

<b><u>VARIETY</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CULINARY AND OTHER USES</u></b>	<b><u>HEIGHT</u></b>
<i>Ocimum basilicum</i> 'African Blue'	Large purple -blue leaves with purple stems and flower spikes, sweet camphor scent	flowers for salad, drinks, garnish; mix in sour cream for baked potatoes, past	18-24"
<i>Ocimum basilicum</i> 'Anise'	Purplish foliage with light purple flowers and strong anise aroma	Salads, pesto, tomato dishes, Italian and Thai dishes, also used as an ornamental	18-30"
<i>Ocimum basilicum</i> 'Ararat'	Green foliage splashed with purple, medium sized leaves, sweet flavor with licorice undertones	Salads, pesto, tomato dishes, also used as an ornamental	12-18"
<i>Ocimum basilicum</i> 'Aroma'	Vigorous plant, tolerant to Fusarium wilt, slow bolting extending late into fall	herbal vinegar, pesto Italian dishes	24-30"
<i>Ocimum basilicum</i> 'Aromato'	Bicolor, mottled purple green leaves, fragrant anise aroma	pesto, Italian dishes	12-18"
<i>Ocimum basilicum</i> 'Aussie Sweetie'	Medium light green leaves, sweet flavor	Italian dishes, pumpkin pie	36-48"
<i>Ocimum basilicum</i> 'Basilico Greco'	Greek basil, forms a rich green mound, sweet flavor	good for salads, vinegar	6-8"
<i>Ocimum basilicum</i> 'Blue Spice'	Spicy fragrance with vanilla overtones	used in fruit salad, poultry	36-48"
<i>Ocimum basilicum</i> 'Bounty'	Medium sized bright green leaves, hearty variety	tomato dishes	12"

<i>Ocimum basilicum</i> 'Bush'	Native of India, dwarf mound habit with purple flowers, delicate spicy flavor	salads, as seasoning	6-8"
<i>Ocimum basilicum</i> 'Cardinal'	Red stems with green leaves, grows quickly in hot weather	good for herb butter, pasta or vegetables	24-30"
<i>Ocimum basilicum</i> 'Cinnamon'	Large green aromatic leaves the scent of cinnamon, pink-purple flowers	tea, Mediterranean soups, salads, sauces	18-30"
<i>Ocimum basilicum</i> 'Clove'	East Indian cultivated variety, lavender flowers, fragrant clove scent	sauces, soups	48"
<i>Ocimum basilicum</i> 'Compatto'	Italian large leaved Genovese variety, good for home gardens and in pots	used for pesto and Italian dishes	12"
<i>Ocimum basilicum</i> 'Dark Opal'	Very attractive dark purple leaves	used in vinegar, dried as seasoning	18-24"
<i>Ocimum basilicum</i> 'Dwarf Greek'	Greek basil, pungent small pungent leaves, great for containers	soups, stews, meat dishes	10 "
<i>Ocimum basilicum</i> 'Envigor'	Large leaves with intense flavor, disease resistant	used in pesto, soups and salads	24"
<i>Ocimum basilicum</i> 'Fine Verde'	Refined tiny leaves with spicy sweet scent red leaves with pungent spicy flavor	used for salads, seasoning, sauces	8-12"
<i>Ocimum basilicum</i> 'Gecofure'	Large leaves with excellent uniform aroma and flavor, Fusarium resistant,	good for pesto	12-14"
<i>Ocimum basilicum</i> 'Genovese'	Italian medium green leaved variety with compact form	good for pesto	24"

<b><i>Ocimum basilicum</i> 'Globe'</b>	Small leaves with dense bush form, strong flavor	good in tomato dishes, soup, pasta and vegetables	6-12"
<b><i>Ocimum basilicum</i> 'Grandi Foglie Valentino'</b>	Large leaved basil with beautiful foliage and wonderful aroma, slender habit	perfect for dressings and sauces	18-24"
<b><i>Ocimum basilicum</i> 'Greek'</b>	Greek basil, bush form with very small leaves and strong flavor	salads	6-9"
<b><i>Ocimum basilicum</i> 'Green Goddess'</b>	Bright green foliage with small leaves, spicy aroma, slow to bolt	salads, tomato dishes	18-20"
<b><i>Ocimum basilicum</i> 'Green Ruffles'</b>	Large serrated quilted green leaves with ruffles	good for tomato dishes	18-24"
<b><i>Ocimum basilicum</i> 'Italian Large Leaf'</b>	Italian large dark green leaves with mild sweet flavor	used in Italian dishes	18-30"
<b><i>Ocimum basilicum</i> 'Key Lime'</b>	Narrow bright green foliage with fresh lime scent	used for grilled fish, seafood, pasta, salad, poultry, marinades, vinegar, jellies	15-24"

<b><i>Ocimum basilicum</i> 'Lemon'</b>	Compact bushy habit with intense lemony fragrance	good for teas, sorbet, potpourri, chicken dishes, pesto, herb vinegar, Thai cooking, dried for closet sachets	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Lemondrop'</b>	Medium bright green leaves with strong and sweet lemon scent	good for teas, sorbet, potpourri, Greek dishes	<b>12-24"</b>
<b><i>Ocimum basilicum</i> 'Lesbos'</b>	Unusual columnar form with a spicy floral citrus aroma	tomato sauce, salad, vegetables, pumpkin pie	<b>36-48"</b>
<b><i>Ocimum basilicum</i> 'Lettuce Leaf'</b>	Large leaved basil with wonderful flavor and fragrance	used in salads	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Licorice'</b>	Persian basil with silvery leaves and anise/licorice scent	salad, fruits	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Lime'</b>	Bright green leaves with scent of lime	used for grilled fish, seafood, pasta, salad, poultry, marinades, vinegar, jellies	<b>16-24"</b>
<b><i>Ocimum basilicum</i> 'Magic Mountain'</b>	Bright green lance shaped leaves in an upright rounded form	kitchen herb, in soda, liqueur, perfume and cosmetics	<b>36"</b>

<i>Ocimum basilicum</i> 'Magical Michael'	Award winning hybrid, best grown for ornamental use	use in cooking when young	12-18"
<i>Ocimum basilicum</i> 'Mammoth Sweet'	Large ruffled green leaf variety	suitable for drying or stuffing	36"
<i>Ocimum basilicum</i> 'Marseilles'	French basil, medium sized smooth aromatic leaves with exceptional depth and sweetness; good in gardens or containers	tomato dishes, Italian cooking, good for all uses of basil	10-12"
<i>Ocimum basilicum</i> 'Medinette'	Medium leaves, slow to bolt, good in hot summers, excellent in containers and in greenhouses	salad, soups, tomato dishes, pesto, Italian dishes	12-14"
<i>Ocimum basilicum</i> 'Minette'	Bright green sphere shaped basil, good as edging	delicious in soups, tomato dishes, pasta, vegetables	10"
<i>Ocimum basilicum</i> 'Minimum'	Low bushy plant with small leaves and white flowers, strong flavor	good in tomato dishes, soup, pasta and vegetables	6-12"
<i>Ocimum basilicum</i> 'Mrs. Burn's Lemon'	Small green leaves with a neat habit, intense citrus aroma	good for vinegar, seafood	12=18"
<i>Ocimum basilicum</i> 'Napoletano'	Large deeply crinkled leaved basil with white flowers; sweet fragrance and rich mellow flavor	Pesto, chicken dishes, fresh tomatoes, tea, vinegar, rice	18-20"
<i>Ocimum basilicum</i> 'Nufar'	Fusarium resistant variety of Genovese sweet basil with sweet aroma	good for pesto	24"

<b><i>Ocimum basilicum</i> 'Opal A Fogia Violetta'</b>	Dark medium sized violet leaves, anise aroma	vinegar, dried as seasoning	<b>24"</b>
<b><i>Ocimum basilicum</i> 'Opal Purple Variegated'</b>	Purple and green variegated leaf variety	used for garnishes and cut flower arrangements	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Oriental Breeze'</b>	Green foliage with purple-red flowers, strong and spicy fragrance	with cut flowers, good for containers	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Osmin'</b>	Darkest of the purple-maroon basils	good for pesto, vinegar and salads	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Persian Anise'</b>	Green lance shaped purplish leaves with aromatic anise scent and flavor	wonderful dried herb for cooking	<b>24-34"</b>
<b><i>Ocimum basilicum</i> 'Pesto Perpetuo'</b>	Tri-color leaves of lime center, deep green and white edges; sweet scent and flavor	good for pesto, tomato and mozzarella dishes	<b>14-18"</b>
<b><i>Ocimum basilicum</i> 'Pistou'</b>	Bush type, small leaved basil with dwarf compact habit, excellent for pots or borders	tomato dishes, soups, pesto, vegetables	<b>6-8"</b>
<b><i>Ocimum basilicum</i> 'Poppy Joe's'</b>	Robust bright large leaved Genovese type basil	good for pesto, a culinary standard	<b>12-14"</b>
<b><i>Ocimum basilicum</i> 'Purple Bush'</b>	Indian basil, purple to green leaves in compact bush habit with strong flavor; good for pots, low hedges	seasonings, salads	<b>6"</b>
<b><i>Ocimum basilicum</i> 'Purple Delight'</b>	Medium leaved dark purple basil with strong aroma and flavor	marinades, salad, vinegar	<b>18"</b>

<b><i>Ocimum basilicum</i> 'Purple Ruffles'</b>	<b>Solid purple, medium leaved basil with pink to purple flowers</b>	<b>herbal vinegar, tomato dishes, sauces, pasta, vegetables, soups</b>	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Queen of Sheba'</b>	<b>Green leaves with giant dark purple flower spikes, mild flavor; ideal for edging or containers</b>	<b>good for cooking</b>	<b>10-12"</b>
<b><i>Ocimum basilicum</i> 'Queenette Thai'</b>	<b>Strongest scent and flavor of the Thai basil</b>	<b>excellent for Vietnamese or Thai cooking</b>	<b>18-24"</b>
<b><i>Ocimum basilicum</i> 'Rascal'</b>	<b>Waxy bronze-green foliage with profusion of lavender blue flower spikes, extends late into fall</b>	<b>marinades, salad, vinegar</b>	<b>18"</b>
<b><i>Ocimum basilicum</i> 'Red Osmin'</b>	<b>Burgundy red leaves with pink flowers</b>	<b>herbal vinegar, tomato dishes, sauces, pasta, vegetables, soups</b>	<b>24"</b>
<b><i>Ocimum basilicum</i> 'Red Rubin'</b>	<b>Strong magenta color with small amount of green in leaves and pink flowers; excellent traditional flavor</b>	<b>good for jellies, sorbet or vinegar</b>	<b>15-18"</b>
<b><i>Ocimum basilicum</i> 'Serata'</b>	<b>Large serrated green leaves; good in containers</b>	<b>pesto, fish, vegetables, soup, great as bouquet fillers, garnishes</b>	<b>12-16"</b>

<b><i>Ocimum basilicum</i> 'Siam Queen'</b>	variety of Thai basil with clove aroma, All America Selections winner	good for Thai or Vietnamese cooking, curries, garnish, soup	<b>24"</b>
<b><i>Ocimum basilicum</i> 'Sicilian di Sorenti'</b>	Dark green leaves with deep purple flowers; delicate anise aroma and flavor	tomato dishes, pesto, Italian dishes	<b>16-24"</b>
<b><i>Ocimum basilicum</i> 'Spicy Globe'</b>	Tiny ovate leaves in a spherical shaped habit; irresistible aroma	salad, seasoning, all uses for sweet basil	<b>6-16"</b>
<b><i>Ocimum basilicum</i> 'Spicy Saber'</b>	Bright green saber shaped leaves with a busy habit	good in Asian dishes	<b>14 "</b>
<b><i>Ocimum basilicum</i> 'Subja'</b>	Slender ovate deeply serrated leaves, camphorous aroma red leaf Thai basil with a camphorous aroma	Seeds are used in Indian and Asian sweets, drinks and as an appetite suppressant	<b>36"</b>
<b><i>Ocimum basilicum</i> 'Summerlong'</b>	Compact bushy plant with luminous true green leaves and dainty fragrance	use dried	<b>10"</b>
<b><i>Ocimum basilicum</i> 'Super Sweet Chen'</b>	Italian large wrinkled green leaved basil	Italian dishes, pesto, tomatoes	<b>12-14"</b>
<b><i>Ocimum basilicum</i> 'Sweet Basil'</b>	Green leaved basil with strong sweet clove scent	salad, sauces, garnish, pesto, good for drying and in pesto	<b>18"</b>
<b><i>Ocimum basilicum</i> 'Sweet Dani'</b>	Lemon basil, packs up to 75% of essential oils of other lemon basil	used in vinegars, fish, salads, tea	<b>26-30"</b>

<b><i>Ocimum basilicum</i> 'Sweet Large Leaf Italian'</b>	Medium dark green leaves, large plant with sweet clove scent and flavor	salad, tomatoes, soup, pesto, dried as seasoning	24-30"
<b><i>Ocimum basilicum</i> 'Sweet Petra Dark'</b>	Upright bushy plant with dark purple-red leaves and lavender blue flower spikes	tea, seasoning, garnish, vinegar	14-20"
<b><i>Ocimum basilicum</i> 'Sweet Salad'</b>	Medium sized green leaves, dries well without turning black	use on tomatoes, in soups, pesto, salad, rice	12-24"
<b><i>Ocimum basilicum</i> 'Sweet Thai'</b>	Green basil with mild sweet spicy cinnamon-clove scent	salad, Thai and Vietnamese cooking	24"
<b><i>Ocimum basilicum</i> 'Swiss Sunset'</b>	Swiss basil, deep red, vigorous full flavored basil	good as container plant	15-18"
<b><i>Ocimum basilicum</i> 'Thai'</b>	Small green leaves with purple stems, strong clove-licorice scent	salad, Thai cooking	12-18"
<b><i>Ocimum basilicum</i> 'Thai Magic'</b>	Shiny thick green leaves with brilliant magenta flower clusters; fantastic for an ornamental	Thai and Vietnamese cooking	18-22"
<b><i>Ocimum basilicum</i> 'Valentino'</b>	Italian basil with extra large dark green shiny leaves	good for Italian cooking, pesto, tomato dishes	15"
<b><i>Ocimum basilicum</i> 'Violetto'</b>	Dark Italian red basil with ruffled red-purple leaves, intensely sweet scent and flavor	pesto, tomatoes, Italian dishes	24"

<b><i>Ocimum sanctum</i> 'Green'</b>	<b>Sacred basil in Hindu culture, very aromatic spicy clove scent, used in landscape</b>	<b>used in tea, salad garnish</b>	<b>16-22"</b>
<b><i>Ocimum sanctum</i> 'Red'</b>	<b>Sacred basil in Hindu culture, sweet dark purple-red leaves with aromatic scent of cloves and spice, used in landscape</b>	<b>used in tea, salad garnish</b>	<b>16-22"</b>