

## FENNEL - BRONZE



Bronze fennel has the same delicate fern-like leaves as its more widely known green-leaved cousin. The flavour of bronze fennel is slightly less intense, but the herb can be used in exactly the same way as you would use the green variety, with it providing a striking contrast if sprinkled on a salad.

## FENNEL



Fennel is a hardy perennial herb with delicate feathery leaves and a strong anise flavour. If planted in a hot dry spot the plants are tall and sparse with very strong flavoured leaves, in a rich moist soil it produces a big mound of green candyfloss-like leaves. The new shoots are the best and taste great chopped over salads.

## HYSSOP



Hyssop is an aromatic hardy herb that lasts around 4-5 years. It likes a sunny position in well-drained soil. The young leaves are the best for fresh use, most commonly in salads, meat stews and soups, and the flowers are edible too. It is said to aid digestion, especially when eaten with rich, oily food, and has many other medicinal uses too.

## LAVENDER



We grow several different varieties of lavender, all are named on their labels. Lavender grows well in a sunny position in a fertile and free-draining soil. Not only does it smell wonderful, it can also be used as a culinary herb, and the essential oil of lavender has antiseptic and anti-inflammatory properties too.