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Herb Society of America Celebration Selection of Seeds for 2008

Kirtland, Ohio-The Herb Society of America is proud to present in partnership with Park Seed a Celebration Collection of Herb Seeds in honor of our 75th Anniversary

The idea for this 75th anniversary collection grew out of conversations at the 58th Garden Writers Association annual meeting in 2006. Stephanie Turner, the Director of Seed Product at Park Seed, worked with HSA Education Chair, Susan Betz to start the ball rolling. Susan Belsinger agreed to chair the ad hoc committee, which included Madalen Hill, Art Tucker, Chuck Voigt, Jim Adams, Francesco DeBaggio, and Gloria McClure.

According to an article in the Fall 2007 HSA Newsletter, "Belsinger charged the committee with selecting herbs that could be grown from seed ... 'that we cannot live without--herbs that we always grow--ones that we can recommend from experience.'" Along with Betz, Belsinger, the committee, and all of the Herb Society of America, we at Park Seed hope this list will inspire you to make herbs an integral part of your gardening experience. Here is a list of the final top ten herbs:

This collection is comprised of 10 components.



[Summer Savory](#)

Summer savory boasts a warming, peppery scent and taste. One of the essential ingredients in Herbs de Provence (along with rosemary, thyme, and oregano), summer savory is also wonderful alone to season beans, meats and stuffings. The plant forms single stems 4-15 inches tall that are lined with linear dark green leaves up to 4 inches long. Whorls of lilac-purple flowers appear in summer. Plant spreads 7-30 inches. Sow in a well-drained, neutral to alkaline soil in full sun. Pick both leaves and flowers all summer to use fresh or dried.



[Sorrel](#)

120 days. One of the most useful of pot herbs, Sorrel offers a tangy, slightly sour bite. High in oxalic acid, it is a nutritious and palate-cleansing herb. The large, arrow-shaped leaves can be picked continuously as needed from spring through fall. Easy to grow in full sun to part shade and deep, rich soil, it reaches 16 to 24 inches tall and about 15 to 18 inches wide.



[Parsley Italian Plain Leaf](#)

Specially developed for use as fresh seasoning, the large, bright green leaves arise on 10- to 12-inch plants.

Flat-leafed Parsley is far more nutritious than the curly type. Harvest it as needed, but fairly regularly so that the plants keep sprouting new stems. In mild climates, you can continue to cut it throughout winter.



[Basil Thai Siam Queen](#)

Thai Siam Queen -- A 1997 AAS winner, Basil Thai Siam Queen is as gorgeous in the garden as it is delicious on the dinner plate! The sturdy stems support extra-large, 4-inch-long and 2-inch-wide bright green leaves. Clusters of short terminal racemes of purple flowers are borne on the very top of the plant for a highly ornamental effect.



[Basil Large Leaf Italian](#)

Basils are loaded with volatile oils, responsible for the heady aroma and strong flavor so essential to cooking. The composition of oils varies greatly in different basil types, thus accounting for the wide range of scents available. Regarded as the essential variety for true Neapolitan cuisine, especially pesto, this Genovese-type basil grows 18 to 24 inches high and 12 to 15 inches wide. The dark green, shiny leaves grow up to 3 inches long on a tall, erect plant that is slow to bolt.



[Basil Mrs. Burns' Lemon](#)

60 days. A lemon flavor of mouth-puckering intensity! This heirloom cultivar offers larger leaves (2 1/2 inches long) and more tangy flavor than regular lemon basil. It loves hot dry summers. Pinch off the pink flowers as they arise to encourage even more side shoots. 18 to 24 inches high, 12 to 24 inches wide.



[Cilantro Santo](#)

The strong, zesty scent of this annual herb is unmistakable! Slow-growing, Santo allows you to harvest just the amount you need over a long, long season. And after the flowers pass, let them go to seed and collect the seeds for use as Coriander!



[Calendula](#)

Both the petals and the leaves are edible on this useful herb. It repels destructive insects very effectively, so it's essential to the vegetable garden. And it sets lovely 2- to 3-inch yellow blooms just great for cutting, so it's needed in the annual bed and the cutting garden. Best in full sun in the north, afternoon shade in the south and southwest, it flowers heavily in spring and, if cut back in midsummer, repeats in fall! Depending on climate, expect it to reach 15 to 30 inches high and wide.



[Borage](#)

Plant this herb for the ornamental value of its starry purple-blue flowers, to attract beneficial insects to your garden, and to harvest for teas and other summer drinks. Plants self-sow freely, so you can enjoy more plants next year! Pkt is 100 seeds.
Qty 1 Pkt Seeds.



[Fernleaf Dill](#)

If you love the tangy flavor of fresh Dill weed with fish and vegetable dishes, Fernleaf Dill is the variety you **MUST** grow! Just 18 inches high, it's 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! In the garden, Fernleaf Dill is a nice companion to cabbage, onion, and lettuce.

For additional information, please visit www.parkseed.com or contact The Herb Society of America, (440) 256-0514.

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