



Herbs as Pollinators

Herbs are not just for cooking, medicine making and crafts. Many herbs have beautiful flowers that are magnets for bees, butterflies, hummingbirds, and so many other beneficial insects. Most culinary herbs are drought tolerant, deer resistant and sun loving. We often prune flowers off of our culinary plants, but in very few cases, basil for example, will there be any difference in flavor if you allow the flowers to remain on the plant. Herb flowers are actually very delicious for people to eat – soft, well rounded, and sweet. Some herbs such as parsley, fennel, dill and cilantro, have leaves that will be eaten by the caterpillars of some of our most beloved butterflies.

Power Point Slide List:

Ocimum ‘Magic Mountain’; ‘Wild Magic’ – fun tender perennial basil for ornamental use

Ocimum basilicum – Italian large leaf; Cardinal; Red Rubin; Thai

Petroselinium crispum - parsley; **Foeniculum vulgare** – fennel

Salvia officinalis ‘Purple’; ‘Purpurea’; S elegans ‘Honey Melon’ – common culinary sages

Salvia ‘Mesa Azure’; S; S greggii ‘Lemon Light’; S greggii ‘Blaze’; S ‘La Trinidad

Pink’; S. ‘Marine Blue’ – drought tolerant, great for pollinators

Salvia microphylla ‘Hot Lips’; S leucantha ‘White Mischief’; S ‘Amistad’ – for the bees

Rosmarinus officinalis ‘Golden Rain’ – early spring bloom for bees

Allium schoenoprasum, A. tuberosum – chives and garlic chives, easy to grow

Mentha spicata ‘Moroccan’; Mentha ‘Pear’; Mentha ‘Strawberry’; Hesperozgis ‘Midnight Mojito’

Thymus longicaulis; Thymus ‘Spicy Orange’; Teucrium ackermanii; Satureja repens - groundcovers

Lavandula angustifolia ‘Miss Katherine’; ‘Folgate’; ‘Hidcote Blue’; English lavender varieties, early blooming, very sweet fragrance

Lavandula x intermedia ‘Grosso’; ‘Edelweiss’ – later blooming varieties, heavier

fragrance, very prolific bloomers; **Lavandula stoechas ‘White Anouk’** – Spanish style

Allium schoenoprasum – common chives; **Allium tuberosum** – garlic chives – the most

common of herbs, but great for honey bees and butterflies

Origanum vulgare ‘Italian’; ‘Greek’ - - culinary varieties that are great honey bee attractors; **Thymbra spicata** – Mediterranean native, very spicy

Origanum vulgare ‘Dwarf Greek’ – edible groundcovers; **‘Kent Beauty’, ‘Amethyst Falls’** - - unusual blooms

Aloysia triphylla; Aloysia virgata – big attractors for beneficials and bees

Salvia ‘Celestial Blue’; Epilobium canum ‘Marin Pink’; Salvia apiana; Sphaeralcea ‘Newleaze Coral’

Pelargoniums – they all have fun flowers

Agastache ‘Kudos Coral’; A. ‘Arizona Sun’; ‘Kudos Ambrosia’; ‘Blue Boa’; ‘Tutti Frutti’ – every color possibility, with edible blooms and leaves for tea, bee and hummingbirds

Monarda punctata ‘Bee Bop’; Monarda didyma ‘Pocahontas Rose’ – edible flowers, leaves for tea

Achillea, Monarda, Echinacea, Echibeckia, Coreopsis – all terrific for pollinators