

# Straw Hat Farms

*of Marion County, IA*



## Herb Plant Catalog

2019 Growing Season

*Please note—this is a work in progress. We will do our best to continue to add photos and descriptions for each entry as we work towards completion. We will use as many pictures as we can of our own products, but in some cases we use suppliers' pictures when necessary. The best way to tell is to come see us in person!*

## Oregano



Fresh oregano has a robust, woody flavor.

## Cilantro/Corriander



Cilantro features distinctive, jagged leaves and a strong flavor that is often present in Mexican dishes, but the fresh herb pairs well with a variety of foods. Try cilantro in soups, on sandwiches, in sauces and in your casseroles.

Basil There are hundreds of different varieties of basil, here are the ones we offer.

## Italian Large Leaf basil



Basil is loaded with volatile oils, responsible for the heady aroma and strong flavor so essential to cooking. Large-Leaf Italian basil is regarded as the essential variety for true Neapolitan cuisine, especially pesto. And in the garden, basil works to repel aphids, mites, and hornworms.

## Lemon Basil



Pick the leaves and use fresh or dried in vinegars, with fish, vegetables or added to soups. As with most basil varieties, lemon basil should only be cooked briefly so as not to sacrifice its flavor and aromatic qualities.

## Cinnamon Basil



Cinnamon basil is one the easiest basil to grow. Cinnamon basil can grow up to 3 feet tall and, if you pinch back the leaves, it can bush out to 3 feet. Pinch the leaves from the stems, chop, place in labeled zip lock bags and freeze it. Anytime I want to use fresh cinnamon basil, all I have to do is reach in my freezer and I can cook with it all year round.

**Thai Basil** - type of [basil](#) native to [Southeast Asia](#) that has been cultivated to provide distinctive traits. Widely used throughout Southeast Asia, its flavor, described as [anise-](#) and [licorice-](#)like and slightly spicy, is more stable under high or extended cooking temperatures than that of sweet basil.



## Chives



Chives are one of the most well known herbs, but often one of the least used. Everyone seems to know someone else who grows chives but other than snipping onto baked potatoes.

Chives are a wonderful addition to the any garden. They impart a light onion flavor in any dish and can be used interchangeably in recipes calling for onions.

## Vera Lavender



Vera is an heirloom English lavender known for its sweetly fragrant oil, dark lavender-blue flower spikes and compact growth habit.

## Fern Leaf Dill



If you love the tangy flavor of fresh Dillweed with fish and vegetable dishes, Fernleaf Dill is the variety you MUST grow! Just 18 inches high, this dwarf is perfect for the kitchen windowsill or the sunny garden. Its feathery leaves are so lush and tasty that this hardworking little plant won a 1992 All-America Selection. Easy to grow and delicious!

Fernleaf Dill blooms from midsummer into fall, with flattopped blooms that may remind you of Fennel. You don't have to wait to harvest the leaves, however -- snip them with nail or kitchen scissors as soon as the plant has a few branches to spare, and enjoy them fresh for months on end! Fernleaf Dill is very slow to set seed, so if you want to harvest Dill seeds, grow full-size Dill as well.

If you want to freeze the leaves for winter flavorings, snip off the entire branch at the base and place it in a plastic bag in the freezer. Whether cutting it fresh or frozen, take just what you need, for once cut, dill does not last long in the fridge without losing much of its flavor!

In the garden, Fernleaf Dill is a nice companion to cabbage, onion, and lettuce.

## Rosemary



## Broadleaf Sage



Broadleaf Sage (Common Sage) is a small perennial evergreen sub-shrub with woody stems, grayish leaves, and blue to purplish flowers.

Harvest lightly during the first year to allow this perennial plant to become established. In the following couple of years, you may be able to harvest an entire plant two or three times. When harvesting, leave a few stalks in place to allow the plant to rejuvenate.

If you wish to dry sage, hang stalks in a shady, well-ventilated area until the leaves crumble easily, then store in tightly lidded jars. Sage keeps its flavor better if stored in the freezer. Freeze leaves or stalks on a tray, then move the leaves into a zippered bag or container. Some cooks blend the leaves with oil, pack the ground mixture into ice cube trays to freeze, and then transfer the cubes to a container.

**Thyme** is an aromatic perennial evergreen herb with culinary, medicinal, and ornamental uses. Thyme is of the genus *Thymus* of the mint family ([Lamiaceae](#)), and a relative of the [oregano](#).

