



# MIRES BECK NURSERY

## HERB CATALOGUE 2024

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## **Cover Photograph:**

*Salvia Rosmarinus* 'Green Ginger' - **Ginger Rosemary**



**Our herb sales benches, being filled by one of service users, Mark**

# Our new catalogue for 2024

Mires Beck Nursery is a Registered Charity with the primary aim of providing horticultural training and work experience for people who have a learning difficulty or disability. Our aim is that all who come to the nursery will enjoy and benefit from being involved in a productive, therapeutic and creative work environment. Our experience has shown that people who are involved in the wide range of activities undertaken here develop practical and social skills and grow in confidence and self-esteem.

We are delighted to present our herb catalogue.

Our herbs are purchased by landscapers, garden centres and gardeners all over the county. Everyone in the Herb Team is involved in the production and care of our Herbs from propagation to the finished product. We take great pride in the quality of our plants, displays and presentation which is why customers come back time and time again.

We value our customers and are here to help. Our expertise, knowledge, and experience of herbs is readily available to you.

You are very welcome to visit the nursery (map at the back of the catalogue, opening times over the page). Or, if you prefer, telephone us to discuss your requirements. You can also view our website [www.miresbeck.co.uk](http://www.miresbeck.co.uk)

On behalf of our Herb Team we wish to welcome new customers, and thank existing ones for your continued support.

*Mires Beck Nursery*

*Registered Charity No. 1038078*

## **Prices**

Our herbs are available in:

9cm pots at £1.05

Trays of 18 at £18.90 (These can be full or mixed trays)

*Herbs are not subject to VAT*



## BALM

### Lemon Balm

*Melissa officinalis*

An easy to grow perennial herb with aromatic lemon leaves. The leaves can be used in drinks, salads or puddings. In summer clusters of small cream flowers are produced.

### Variegated Lemon Balm

*Melissa officinalis* 'Aurea'

This Lemon balm has finely toothed, lemon scented green and gold leaves. In summer clusters of small cream flowers are held above the foliage. Good for flavouring stuffings and salads or as a tea.

### Orange Balm

*Melissa officinalis* 'Mandarina'

A variety of balm lemon with a strong orange scent. It produces small white flowers in the summer. It is good for ground cover or ideal in a container. For use in herbal teas or added to salads.

## BASIL

### Basil

*Ocimum basilicum*

A tender annual plant with oval, green leaves which release a wonderful aroma when crushed. The leaves have a classic basil flavour and can be used fresh in salads or as an accompaniment to tomatoes.

### Greek Basil

*Ocimum minimum* 'Greek'

An annual herb with small, aromatic green leaves. It produces clusters of small white flowers during summer. Excellent for growing in pots or on a windowsill.

### Lime Basil

*Ocimum americanum* 'Lime'

A compact annual Basil with dark green leaves which have a distinctive lime aroma and flavour.

### Thai Basil

*Ocimum basilicum* 'Horapha Nanum'

A tender annual plant with oval green to purple leaves and dark purple stem and flowers. This basil, which has an aniseed flavour on top of the sweet basil, is intensely aromatic and is often used in Thai and Vietnamese cooking.

## CHAMOMILE

### Lawn Chamomile

*Chamaemelum nobile* 'Treneague'

This chamomile has finely divided aromatic leaves and is ideal for creating lawns as it does not flower and will not need cutting.

### Sweet Chamomile

*Chamaemelum nobile*

This chamomile has finely divided aromatic leaves. In summer it produces single white daisy like flowers.

## CHERVIL

### Chervil

*Anthriscus cerefolium*

Tiny white flowers appear in spring until summer on tall stems with fern like green leaves. The leaf flavour is sweet and slightly aniseed and they can be used fresh in salads and soups.

## CHIVES

### Chives

*Allium schoenoprasum*

A hardy perennial with globe shaped purple flowers. The mid-green leaves are cylindrical and hollow and have a mild onion like flavour. Chives make an excellent culinary herb useful for salads or herb butter.

### Garlic Chives

*Allium tuberosum*

A hardy perennial with clusters of white star shaped flowers. The flat lance-shaped green leaves have a mild garlic flavour. Chives make an excellent culinary herb useful for salads or herb butter.

### Welsh Onion

*Allium fistulosum*

A hardy, clump forming perennial. Similar to chives, it has a strong flavour. For use in salads and cooking. Looks good in the middle of the border and a good addition to a vegetable bed.

## CORIANDER

### Coriander

*Coriandrum* 'Leisure'

Coriander is an invaluable herb for culinary use and an essential of Mexican and Indian cooking as well as in other regional dishes. 'Leisure' has been bred for large, flavoursome leaf production. It is a particularly fine coriander variety of superb quality.

### Coriander Calypso

*Coriandrum sativum*

Slow to bolt and a bushy herb that can be cut and regrown three to four times. It has an excellent flavour. Seeds and leaves can be used in a variety of cuisines.

### Vietnamese Coriander

*Persicaria odorata*

This is a tropical perennial with a strong flavour and good for use in Asian dishes. The leaves are lush green, elongated and highly aromatic. Leaves can be used fresh in salads.

## CURRY PLANT

### Curry Plant

*Helichrysum italicum*

A small plant with silvery-grey foliage which smells very strongly of curry. It produces bright yellow flowers in summer which retain their colour after cutting and are useful for drying.

## DILL

### Dill

*Anethum graveolens*

A tall hardy annual with umbels of small yellow-green flowers followed by aromatic seeds. The leaves are needle like and feathery held on hollow ribbed stems. The flowers can be used fresh and have a sweeter flavour than the leaf.

## FENNEL

### Bronze Fennel

*Foeniculum vulgare* 'Purpureum'

Ideal for a mixed flower border or herb bed. The foliage is feather like and soft bronze in colour. In summer large flat heads of small yellow flowers appear.

## **Fennel**

*Foeniculum vulgare*

A beautiful aromatic herbaceous perennial. The foliage is pale green and feathery in nature. In summer large flat umbels of delicate yellow flowers are produced. These are followed by aromatic seeds which should be harvested just after they turn brown.

## **Fennel Sweet Florence**

*Foeniculum vulgare* 'Mill'

A bulb forming annual herb. It has pale green feathery foliage. It has an aniseed/celery flavour. For use in salads, cooked as a vegetable or used to flavour fish dishes.

## **HYSSOP**

### **Hyssop**

*Hyssopus officinalis*

A mediterranean herb with narrow dark green leaves which can be harvested and dried. Spikes of blue flowers appear in summer. Can be used for low hedging.

## **LEMON GRASS**

### **Lemon Grass**

*Cymbopogon citratus*

Lemon grass has sharp, rough linear leaves which have a lemon scent when crushed. Leaves can be picked and used throughout the growing season. The stems are best cut at ground level and have an intense lemon flavour.

## **LOVAGE**

### **Lovage**

*Levisticum officinale*

Tall hardy herbaceous perennial with soft green divided leaves which smell of celery when crushed. Clusters of tiny pale yellow-green flowers appear in summer followed by brown seeds. Tender young leaves can be used in salads.

## **MARJORAM**

### **Pot Marjoram**

*Origanum onites*

A compact Marjoram ideal for a container. It has dark green aromatic leaves which can be used fresh or dry. In summer it carries clusters of small lilac flowers.

## MINT

### **After Eight Mint**

*Mentha x piperita 'After Eight'*

A strongly flavoured mint with dark foliage and a delicious scent, just like after eight mints. Spikes of mauve flowers are produced in Summer. Delicious for teas.

### **Applemint**

*Mentha suaveolens*

A tall mint with light green rounded, hairy leaves with a distinctive apple scent. The flowers are borne on dense spikes and are pale lilac in colour.

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### **Berries & Cream Mint**

*Mentha Berries and Cream*

An unusual compact variety of mint with aroma of berries and cream. It has a spreading habit, ideally contained in a pot. Lilac flowers appear in the summer. Leaves can be added to salads and other dishes. Enjoys full sun/part shade in a well drained soil.

### **Blackcurrant Mint**

*Mentha 'Blackcurrant'*

A hardy perennial herb, which has dark green leaves with purple tints. It has a blackcurrant and mint fragrance and is great for teas and in summer drinks. Produces dark pink flowers in the summer.

### **Chocolate Mint**

*Mentha x piperita citrata*

An upright Mint with glossy dark green leaves tinged with burgundy. The leaves have a chocolate-mint flavour and taste.

### **Garden Mint**

*Mentha spicata 'Moroccan'*

Moroccan Mint has soft, bright green leaves which are small, close set and toothed along the margins.

The aroma and taste is sweet and minty, which seems obvious, but appropriate for one of the most useful culinary mints.

### **Grapefruit Mint**

*Mentha x piperita f. citrata 'Grapefruit'*

This Mint has a zesty lemon flavour. The leaves are large, textured and roundish in shape with purple tints. In summer it produces spikes of purple flowers.



## **Pineapple Mint**

*Mentha suaveolens* 'Variegata'

An extremely attractive mint with light green and cream variegated leaves which have a distinctive pineapple fragrance.

## **Strawberry Mint**

*Mentha x piperita* 'Strawberry'

A hardy perennial herb, which has mid green leaves. It has a strawberry and mint fragrance and is great for teas and summer drinks. It produces lilac flowers in the summer.

## **OREGANO**

### **Oregano**

*Origanum vulgare*

A favourite kitchen herb which combines well with tomato dishes. Clusters of tiny, tubular mauve flowers appear in summer. Pick leaves before flowering to use fresh or to dry.

### **Oregano 'Acorn Bank'**

*Origanum vulgare* 'Acorn Bank'

A popular herb, which is used widely in Mediterranean cuisine. Goes well with tomato based dishes and lamb. Produces small pink flowers in the summer months.

### **Hot and Spicy Oregano**

*Origanum vulgare* 'Hot & Spicy'

An easy growing Oregano, compact in nature with trailing stems. The leaves are oval, grey green in colour and slightly hairy with a strong flavour and the heat of a mild chilli pepper. Great for Mexican and Mediterranean dishes.

### **Greek Oregano**

*Origanum vulgare subsp hirtum*

A compact oregano of mediterranean origin. Believed to be the most flavourful oregano. It has oval green hairy leaves and small white flowers.

## **PARCEL**

### **Parcel**

*Apium graveolens* 'var secalinum'

This unusual herb looks very similar to Parsley but tastes of Celery. The leaves can be used fresh or dried in soups, stews or casseroles.

## PARSLEY

### Curly Leaf Parsley

*Petroselinum crispum*

An excellent variety of curly leaf Parsley. It has a very upright habit and finely curled dark green leaves with a sweet Parsley flavour.

### Flat-Leafed Parsley

*Petroselinum crispum*

A culinary delight and well known herb. The leaves are bright green with serrated curly edges and have a fresh mild flavour. In summer flat flowerheads of creamy flowers appear.

## ROSEMARY

### Ginger Rosemary

*Salvia rosmarinus* 'Green Ginger'

A compact, hardy, evergreen perennial culinary herb, which has needle like leaves and produces light blue flowers from April to June. It has a mild ginger fragrance. Good in Mediterranean and lamb dishes.

### Prostrate Rosemary

*Salvia rosmarinus* 'Prostratus Group'

An essential culinary herb, this Rosemary is a low growing variety that is ideal for pots and containers. In summer an abundance of blue flowers are produced.

### Rosemary

*Salvia rosmarinus* 'Miss Jessopp's Upright'

Rosemary is a classic herb good for culinary use. This variety is upright and strong growing and would make a good hedge. In summer it carries pale blue flowers.

## SAGE

### Common Sage

*Salvia officinalis*

An evergreen sage with aromatic grey-green textured leaves and mauve flowers. Leaves can be picked fresh throughout the year.

### Golden Sage

*Salvia officinalis* 'Icterina'

An aromatic herb with attractive green and gold variegated leaves. In summer spikes of lilac-blue flowers appear.

## Purple Sage

*Salvia officinalis* 'purpurascens'

This sage has oval aromatic leaves which are purple-grey in colour. They can be picked fresh throughout the year. Delicate mauve flowers are produced in summer. They are good for attracting bees and butterflies.

## Tangerine Sage

*Salvia elegans* 'Tangerine'

A tall striking herb which has oval green and brown tinted tangerine fragrancd leaves. In late summer it produces red trumpet shaped flowers.

## Tricolour Sage

*Salvia officinalis* 'Tricolor'

Oval aromatic leaves which are variegated purple, green and cream. In summer spires of blue flowers appear.

## TARRAGON

### French Tarragon

*Artemisia dracunculus*

This Tarragon has a unique light aniseed flavour. The leaves are long, narrow and green and in summer sprays of tiny yellow flowers appear

## THYME

### Common Thyme

*Thymus vulgaris*

One of the best known and well used culinary herbs, common thyme is a shrubby evergreen low growing plant which produces small mauve flowers in Summer. It's leaves can be used in stews, salads and sauces.

### Lemon Thyme

*Thymus x citriodorus*

A Lemon scented Thyme with dark green upright foliage and pink flowers. Cut back after flowering to maintain shape.

### Orange Thyme

*Thymus* 'Fragrantissimus'

An attractive grey/green Thyme with an upright bushy habit and an orange scent. In summer pink flowers, which are attractive to bees, are produced.

### Thyme

*Thymus pulegiodes* 'Tabor'

A hardy spreading variety of Thyme with large glossy green leaves. It produces purple flowers during summer

## VERBENA

### **Lemon Verbena**

*Aloysia citrodora*

A tall half-hardy deciduous shrub which has lance-shaped lemon scented leaves. In summer it carries spikes of tiny white flowers which have a light lemon flavour

# How to find us:

Low Mill lane, North cave

- access via Mires Lane

(Sign posted from the North Cave - South Cave road)

