

Lockwood's 2026 Herb Varieties and their Common Uses

Basil, Lemon - A citrus scented basil used in seafood and poultry dishes, salads, and drinks.

Basil, Red/Purple - Purple basil has a slight more peppery taste than green basil. Can be used fresh or be made into pesto.

Basil, Party Pesto - Late flowering basil with a sweet Italian basil flavor.

Basil, Prospera - Genovese type basil with high downy mildew resistance. Use fresh or in pesto.

Basil, Sweet Thai - Leaves have a spicier flavor, frequently used in Thai green and red curries. Can also be used fresh in garnishes, cocktails, and pesto.

Bay Laurel - Primarily used to add a depth of flavor in soups, stews, and sauces.

Borage - Annual herb known for its blue star shaped flowers. Both flowers and leaves are edible and used in salads, teas, and as a garnish.

Chamomile - Annual German Chamomile is a daisy-like plant, often used as a medicinal tea.

Chives, Baked Potato - Chives are used in spreads, herb butters, dips, salads and garnishes.

Chives, Garlic - Used in stir-fry dishes, soups, salads, sauces and spreads. All parts of chive plants are edible, including flowers and bulb.

Cilantro, Cruiser - Bolt resistant, upright cilantro. Used fresh as a garnish, in salsas, guacamole, curries, salads, and rice.

Dill, Bouquet - Primarily used for pickling, flavoring fish dishes, potatoes and salads. Can also be used in fresh-cut bouquets.

Dill, Fernleaf - A compact aromatic herb used in tzatziki (herbed yogurt dip), salads, fish dishes, potatoes, eggs and pickles. Its compact size makes it suitable for container gardening.

Fennel, Bronze - An edible and ornamental herb with a licorice-like flavor. Can be used to flavor salads, soups, teas, and fish dishes. Seeds can be used in breads, cakes or steeped to make teas. It also attracts pollinators to the garden.

Lemon Balm - Lemon scented herb with both sweet and savory culinary uses, also can be used in cosmetic and personal care products.

Lemongrass - Used in Asian and Thai cooking, and can also be steeped in hot water to flavor hot or iced tea. Lemongrass is commercially grown for its essential oils.

Lemon Verbena - A versatile fragrant herb used for culinary, medicinal and aromatic purposes. Intense lemon flavor, excellent for teas, desserts, seafood, poultry, jellies and salad dressings.

Marjoram Compact - A milder, sweeter, and more floral alternative to oregano. Often used to flavor meats, poultry, fish, stews, and vegetable dishes.

Mint, Apple - Sweet scented herb used in drinks, foods, and jellies (apple mint jelly).

Mint, Chocolate - Mild, peppermint and cocoa scent, primarily used fresh to flavor desserts and drinks.

Mint, Pineapple Variegated - Used fresh in fruit salads, teas, mojitos, and as a garnish. It is also a pleasing ornamental plant because of its light yellow/green leaf variegation.

Mint, Mojito - Primarily used in authentic mojito cocktails, but can be used in fruit salads, savory marinades, and teas.

Mint, Peppermint - Primarily used fresh steeped in teas, but can be used to flavor desserts and for fresh garnishes. Has other household and cosmetic uses.

Mint, Spearmint - Primarily for culinary uses in teas, drinks, desserts and garnishes.

Mint, Strawberry - A compact herb with a distinct fruity scent. Used to flavor desserts, salads, teas and cocktails.

Nasturtium - A versatile annual plant with edible flowers, leaves, and seeds. Leaves have a peppery watercress-like flavor, can be added to salads. Brightly colored edible flowers can be added to salads or desserts. Nasturtium seeds can be pickled and used as 'poor man's capers' with a tangy, salty and peppery flavor.

Over the season, Lockwood's carries a large assortment of different Nasturtium varieties:
3.5" Herb Pot varieties: Alaska Mix, Jewel Mix, Baby Rose (compact variety), Baby Yellow (compact variety)

5" Pot Varieties: Caribbean Cocktail, Orchid Cream, Orchid Flame, Purple Emperor, Bloody Mary Seed Mix, Whirlybird Cherry Rose

Oregano, Greek - A pungent peppery herb used in tomato-based sauces and marinades. Its flavor intensifies when dried.

Oregano, Hot and Spicy - A strong culinary herb used in tomato-based sauces, Italian and Mexican cuisine, and for marinades on grilled meats and veggies.

Oregano, Pizza Night - Hot, spicy aroma and flavor. Adds zest to Italian, Greek and Mexican cuisine. This herb can be used fresh, dried, or frozen.

Parsley, Forest Green - A highly cured parsley variety, used fresh as a garnish in potato salads, soups, stews and sauces.

Parsley, Giant of Italy - A flat leaf parsley variety with a peppery taste. A kitchen herb garden staple, best used fresh in sauces, pestos, salads, meats and beyond.

Rosemary, Arp - A fragrant culinary herb used to flavor poultry, soups, stews, and breads. Rosemary, Barbeque - Rosemary with a savory and smoky flavor, more upright woody stems suitable for using as natural skewers for grilling meats, seafood, and vegetables.

Rosemary, Tuscan Blue - Intense culinary aroma and has deep blue (purple) flowers. Used to flavor roasted meats, stews and breads.

Sage, Berggarten - A versatile herb with wide fuzzy gray-green leaves, has culinary, medicinal and ornamental qualities. An excellent choice to flavor poultry or pork dishes, and is an attractive pollinator plant in the herb garden.

Sage, Icterina - A sage with gold/green variegated leaves. Has the same culinary and ornamental applications as other sages.

Sage, Pineapple - A fragrant herb known for its pineapple scented leaves used fresh in salads, cocktails, teas, and jellies and sauces.

Sage, Purple - A purple and green leafed sage with same culinary applications as green sage, can also be used for herbal teas.

Tarragon, French - A culinary herb with a delicate anise-like flavor used in sauces, poultry, seafood, egg dishes, vegetable and salads.

Thyme, Thyme for Everything - A flavorful culinary herb used to flavor fish, poultry, soups, vegetables, beans, tomato, and egg dishes. Thyme can be blended with other herbs and spices.

Thyme, French - A culinary herb known for its sweet, spicy flavor used in soups, stews, and meats. Pairs well with lemon, garlic, and butter in savory dishes.

Thyme, Golden Lemon Variegated - A culinary and ornamental herb that is good in marinades for fish and chicken, and complements roasted meats, grilled vegetables and savory sauces. The fragrant leaves have golden edges.

Thyme, Silver King - A lemon scented white/green variegated culinary herb used similar to other thyme varieties. It can work well as a fresh substitute for lemon zest.

Strawberry - Delizz, Roman and Tristan varieties, F1 everbearing varieties. Great for hanging baskets, containers, or raised beds.