantro-arugula flavor, used in Central and South America
- **Parsley**, *Petroselinum crispum*, biennial, sprigs fresh seasoning and garnish, attractive edging
- **Pineapple Sage**, *Salvia officinalis*, tender perennial, leaves fresh/dried medicinal and culinary
- **Salad Burnet**, *Sanguisorba minor*, cucumber-like flavor for salads, sometimes replaces mint
- **Shiso**, *Perilla frutescens*, frilly green or purple leaves fresh for spicy Asian seasoning, blooms
- **Stevia / Sweet Leaf**, *Stevia rebaudiana*, stevioside in leaves many times sweeter than sucrose
- **Summer Savory**, *Satureja hortensis*, lilac-white summer flowers, aromatic Mediterranean culinary

Perennials & Herbaceous Perennials - generally prefer poor, well-drained soil, on the dry side, in the sun

- **Angelica**, *Angelica archangelica*, statuesque biennial, leaves, stems, roots, seeds multipurpose
- **Bay**, *Laurus nobilis*, Mediterranean shrub, fresh/dried steeped leaves fragrant flavoring in soups
- **Bee Balm**, *Monarda didyma*, young leaves culinary, multipurpose medicinal with thymol
- **Cardoon**, *Cynara cardunculus*, culinary leafstalks, purple bloom attracts bees, grows tall each year
- **Catmint**, Catnip, *Nepeta cataria*, leaves and stems fresh/dried, medicinal, irresistible to cats
- **Chives**, *Allium*, garlicky leaves and flowers, bees love them, multiple medicinal uses
- **Echinacea**, Coneflower, bees love summer pink/purple flowers, rhizome multipurpose medicinal
- **Honeywort**, *Cerintho major*, tender perennial likes full sun to light shade, Mediterranean origin
- **Horehound**, *Marrubium vulgare*, flowering stems fresh/dried as medicinal

Source: *Sunset, Houdret Herbs* This list is a reference that cannot guarantee inventory or results.

- **Hyssop**, *Hyssopus officinalis*, leaves and flowers fresh/dried, medicinal or culinary with discretion
- **Lavender**, *Lavandula*, aromatic multi-purpose, *angustifolia* delicate enough for culinary
- **Lemon Balm**, *Melissa officinalis*, fresh leaves lemony culinary, multipurpose medicinal
- **Lovage**, *Levisticum officinale*, herbaceous perennial, all parts medicinal, culinary, and drinks
- **Marjoram**, *Origanum majorana*, sprigs as seasoning, sweeter than oregano, attracts bees
- **Mint**, *Mentha*, can be vigorous in rich and moist soil, medicinal, spearmint fresh/dried seasoning
- **Oregano**, *Origanum vulgare*, aromatic multipurpose, sprigs as seasoning, attracts bees
- **Rosemary**, *Rosmarinus officinalis*, dry Mediterranean, sprigs and flowers seasoning, multipurpose
- **Rue**, *Ruta graveolens*, yellow summer flowers, in perfumes, historically medicinal “herb of grace”
- **Sage**, *Salvia officinalis*, Mediterranean shrub, leaves aromatic multipurpose, attracts beneficials
- **Santolina**, *S. chamaecyparissus*, yellow flowers, potpourri to deter moths, medieval medicinal
- **Sorrel**, *Rumex acetosa*, lemony fresh herb, multiple medicinal and cleaning uses, stalk grey-blue dye
- **Tarragon**, *Artemisia dracunculoides*, 2’ herbaceous perennial, fresh/dried seasoning just before serving
- **Thyme**, *Thymus vulgaris*, fresh/dried seasoning, natural cleaning, groundcover habit, bees love it.
- **Valerian**, *Valeriana officinalis*, pale pink flowers in summer, leaves, root, and oils used medicinally
- **Vietnamese coriander/mint/cilantro**, *Persicaria odorata*, tender, used in Southeast Asian cuisine
- **Winter Savory**, *Satureja*, peppery Mediterranean seasoning, digestive, “bean herb”, bees love it
- **Yarrow**, *Achillea*, peppery leaf culinary and in drinks, flowers and leaves multipurpose medicinal