

BASIL 2023

Basil: *Ocimum basilicum*

Amethyst Genovese	The first purple Genovese basil; large, deep purple-black leaves, wonderful aroma and taste; looks great in the landscape; open pollinated
Ararat	Heirloom variety with distinctive purple-tinged foliage; intensely aromatic, great spicy-sweet licorice flavor; 18 in. tall, highly ornamental, foliage accentuated by magenta flowerheads; open pollinated
Cinnamon	Soft cinnamon flavor, good for Asian and Middle Eastern cooking and in fruit-salad dressings; attractive violet stems, veining and bracts, lavender blooms; suitable for fresh arrangements; open pollinated
Coldasil	Vigorous and productive, bushy plant, 8 in. wide by 12-18 in. tall, with deep green, flavorful leaves; more cold tolerant than your average basil (to 50°); wonderful flavor-perfect for pesto
Dark Opal	Attractive deep purple foliage, solid or mottled with green; spicy, slightly citrusy flavor with hints of anise and mint; 1962 AAS winner; open pollinated
Emily Dwarf Genovese	Genovese type only 12-16 in. tall, with tight, branching habit; fragrant, flavorful, dark green foliage; good container plant; keeps longer in fridge than most basil; F1 hybrid
Gecofure Dwarf Genovese	Dwarf, 18 in., Genovese cultivar with improved fusarium resistance; good container plant; large, aromatic leaves with sweet flavor; name means: GENovese COmpatto FUsarium Resistant
Genovese	Traditional Italian variety with strong aroma and flavor, widely considered the best for pesto; vigorous and productive plant; open pollinated
Greek Columnar	Compact, upright, columnar growth habit, ht. 24-36 in., spread 9-12 in.; little footprint is great for smaller gardens and containers; small green leaves; strong basil flavor with spicy overtones of cinnamon, allspice, and cloves may be better for desserts than pesto; rarely flowers
Holy Basil	Revered in Hindu religion; aka Tulsi or sacred basil; musky fragrance, sharp, hot taste (possibly a Krishna basil); use fresh in salads and cold dishes or in stir fry; also used as a restorative tea; open pollinated
Holy Basil Chocolate Bubblegum	A variety of holy basil from India, new to the US; scent of chocolate, spice, bubblegum; upright habit, height 18 in.; serrated leaves; used to make a soothing tea; mildew resistant
Holy Basil Kapoor Tulsi	Holy basil variety with a spicy, chocolate and coffee, scent and flavor; compact, ornamental plants with purple flowers attract beneficial insects; used for herbal teas and cooking; used medicinally by herbalists, and as an insect repellent; open pollinated - may self-sow
Holy Basil Kaprao	Another holy basil, this one used in Thai cuisine and also for religious (Hindu) and medicinal purposes (Ayurveda); it is a Rama variety of holy or tulsi basil; intense scent, green and purple leaves, purple flowers; both flowers and leaves are used in tea
Holy Basil Tulsi Rama	Tulsi Rama basil is the most commonly grown in India; purple stems, green leaves, and pink to purple flowers; a natural pest repellent and pollinator attractor for your garden; used in Ayurvedic medicine; makes a cooling and mellow tea, scented with peppermint, cloves, licorice and lemon-a great way to start the day!
Italian Large Leaf	Old World type, sweeter pesto variety with big, flavorful, fragrant leaves; among the best basil for drying; open pollinated

BASIL 2023

Basil: *Ocimum basilicum*

Langkuri Thai	Thai variety with large, shiny, bright green leaves and deep purple flowers; pleasant, mild taste and fragrance; blooms relatively late, thus extending harvest; good in stir-fries and soups (add at the end of cooking)
Lemon	Strong lemony fragrance, sweet flavor; great with fish, in tea or potpourri; open pollinated
Lettuce Leaf	Very large, light green, crinkled leaves; flavor more sweet than spicy; wonderful aroma; good fresh or in sauces; use as a wrap, instead of lettuce in sandwiches, layer into casseroles; open pollinated
Lime	Bright green leaves with subtle lime taste, a nice addition to fish dishes, fruit salads, teas, iced drinks; used in Thai cooking; great for pesto; open pollinated
Magic Mountain	Purple tinged leaves, dark purple flowers; very fragrant; ht. 36 in.; vigorous growth, very productive
Mammoth Lettuce Leaf	Very big, ruffled leaves, strong aroma and flavor; try using it as a wrap for shrimp, or instead of lettuce on a sandwich; great for all culinary uses; plant height 12-20 in.; open pollinated
Napoletano Lettuce Leaf	Ruffled, crinkly leaves with a sweet, mellow flavor; good for mini-wraps; open pollinated
Pesto Party	Sweet, aromatic, Italian basil; mounding habit, 18-24 inches tall by 12-18 inches wide; flowers late, giving you a longer harvest period; great for salads, cooking, and, of course, pesto!; resistant to mildew and fusarium
Pesto Perpetuo	The first variegated basil, sweet basil flavor with a hint of lemon; columnar habit, can grow 4 ft. tall, light green foliage edged in white, beautiful in a container; bring indoors for a fresh basil all winter; does not flower; hybrid
Purple Ruffles	Large, frilly, violet foliage on an attractive plant; makes a fine vinegar; AAS in 1987; open pollinated
Red Freddy Genovese	Genovese basil with dark red, smooth, broad leaves; adds both color and wonderful flavor to dishes
Siam Queen Thai	Essential in Thai and Vietnamese cuisine; fragrance hints at licorice; ornamental-rich green foliage and reddish stems; AAS in 1997; open pollinated
Spicy Globe	Compact, 12-15. in. plant with a uniform globular shape, especially good for containers; small aromatic leaves pack a spicy kick; open pollinated
Sweet Genovese Basil	Genovese cultivar selected for large, tender leaves, sweet flavor and aroma; leaves are flattened and come to a point; great for pesto, caprese, cooking
Sweet Thai	Sweet, anise/mint/citrus fragrance and flavor; green leaves tinged purple; purple stems; traditional in Thai cooking; open pollinated
Thai Hairy Lemon (bai maeng lak)	Named because the stems are a little bit fuzzy, this is an amazingly lemony basil, great for pesto, any dish that needs a hint of citrus, potpourri, and tea; the lemon flavor holds well even after drying or freezing; grows well even when summers are very hot; open pollinated
Yaqui	From the Yaqui Indians of northwest Mexico; large (3-4 ft.) plants, medium sized, licorice flavor and aroma, shiny green leaves; stems and flowers vary in color; great for cooking, flavoring oils, vinegars; open pollinated