

EOD
'Early Order Discount'
105/100 trays

Orders for 12 or more flats placed by October 15th for shipment between January and May
Will receive an 'Early Order Discount' (EOD) as follows:
- \$1.00 per flat on orders of 12 flats per ship date
-\$1.50 per flat on orders of 13 to 40 flats per ship date
-\$2.00 per flat on orders of 41 flats or more per ship date
(12 flat minimum per order/per ship date for discounts only)
EOD given at time of Invoicing
Minimum for shipping, 4 flats (no discount)
Please allow twelve weeks lead time for prebooked herb orders

51/50 trays
(cutting varieties)
Contract Grown ONLY
½ of a 100 flat

Orders for 24 or more flats placed by October 15th for shipment between January and May
Will receive an 'Early Order Discount' (EOD) as follows:
-\$0.50 per flat on cell pack trays of 24 trays per ship date
-\$0.75 per flat on cell pack orders of 25-80 trays per ship date
-\$1.00 per flat on cell pack orders 81 trays or more per ship date
(24 flat minimum per order/per ship date for discounts only)
EOD given at time of Invoicing
8 flat minimum order (no discount)
Please allow twelve weeks lead time for prebooked herb orders

Please visit our website – www.hillcrestnursery.com for additional information or our weekly availability.
No account type or password needed, just click on CELL PACK HERBS
You may email your orders to: orders@herbcell.com or fax to (410) 239-4396
Weekly excess availability list *(four flat minimum)*
Call 800-452-4032 if you would like to be added to our weekly e-mail

Quality Issues & Claims

We request initial notification within the week the plants arrive. Please accompany with digital photos sent to orders@herbcell.com. The final claim must be made within two weeks of shipment. Upon approval, credit memos will be issued.

2017 'Organic' Cell Pack Herb Descriptions

ARUGULA (*Eruca vesicaria sativa*)^a fs Tangy, with a peppery flavor; used in salads, 24"-36"

— **Wasabi**[†] –Flowers and leaves are edible and add a unique punch to salads and stir fries. Flavor is spicy and nutty. Does better in spring or fall when temperatures are cooler. Full to part sun.

BALM LEMON (*Melissa officinalis*)^p fs bf dr Fresh, lemon flavor for soups, salads, sauces and teas, 12"-18"

BASIL (*Ocimum*)^a fs bf

basilicum

— **'Amethyst Improved'** – Nice, thick, turned down leaves are almost black. The darkest purple basil. 16-20".

— **'Aroma'** – This genovese type has a heavenly fragrance and flavor. More disease resistant and less reluctant to go to flower than other varieties. 24"-36"

— **'Cuban'** – Columnar shape, green leaves with a spicy aroma, 24"-30"

— **'Genovese'** – The best for pesto! Dark green foliage, 24"-36"

— **'Mini Purple'** – Compact, purple leaves with spicy flavor, 8"-9"

— **'Sweet'** – Fragrant, green leaves. Most popular variety of basil, 24"-36"

— **Thai 'Siam Queen'** – Stronger flavored basil with a hint of licorice. Culinary Asian & Thai dishes, 18"-24"

— **x citriodorum 'Greek Columnar'** – Green leaves, narrow, upright habit. Sweet flavor, rarely flowers, 36"

— **'Mrs. Burns Lemon'** – Lemon-scented leaves are good in salads and teas. White flowers, 24"-36"

— **'Pesto Perpetuo'** – Greek Columnar basil, upright with light green leaves edged creamy white. Does not flower, up to 4'.

kilimandscharicum x basilicum 'African Blue' – Purplish-green leaves, purple flower spikes, 36"-48"

CATNIP (*Nepeta cataria*)^p fs bf dr Intoxicating effect on cats; humans use leaves in tea, 24"-36"

CHAMOMILE GERMAN (*Matricaria recutita*)^a fs bf dr Daisy flowers are used in tea, 18"-24"

CHIVES (*Allium schoenoprasum*)^p fs bf dr Onion-flavored leaves are used in soups, salads, and eggs, 8"-12"

CILANTRO (*Coriandrum sativum*)^a fs Leaves are used to flavor Mexican dishes, salads, soups, and beans, 24"

CORIANDER, VIETNAMESE (*Persicaria odorata*)^a fs Cilantro-flavored leaves are used in salads and to flavor meats, 18"-24"

CURRY (*Helichrysum italicum*)^{tp} fs Silver leaves are used to flavor rice, vegetables, and eggs, 24"-48"

DILL (*Anethum graveolens*)^b fs dr Ferny leaves flavor potatoes, eggs, fish and seafood, seeds are used in pickles, 24"-36"

ECHINACEA (*Echinacea purpurea*)^p fs bf Purple flowers in summer. Medicinal use. Seed pods are favored by goldfinches. 48"

FENNEL BRONZE (*Foeniculum vulgare 'Rubrum'*)^p fs bf Anise-flavored, feathery, bronze leaves, 36"-48"

GERMANDER UPRIGHT (*Teucrium chamaedrys*)^p fs dr Glossy foliage with lavender flowers, nice in a knot garden, 12"-24"

HYSSOP (*Hyssopus*)^p fs bf officinalis

Blue^p – Blue-flowered variety used in soups, salads and meat dishes, 18"-36"

LAVENDER (*Lavandula*) fs bf hb dr – Lavender may be used in potpourris, sachets and cooking.

angustifolia (English Lavender)

— **'Hidcote'**^{tp} – Gray-green leaves, violet flowers, 18"-24". Hardy to zone 5.

— **'Munstead'**^{tp} – Green foliage and lavender-blue flowers, 18"-24". Hardy to zone 5.

dentata

— **'Fringed French'**^{tp} – Green leaves with serrated edges and purple flowers, 24".

— **'Fringed Variegated'**^{tp} ('Linda Ligon') – Dense spikes of fragrant, small lavender flowers. Interesting attractive foliage is heavily fringed and marked with variegation. Height 24"

heterophylla

— **'Goodwin Creek Gray'**^{tp} – Silvery foliage with lavender-blue flowers, 24". Not hardy below 20 degrees.

— **Sweet'**^{tp} – Green, notched leaves with purple flowers, 36"-48"

x intermedia

— **'Dutch'**^{tp} – Blue-violet flowers above large, gray leaves, 24"-36". Zone 5.

— **'Grosso'**^{tp} (**Fat Spike**) – Large, violet-blue flowers atop grayish-green foliage, 36"-48". Zone 5.

— **'Provence'**^{tp} – Grayish-green leaves, dark violet flowers, 24"-36". Zone 5.

— **‘Provence White’^{tp}** – White-flowering version of ‘Provence’, 24”-36”

multifida Fern Leaf^{tp} – Blue-violet flowers and feathery, grayish-green leaves, 36”. Does not melt with heat and humidity. Zone 8.

MARIGOLD MEXICAN MINT (Tagetes lucida)^a fs Yellow flowers above green leaves. May be used as a substitute for Tarragon, 24”-36”

MARJORAM (Origanum) fs bf dr

majorana

— **Sweet^{tp}** – Green leaves on an upright form. Used in sauces, soups and meat dishes, 18”-24”

— **‘Aureum’^{tp} (Golden)** – Small, yellow, puckered leaves and creeping habit, highly ornamental; not much aroma, 6”-8”

— **‘Compact Greek’^{tp}** – Gray leaves with marjoram aroma. Hardy to 20 degrees. Ht. 10”

MINT (Mentha) fs ps bf hb dr

x **‘Berries & Cream’^{tp}** – Semi-upright with dark green foliage. Unique flavor and aroma. Ht 16”

x **gracilis ‘Variegata’^{tp} (Emerald & Gold)** – Green and gold, variegated leaves in cool temperatures. Used to flavor melon, tomatoes, fruit salads and teas, 24”-36”

x **piperita**

— **‘Chocolate’^{tp} (Peppermint Chocolate)** – Purplish-green stems, peppermint-patty aroma and flavor. Used in teas and iced drinks, 18”-24”

— **‘Orange’^{tp}** – Green leaves tinged with purple are used in teas, salads and iced drinks, 24”

— **‘Peppermint’^{tp}** – Purple-tinged leaves, creeping habit. Used in teas and iced drinks, 18”-24”

— **‘Variegata’^{tp} (Peppermint Variegated)** – Dark green leaves with cream variegation. Used in teas, iced drinks and salads, 18”-24”

— **requienii^{tp} (Corsican)** – Pungent, round leaves form a dense mat, nice between flagstones, used to flavor liqueurs,

pulegium ‘Pennyroyal’ – Low growing leaves have culinary and medicinal use, essential oils used in aromatherapy. Insect repellent. Does best in part shade. 6-8”.

spicata

— **Spearmint^p** – Green leaves are used in mint sauce, teas, iced drinks and salads, 24”-36”

— **‘Double’^{tp}** – Large leaf, strong spearmint flavor with a lavender flower. Culinary. 12”-24”

— **‘Mint Julep’^{tp}** – Green, spearmint-flavored leaves are used in drinks, 12”-24”

— **‘Kentucky Colonel’^{tp}** – Not as aggressive a grower as Spearmint. Used to flavor drinks, salads and sauces, 24”-36”

suaveolens ‘Variegata’^{tp} (Pineapple) – Green leaves have cream-colored variegation and a fruity fragrance. Used in mint sauces, teas, iced drinks and salads, 12”-24”

x **villosa Mojito^p** – Leaves are bright and dark green. Originally from Cuba. Classically known as the official mint for the mojito beverage. 8”-10”

NEPETA (Catmint)

faassenii ‘Blue Wonder’^{tp} – Highly aromatic blue violet flowers May-September. Grey green leaves form into a compact spreading clump. Good for borders or herb gardens. Does best in full sun. . Height 12-15”. When brushed the foliage releases an aroma that attracts cats. Deer and drought resistant. Zones 3-8.

OREGANO (Origanum) fs bf hb dr

x **majoricum**

— **Italian^{tp}** – All-purpose Oregano, green leaves, 18”-24”

vulgare

— **‘Aureum’^{tp} (Golden)** – Bright yellow leaves, spreading habit. Used in Italian, Greek and Mexican cooking, 6”-12”

— **‘Hot & Spicy’^p** – Green foliage is spicier than Italian Oregano. Used in salsa and chili dishes, 6”-12”

— **ssp. hirtum ‘Greek Mountain’^{tp}** – Green leaves are used in Italian, Greek and Mexican cooking, 12”-24”

OREGANO MEXICAN POLIOMENTHA (Poliomintha longiflora)^{tp} fs - Tiny, bright green leaves with pink, tubular flowers. Oregano flavor and aroma. 18”-24”

PARSLEY (Petroselinum)^b fs

crispum var. crispum (Curly) – Curly leaves are used in salads and many dishes; often used as a garnish, 12”

— **neapolitanum (Plain)** – Dark, green leaves with flat segments, strong flavor. Used to flavor sauces, butter, and assorted dishes, 12”-24”

PATCHOULI (Pogostemon cablin)^a fs Large leaves are valued for their fragrance. Used in potpourri, oils and incense, 36”

ROSEMARY (Rosmarinus) fs bf hb dr – Rosemary is used to flavor soups, sauces, stews, meats and vegetables.

officinalis

— **‘Arp’^{tp}** – Very hardy, to about minus 10 degrees with protection. Gray-green leaves and light-blue flowers. Found at Arp, Texas, 36”

— **‘Barbeque’^{tp}** – Light green leaves with nice aroma. Gets its name because the plant stem can be used as a kabob and it flavors your food while it’s grilling, 48”-60”

— **‘Blue Rain’^{tp}** – Long runners with light blue flowers that stay in flower a long time. Good prostrate variety for hanging baskets, container gardening. In warm climates will spill down over walls.

— **‘Foresteri’^{tp}** – Dark green leaves with blue flowers, upright shrub form, 36”-48”

— **‘Foxtail’^{tp}** – Foliage grows with a plum-like habit. Pale blue flowers early to mid-summer. Culinary, 1”-3” in height, then branches

— **‘Gorizia’^{tp}** – Large, green leaves on sturdy stems, blue flowers. Named after Gorizia, Italy. Hardy to 15 degrees, 48”-60”

— **‘Hill Hardy’^{tp}** – Fragrant, needlelike leaves and blue flowers. Survives temperatures down to 0 degrees, 36”-40”

— **‘Irene’^{tp}** – Fine-needled, prostrate variety. Good aroma and flavor. Trailing habit looks great in baskets or pots, or cascading over a wall, 6”-12”

— **‘Lockwood de Forest’^{tp}** – Dark, shiny foliage, blue flowers, mounding/trailing habit. Looks good in window boxes, 12”-24”

— **‘Mrs. Howard’s Creeping’^{tp}** – Very fragrant, wide, green foliage. Small, blue flowers, 12”-24” with a cascading form. Fast grower.

— **‘Prostratus’^{tp} (Prostrate)** – Trailing form looks nice as a ground cover or in baskets, 10”

- ‘Salem’^{tp} – Dark green foliage with purple flowers. Upright growth habit, 36”-48”. Selected at Salem, N.C.
- ‘Shady Acres’^{tp} – Dark green leaves and strong upright growth. Deep blue flowers, 24”-36”
- ‘Spice Island’^{tp} – Broad, green leaves, blue flowers. Upright habit, 36”
- ‘Tuscan Blue’^{tp} – Glossy leaves, dark blue flowers, strongly upright habit, 36”-60”
- ‘Upright’^{tp} – Dense, multi-stemmed, lavender flowers at the ends of the stem in early spring. Culinary, 4’, 3’ spread

SAGE (Salvia) fs bf hb dr

elegans^o (Pineapple) – Light green leaves are pineapple-scented. Used in cold drinks or fruit salads. Showy, red flowers, 36”-60”
officinalis

- ‘Berggarten’^{tp} – Large, rounded, bluish-gray foliage. Used to flavor meat, soups and teas, 18”
- ‘Grower’s Friend’^{tp} – Green foliage, rarely blooms. Flavors meat and soups, 18”-32”
- ‘Icterina’^{tp} (**Golden Variegated**) – Yellow-and-green, variegated leaves. Used to flavor meat, soups and teas, 18”
- ‘Nana’^{tp} (**Dwarf**) – Small, green leaves, compact form. Used to flavor meat, soups and teas, 8”-12”
- ‘Purpurascens’^{tp} (**Purple**) – Purple-gray foliage. Used to flavor meat and soups, 18”-24”
- ‘Tricolor’^{tp} – Irregular pink and ivory variegation, 15”-18”

SANTOLINA (Santolina)^o fs dr

chamaecyparissus (Gray) – Silver-gray, highly aromatic foliage; yellow flowers. Ornamental; nice in knot gardens, 24”
virens (Green) – Very aromatic, finely textured foliage. Yellow, button flowers. Ornamental, used in knot gardens, 24”

SAVORY (Satureja)^o fs bf dr

montana (Winter) – Fragrant, green foliage is used to flavor beans, meats and marinades. White flowers, 15”
 — ‘Nana’ – Dwarf version of Winter Savory with the same uses, 6”-12”

SORREL (Rumex) fs ps

acetosa (French)^o – Long, tangy flavored leaves are used in soups and salads. Grows in moist soil. Keep trimmed for better flavor. 36”
sanguineus (Red Veined)^o – Contrasting dark maroon veins add color and taste to salad mix. Same sharp, tangy flavor as regular sorrel. 1-3’

STEVIA (Stevia rebaudiana)^{tp} fs - Green leaves, white flowers. Used as a sugar substitute, 24”

TARRAGON FRENCH (Artemisia dracunculus)^o fs dr - Narrow, green leaves have a licorice aroma. Used in salad dressing, egg dishes, sauces, and to flavor meat dishes, 36”

THYME (Thymus) fs bf dr Please note: Varieties in which a culinary use is not noted are used as ornamentals in rock gardens, between stepping-stones, or in other landscape applications.

argentea ‘Hi-Ho’^{tp} (Hi-Ho Silver) – Silver-and-white variegation. Good flavor, very ornamental. 8”-12”

x citriodorus

- ‘Archer’s Gold’^{tp} – Bright yellow leaves that do not fade, pale purple flowers. Good for walkways. 6-9”
- ‘Lemon’ – Green leaves with lemony fragrance are used to flavor fish, chicken and vegetables, 10”-12”
- ‘Aureus’^{tp} (**Golden Variegated**) – Green and golden leaves have lemon-scented foliage. Culinary and ornamental uses, 12”
- var. ‘Lime’^{tp} (**Lime Green**) – Green foliage with white flowers. Lime fragrance and flavor; used with seafood, chicken and sauces, 6”-12”
- var. ‘Lime Golden’^{tp} – Gold foliage has lime fragrance. Tiny, light-pink flowers. Used to flavor seafood, 6”-12”
- ‘Doone Valley’^{tp} – Dark green leaves with splashes of yellow in cool weather. Mauve-pink flowers, ornamental, 4”-5”

pseudolanguinosus^o (Woolly) – Woolly leaves and pink flowers, 1”-3”

pulegioides

- ‘Foxley’^{tp} – Shiny broad, dark green/off-white irregularly variegated leaves. 8”. Prostrate, vining growth. Culinary, deer resistant. Zone 5-9.
- ‘Oregano Scented’^{tp} (**Oregano**) – Oval, green leaves have oregano-like aroma. Pink flowers. Used to flavor soups, fish, meat and vegetables, 8”

serpyllum

- **Mother of^o** – Ornamental variety; pink to purple flowers on green leaves, 1”-3”
- ‘Albus’^{tp} (**White Flower**) – Tiny, white flowers over mats of green foliage, 1”
- ‘Pink Chintz’^{tp} – Grayish, hairy leaves and flesh-pink flowers, ½”-3”
- var. ‘Coccineus’^{tp} (**Mother of Red Flower**) – Bright magenta flowers, 1”-3”

thracicus ‘Lavender’^{tp} – Dark, green leaves have lavender fragrance. Lavender-purple flowers. Used to flavor meats, vegetables, and rice, 3”-6”

vulgaris

- **English^o** – Green leaves flavor fish, meat, soups and vegetables. Light mauve flowers, 6”-12”
- ‘Argenteus’^{tp} (**Silver Edge**) – Variegated silver and green leaves are very ornamental. Fragrant leaves are used to flavor meat, fish, salads and sauces, 6”-12”
- ‘Argenteus citriodorus’^{tp} (**Silver Edge Lemon**) – Variegated foliage has lemon scent and flavor. Used to flavor fish, chicken and vegetables, 8”
- ‘Faustino’^{tp} – Dark green upright bushy foliage with pink flowers. Narrow leaves, similar to french, 10”-12”
- ‘Narrow Leaf French’^o – Narrow, grayish-green foliage with lavender flowers. Use with vegetables, poultry and seafood. Upright habit, 12”
- ‘Transparent Yellow’^{tp} – Chartreuse foliage is used for culinary and ornamental purposes, 3”
- ‘Wedgewood’^{tp} (**English Wedgewood**) – Fragrant, dark green leaves have light-green markings. Light lavender flowers. Culinary, 12”

VERBENA LEMON (Aloysia triphylla)^{tp} fs Lemon-scented leaves are used in teas and to flavor cold drinks, fish, poultry, salads and salad dressings, 6’-10’

^a Annual

^b Biennial

^{tp} Tender Perennial

^p Perennial fs - full sun

ps - part sun

bf - butterflies

hb - hummingbirds

dr - deer resistant