

## Varieties of Basil, *Ocimum sp.* (Lamiaceae)

Common name	Botanical Name	Characteristics	Use/comments
Aussie Sweetie	<i>Ocimum basilicum</i> 'Aussie Sweetie'	Columnar growth habit, 3-4 ft. tall, late bloomer	Good culinary basil; complex aroma
Cinnamon	<i>Ocimum basilicum</i> 'Cinnamon'	Spicy aroma and taste; growth habit similar to sweet basil	Jelly, vinegar, tea, potpourri; add to fresh floral arrangements
Cuban	<i>Ocimum basilicum</i> 'Cuban'	Columnar form with showy, cone-shaped flower heads	Good culinary basil
Fino Verde	<i>Ocimum basilicum</i> 'Fino Verde'	Compact growth habit with intense sweet basil flavor	Perfect for containers
Genoa	<i>Ocimum basilicum</i> 'Genovese'	Wonderful flavor & fragrance; large leaves	Genoa/Genovese is a favorite for pesto in Italy and America
Lemon	<i>Ocimum basilicum</i> (O. basilicum x O. americanum)	Intensely fragrant lemon flavor	Ideal for tea or potpourri
Lime	<i>Ocimum basilicum</i> 'Lime'	Lime scented; similar to lemon basil	Tea, fruit salads
Lettuce Leaf	<i>Ocimum basilicum</i> 'Lettuce Leaf'	Large, ruffled leaves	Add to green salads, sauces
Lesbos	<i>Ocimum basilicum</i> 'Lesbos'	Columnar growth habit; late bloomer	Add to green salads, herb flavored pestos & herb butters
Magical Michael	<i>Ocimum basilicum</i> 'Magical Michael'	'All America Winner' in 2002; compact lush green foliage	Good container plant; ornamental, aromatic & edible
Mammoth	<i>Ocimum basilicum</i> 'Mammoth'	The name says it all! Large leaves; good flavor & fragrance	Similar to lettuce leaf
Nufar Genovese	<i>Ocimum basilicum</i> 'Nufar'	The first fusarium-resistant variety of sweet basil	Genovese type—good for pesto
Osmin Purple	<i>Ocimum basilicum</i> 'Osmin'	Darkest of the purple basils	Vinegars; ornamental landscape use
Purple Ruffles	<i>Ocimum basilicum</i> 'Purple Ruffles'	'All America Winner' 1987; ruffled leaves add visual interest	Vinegars; wonderful in the ornamental border
Red Rubin	<i>Ocimum basilicum</i> 'Red Rubin'	Reddish purple leaves; vigorous plant with good color	Jellies; vinegars
Sacred	<i>Ocimum tenuiflorum</i>	Compact globe shape; intoxicating clove scent	Heavy bloomer; ornamental
Thai Basil, Siam Queen	<i>Ocimum basilicum</i> 'Siam Queen'	'All America Winner' 1997; spicy anise-licorice aroma and flavor	Ornamental & culinary uses
Spicy Globe	<i>Ocimum basilicum minimum</i> 'Spicy Globe'	Attractive bush basil; compact plant with rounded shape	Good container plant; spicy aroma and taste.

Basil is the 2003 'Herb of the Year'. Our list includes several popular varieties of this flavorful herb, but there are many more varieties of basil commercially available. We hope to have all the varieties above at our 2003 Herb Plant Sale (to be held on May 10, 2003). Several sources have been used to compile this list: *Basil, An Herb Lover's Guide*, by Thomas DeBaggio & Susan Belsinger, Interweave Press, 1996; Richter's Herb Catalog; plus various Internet sources.  
5/6/03 rkh

