

Herbs 2018

Basil--Sweet	a favorite herb of the garden and kitchen; used in making pesto and for flavoring eggs, cheese, fish, meats, salads and pasta dishes; 15-18 inches tall; full sun; annual	3.99
Bay Laurel	a small tree whose dried leaves are a standard cooking herb; herb of the year for 2009; 3-12'; full sun; Zone 8--	9.99
Chamomile	tea is made from daisy-like flowers; traditional ground cover in English gardens and pathways; aromatic mat-forming plant ideal as lawn substitute; perennial	3.99
Chive	used widely in cooking; flowers also used in salads and as garnishes; sun; perennial	3.99
Cilantro	bold tasting combination of sage and citrus-like flavors; many culinary uses from marinades to salads; sun; annual	3.99
Curry	an aromatic herb with a somewhat sweet, spicy and flowery scent; chopped fine it compliments mild dishes and ingredients like eggs, yogurt, mild cheeses and fish; 30 inches; full sun; Zone 8	3.99
Dill	dominant and well rounded tang; used in salads, vegetables, fish dishes, soups and sauces; can be dried or used fresh; simple to grow; looks great in the herb garden; sun; annual	3.99
Lavender--Hidcote	used in tea, soaps, shampoos, potpourri, sachets, as well as to season a variety of foods; purple flowers; full sun; perennial	3.99
Lavender--Lady	(English Lavender) early flowering variety; used in tea, soaps, shampoos, potpourri, sachets, as well as to season a variety of foods; purple flowers; full sun; perennial	3.99
Lemon Balm	a lemony flavored mint used fresh in cooking; toss whole or chopped into green salads, fruit salads, and marinated vegetables; flavors lamb and shellfish; leaves make a mild lemony tea; sun; perennial	3.99
Lemon Grass	fresh lemony taste; used as essential element in S.E. Asian cooking, stir-fries, soups, pastas, vegetable, curries or fish; 5'; full sun; tender perennial	3.99
Lemon Verbena	bushy shrub with strong, lemon flavor for teas and potpourri; may be pruned to any height; 4-5'; full sun; Zone 8	3.99
Mint--Mojito	much stronger flavor than common spearmint; excellent for salads, candies and minty additions to tea and other beverages; full sun to partial shade; perennial	3.99
Mint--Peppermint	strongly scented with peppermint flavor; a long-time favorite for teas, jellies, salads and desserts; grows well in a partly shaded garden; perennial	3.99
Mint--Pineapple	ornamental and edible appeal all in one; variegated foliage has a lovely fragrance and is attractive to hummingbirds and butterflies; delicious mint flavor; full sun; 2 feet tall	3.99
Nasturtium--Alaska Mix	2-3" flowers of gold, orange, salmon and mahogany on compact plants with attractive variegated foliage; flowers and tender young leaves add color and a peppery zip to salads; 10 inches; full sun; annual ---	3.99
Oregano	a versatile herb used in numerous dishes ranging from breads to meat sauces; vital in the kitchen but beautiful in the garden; sun; perennial	3.99
Parsley--Curly	mainly used as a garnish but also for flavoring eggs, meats, poultry, salads, sauces and marinades; high in vitamins A, C, and calcium; sun; biennial	3.99
Parsley--Italian	much more flavorful than curly parsley, therefore enhancing most any food preparations; especially tasty in Italian and Middle Eastern dishes; sun; biennial	3.99
Pogostemon patchouli	tender perennial used as perfume or for potpourri; 1' tall; full sun; Zone 10	3.99

Rosemary somewhat piney, mint-like pungent flavor combines well with poultry, fish, lamb and pork dishes; enhances vegetables, potato recipes, soups, marinades and salad dressings; both leaves and flowers can be used; sun; perennial	3.99
Sage--Common lemony, camphor like and pleasantly bitter; young leaves are eaten fresh in salads, cooked in soups, yeast breads and rolls, poultry stuffing, sausages and meat pies; full sun; perennial	3.99
Sage--Pineapple pineapple scented sage with brilliant red flowers; used in drinks, chicken dishes, cheese and in jams and jellies; 2-3 ft tall in full sun; perennial	3.99
Savory--Winter spicy peppery flavored herb with narrow leaves; more aromatic than summer savory; a favorite flavoring for pork, beef and poultry, and a popular addition to soups and salads; purplish-pink flowers; 12 inches; full sun; Zone 5	3.99
Stevia herbal alternative to sugar; leaves can be used to sweeten a variety of foods & beverages; 18-24 inches; sun to part shade	3.99
Tarragon--French key ingredient in sauces and french dressing; enhances fish, shellfish, vegetables, pork, beef, lamb and game; use fresh or dried; sun to part shade; perennial	3.99
Thyme tastes delicately green with faint clove aftertaste; leaves and sprigs are used in salads, soups and chowders, veal, lamb, beef and poultry; one of the 5 herbs of French cuisine; sun; perennial	3.99
Thyme--Golden Lemon gold and green variegated leaves with a strong aromatic lemony scent; used in cooking fish or chicken dishes or as a garnish; makes a lemony thyme tea; sun; perennial	3.99

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www.hornbakergardens.com 815-659-3282

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Monday-Saturday
 8 am to 5 pm
 Sundays from 12-5

July 11 thru October 10

Monday-Saturday
 8 am to 5 pm
 Closed Sundays

Closed July 4 and Labor Day



4-Season Event Center

Weddings
 Corporate Meetings
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