

Basil

Basil needs well-drained, warm soil, full sun, and regular water to keep growth succulent. Keep flower spikes pinched off for best leaf production. Use fresh or dried for cooking.

VARIETY	DESCRIPTION
AFRICAN BLUE	Handsome, tender perennial basil. Attractive light pink flowers contrast beautifully with purple-streaked foliage. Highly flavorful. Withstands cooler temperatures better than other basil. 12-24"
BUSH GREEN <i>Ocimum basilicum minimumum</i>	Compact dwarf bush basil. Fine leaves. Good in containers. 8-15"
CINNAMON	Attractive landscape plant, unique cinnamon taste and odor. Native of Mexico. 12-24"
CURLY	Produces curly-edged foliage
DARK OPAL	Reddish-purple leaves with a bit of clove scent. Also sold as 'Purpureum'.
EBONY WONDER	Dark purple leaves with thin green edge. Strong anise scent. Reddish purple flowers. 24"
FINO VERDE	Very tiny leaf variety. Sweet and pungent, spicy leaves. Perfect for containers. 18-24"
GENOVESE <i>Ocimum basilicum</i> 'Genovese'	BEST VARIETY FOR PESTO. Intensely scented, sweet, extra large leaf basil. Vigorous variety from Italy. 24"
GREEK COLUMNAR	Distinctive cinnamon and cloves aroma. Dense upright habit. Medium-sized leaf with toothed margins. 24"
HOLY BASIL <i>Ocimum sanctum (tenuiflorum)</i>	Also called Tulsi or sacred Basil. Grows abundantly in India and is sacred to the Hindus. Very aromatic, with the scent of clove and spice. Use as a salad garnish or as herbal tea.
LEMON <i>Ocimum basilicum citridorum</i>	Small-leaf variety. Distinctive lemon fragrance and flavor. Good for tea, veggie dishes, salads, fruit salad and w/fish. Also for potpourri and sachets. From Thailand. 10-18"
LICORICE	Licorice flavor. Interesting and delicious taste.
LIME <i>Ocimum americanum</i>	Distinct lime aroma. Dark green, small leaves. Adds unique citrus flavor to fish or salads. 20-26"
MINI PURPLE	Very small purplish red leaves have a strong flavor. Culinary and ornamental. 8-9"
MRS. BURNS, LEMON	Excellent lemon scent with large leaves and robust growth habit. Heirloom. 36"
NUFAR GENOVESE	First fusarium resistant variety. Large leaved sweet basil. Best for pesto. Intensely scented, vigorous plant.
OSMIN	Very dark, smoky purple, cinnamon and clove scented leaves with deeply toothed margins. 18-20"
PURPLE RUFFLES <i>Ocimum purpurascens</i>	Beautiful deep purple leaves add rich color to salads and herb vinegars and garnishes. 12"
RED RUBIN <i>Ocimum basilicum purpureascens</i>	Purest purple basil. Fine flavor and aroma.

SIAM QUEEN THAI	AAS winner – 1997. Deep purple flowers and dark green leaves. Spicy, anise-licorice aroma and flavor. Outstanding fragrance and flavor. 24” A must for authentic Thai cuisine. Especially good in fish, soup and beef dishes.
SPICY GLOBE <i>Ocimum minimum</i>	Wonderfully compact basil. Use in the border or in a container. Spicy basil flavor compliments any tomato dish. 6” x 12”
SWEET <i>Ocimum basilicum</i>	True Basil. One of the primary flavorings of Mediterranean cuisines. Used to flavor vinegars , oils, salads, soups etc.
SWEET DANI LEMON	AAS winner – 1998. High yields of light green leaves with strong lemon flavor and scent. Culinary and ornamental. Excellent with fish.. 25-30” x 24”