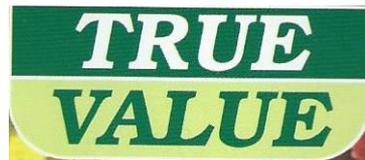


Suttind Seeds Pvt Ltd

Description of herbs



ANISE

Anise or aniseed is a small plant related to [fennel](#) and [celery](#). It is grown for its seeds, which have a similar taste to [liquorice](#). It is a different plant to [star anise](#).



BASIL

Basil is a herb that is often used in Italian or Thai food. Sweet basil is used in Italian food and Thai basil is used in Asian food. Basil has a sweet, strong smell.

Basil likes to grow in hot, dry conditions and does not tolerate frost at all. Basil stops producing the oil that gives it its flavour once it starts to flower, so you should pick off the flowers as they develop. You can leave one or two stems to flower without affecting the rest of the plant, so you have some seeds for next year.



BORAGE

Borage is actually a somewhat gangly plant, but you barely notice it because the star-shaped flowers are so vibrant. They're a true blue, hanging in downward facing clusters. Even the fuzzy white buds are attractive. Both the flowers and the leaves are edible, with a cucumber-like flavor.



CHIVES FINE LEAVED

Chives are a member of the [onion](#) family. Chives grow in clumps from a bulb under the ground. You can use the leaves cut up on [salads](#) or on [potato](#) or [pasta](#) dishes. You can use the flowers in salads too. Chives are very easy to grow from seed, and they can also grow new chives by digging up a clump and splitting off the smaller side bulbs. There are different varieties of chives, one of the most useful being [garlic](#) chives, which have leaves and flowers with a strong garlic flavour.



DILL

Dill is a feathery herb that can grow up to a metre tall. It can be grown easily from seed in [spring](#) and [summer](#). It grows so easily from seed that once you have a dill plant go to seed once you will have dill everywhere! Dill can be used in lots of different types of cooking but goes best with [fish](#) and [potatoes](#). The fresh leaves are usually used, cut up finely and sprinkled over food.



FENNEL

Fennel is a plant related to [dill](#) and [anise](#). It has a flavour similar to anise but not as strong. The leaves and seeds can be used in cooking as a garnish or flavour, and the bulb at the base of the plant can be cooked as a vegetable.



LEMONGRASS

This herb brings the textural beauty and movement of an ornamental grass to the garden, along with one additional feature: lemony leaves with a hint of ginger. Lemongrass leaps out of the ground when warm nights arrive. Watch for fresh stalks to emerge -- combine lemongrass wi



MARJORAM SWEET

Sweet marjoram, also known as knotted marjoram, is one of the most popular Mediterranean herbs used for its culinary and medicinal values since ancient times. The herb has the delicate sweet-flavor and mildly pungent (spicy) taste comparatively milder than [oregano](#) (*Origanum vulgare*)



MINT

Mint is an easy plant to grow. It prefers a lightly shaded spot with good, moist soil but will grow almost anywhere under almost any conditions. It grows a vigorous [root](#) system that can spread very fast. Mint is best grown in a pot so it doesn't invade the rest of the garden. You can grow new mint plants by taking a cutting of a mint runner. Just digging down a little at the edge of a clump of mint should loosen up a runner that already has roots, and can be clipped off and used to grow a new plant.



OREGANO

Oragano is a herb often used in Greek, Spanish and Italian cooking. It comes from the Mediterranean region. Oregano is very commonly used on [pizza](#).



PARSLEY

Parsley is a *herb*, which means it is not eaten as a food on its own, but it is added to other dishes for flavour. Parsley is used mostly as a [garnish](#), cut up and sprinkled onto food to make it look nicer. You often find a sprig of parsley being used to decorate food from a [restaurant](#).



ROSEMARY

Rosemary is a woody [evergreen](#) herb that grows into a shrub up to about a metre and a half tall and much wider again. It can be clipped into a [hedge](#) or other [topiary](#) shapes. It has very strong smelling narrow leaves and purple flowers. It grows well in hot, dry conditions and most varieties tolerate heavy frosts. It does not like being overwatered. Rosemary goes very well with lamb dishes, but can be used to [flavor](#) a variety of other foods too.



SAGE

Sage is a shrub originally from the Mediterranean region. It has pale greyish furry leaves, and grows all year around. Is used to flavour fatty meat dishes, and as an ingredient in [sausages](#) in some countries. It is very commonly used with [onions](#) as stuffing for chicken



STEVIA

this sweet-leaf herb has, in fact, many health benefiting plant-derived phyto-chemical compounds that help control blood sugar, cholesterol, blood pressure in addition to its use as natural sweetener. Together with the rise in demand for low-calorie food alternatives, stevia has drawn the attention of health conscious fitness lovers all over the planet.

Stevia herb parts are very low in calories. Parts by parts its dry leaves are roughly 40 times sweeter than sugar. The sweetness of sugar in stevia is due to several glycoside compound



THYME

Thyme is a small, woody plant with lots of tiny leaves. It grows all year around, and gets tiny pink flowers in the spring. It has a very strong smell, and is used to flavour meat, [soups](#) and [stews](#). Some varieties of thyme are [lemon](#) scented and can be used in dishes that need a hint of lemon.



TARRAGON

Tarragon, or *dragon's wort*, is a soft, green plant used mainly in French cooking. Tarragon has an interesting flavour that is a little like [anise](#).

