

Fragrant Herbs For Your Garden

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- Agastache foeniculum*** '**Blue Fortune**' – Anise hyssop, licorice + mint flavors
A. 'Coronado'; ***A. 'Grape Nectar'*** - Both hummingbird mints, delicious for tea, edible flowers, citrus-scented foliage
A. 'Summer Breeze' – large growing, full sun, bi-colored pink and coral flowers
- Aloysia triphylla*** – Lemon verbena, Lemon bee bush, strongly lemon-scented
A. virgata – Sweet Almond Verbena – almond-scented white flowers
- Artemisia dracunculus*** var. ***sativa*** – French tarragon, herbaceous perennial, pungent anise flavor and fragrance, requires excellent drainage
- Buddleia alternifolia*** – weeping butterfly bush, 8-12 ft tall, fragrant purple blooms
- Cymbopogon citratus*** – Lemon grass, harvest stems for cooking
- Echinacea purpurea*** '**Primadonna Rose**'; '**Primadonna White**' – huge flowers, fragrant like honey
- Helichrysum italicum*** – Curry Plant, strong curry-scented leaves, bright yellow blooms
- Lavandula angustifolia*** '**Maillette**' – French lavender best for essential oil
L. angustifolia '**Munstead**'; '**Hidcote**'; '**Thumbelina Leigh**' – dwarf English lavenders
L. angustifolia '**Twickel Purple**' – Classic lavender for use either fresh or dried
- Lepechinia hastata*** – False salvia, Hawaiian native, truly tough, fragrant flowers and foliage, attracts hummingbirds
- Lippia graveolens*** – Mexican oregano, spicy fragrant leaves and flowers
- Mentha spicata*** '**Kentucky Colonel**' – Spearmint, strong flavor and taste
M. x gracilis - Gingermint
M. x piperita citrata - Orange mint
- Monarda didyma*** '**Coral Reef**'; '**Jacob Cline**' –Bee balm, citrus-scented leaves, edible flowers, excellent for cutting
- Ocimum basilicum*** – Sweet or Genovese basil, summer annual, "King of the Herbs"
O. 'Pesto Perpetuo' – white variegated foliage, non-flowering
O. 'African Blue'- sterile perennial, strong clove or camphor scent

Origanum dictamnus – Dittany of Crete, bushy perennial shrub, mild flavor
O. 'Kent Beauty' – Ornamental oregano, striking shrimp-pink blooms on trailing blue-green foliage
O. vulgare – Greek oregano, intensely flavored
O. x majoricum - Italian oregano, cross of oregano and marjoram, evergreen, dried foliage used in wreaths
Pelargonium citronellum 'Mabel Grey' – truest lemon-scent, deeply-lobed leaves
Pelargonium nervosum 'Lime'– lime-scented geranium, ruffled leaves
Pelargonium 'Skeleton Rose' – strong rose and citronella scent
Pogostemon heryneanus – patchouli, aromatic leaves, woody and spicy
Polygonum odoratum – Vietnamese coriander, great perennial substitute for cilantro
Prostanthera rotundifolium – Australian Mint Bush, 6' evergreen, mint-scented leaves
Rosmarinus officinalis 'Blue Spires' – upright grower 4'-5', easily pruned into hedge or topiary, highly aromatic
Salvia apiana – White Sage, CA native, large silvery leaves, pungent
S. mellifera – Black Sage, CA native, dark green leaves, semi-deciduous
S. melissodora – Grape-scented sage; flowers are lavender-scented
S. officinalis 'Berggarten' – Common sage, classic culinary herb, very decorative
Santolina chamaecyparissus 'Lemon Queen' – Lavender cotton, evergreen, mounding form, aromatic yellow blooms
Satureja montana – Winter savory, thyme-like scent
S. thymbra – Pink savory, strong scent and flavor, used in Za'atar spice blend
Tagetes lemmonii – Copper Canyon daisy, Mountain marigold, highly fragrant
T. lucida – Mexican tarragon, medicinal as well as culinary uses
Thymbra spicata - Another Za'atar herb, spicy, peppery, minty
Thymus vulgaris 'English Wedgewood' – sturdy variety of English thyme, easy to grow in ground or containers
T. x citriodorus – Lemon and lime-scented thyme; great for fragrance and flavor
T. herba-barona - Caraway thyme, creeping ground cover, distinct spicy scent

