

## 2007 Herb of the Year: Lemon Balm and All Things Lemon

Common Name	<i>Botanical Name</i>	Facts
Golden Lemon Balm	<i>Melissa officinalis</i>	Hardy in zones 5-9. Culinary uses include flavoring salads, soups, sauces, herbal vinegars teas. D
Lemon Balm	<i>Melissa officinalis 'Aurea'</i>	Hardy in zones 5-9. Golden leaves add visual interest to the plant. Leaves and flowers used in cooking and in teas.
Lemon Basil	<i>Ocimum basilicum citriodorum</i>	Annual. Culinary herb used in salads, sauces and in teas. Also used in potpourri.
Lemon Catnip	<i>Nepeta cataria 'Citriodora'</i>	Hardy in zones 4-9. Culinary uses: add to salads and sauces as well as herbal teas. Less attractive to cats.
Lemon Grass	<i>Cymbopogon citratus</i>	Tender perennial. Hardy in zone 11. Source of lemon grass oil used in flavoring.
Lemon Scented Eucalyptus	<i>Eucalyptus citriodora</i>	Tender perennial. Hardy in zones 9 &10. Crushed leaves have lemon scent.
Lemon Scented Geranium	<i>Pelargonium crispum 'Major'</i>	Tender perennial. Hardy in Zones 10 &11. Treat as annual or over winter inside. Leaves have lemon scent. Use in baking and in potpourri.
Lemon Scented Geranium	<i>Pelargonium crispum 'Mabel Gray'</i>	Tender perennial. Hardy in Zones 10 &11. Treat as annual or over winter inside. Best of the lemon scented geraniums. Use in baking and potpourri.
Lemon Scented Thyme	<i>Thymus x citriodorus</i>	Perennial. Hardy in zones 4-9. Culinary herb. Leaves used in making savory dishes and teas. Has light pink flowers which can be used in salads and as garnish.
Lemon Verbena	<i>Aloysia triphylla</i>	Tender perennial. Hardy in zone 10 & 11. Culinary herb. Leaves used in herbal teas, salads, to flavor jellies. Also used in potpourri.
Marigold Lemon Gem	<i>Tagetes tenuifolia</i>	Annual. Culinary herb. Add flowers to salads, as garnish and in teas.
Researched and Compiled by Lucy Dean for The New England Unit of the Herb Society of America; 10/2007		