FACT SHEET

SPECIAL INTEREST HERBS

BASIL PERENNIA

Perennial Ocimum sp.



ESCRIPTION

Basils are rich in volatile oils, which often vary consider -Ably within the same

species and according to growing conditions.

The composition of oils in a particular plant affects its aroma, flavor and uses, and may make identification difficult.

Ocimum sp. is a much-branched, highly aromatic perennial plant with ovate, light green sometimes tinged with purple (or blue, hence the variety name) leaves. Whorls of small tubular flowers are borne in terminal racemes from summer to mid autumn. The name Ocimum is from the Greek okimon, used by Theophrastus for basil.



ROPERTIES

A restorative warming, aromatic herb that relaxes spasms, lowers

Fever, improves digestion and is effective against bacterial infections and intestinal parasites.



SES Culinary

Leaves are used with tomatoes and tomato-flavoured dishes, pasta sauces, vegetables especially beans, peppers, and eggplant, soups and stuffing for duck.

Aromatic

Oil is used in perfumery and aromatherapy.

Medicinal

Internally for feverish illnesses especially colds and influenza, poor digestion, nausea, abdominal cramps. Externally for acne, loss of smell, insect stings and skin infections.



ULTIVATION

Whole plants are cut as flowering begins and distilled for oil. Leaves are picked

during the growing season and used fresh or juiced, or dried for infusions.

PARTS USED

Whole plant, leaves, seeds, oil



ROWTH

Ornamental. Rich, light, well-drained to dry soilin sun. Propagate by

cuttings in spring to autumn (minimum 13 degree C.), Slugs,

aphids, white fly, spider mites and Botrytis may attack plants.

> H 3ft (1m) S 12-18in (30-45cm)



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