



ANOTHER HERB HERBERT FAVOURITE HERBS FACT SHEET

Any enquiries can be directed to:
HERB HERBERT P/L
PO Box 24 Monbulk
Victoria 3793 AUSTRALIA
E-mail: herb@herbherbert.com

Basil Boxwood

Ocimum basilicum Boxwood



Basils are rich in volatile oils, which often vary considerably 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.

This particular variety of basil produces tight mounds of small green leaves, making it perfect for edging and in patio containers. The branches are very bushy and tight and the more you pinch them, the bushier they get. Basil boxwood has a standard traditional basil flavor and is heat tolerant.



PARTS USED

Whole plant, leaves, seeds, oil

PROPERTIES

A restorative warming, aromatic herb that relaxes spasms, lowers fever, improves digestion and is effective against bacterial infections and intestinal parasites.

USES OF THE HERB

Culinary

Leaves are used with tomatoes and tomato-flavored 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 and abdominal cramps. Externally for acne, loss of smell, insect stings and skin infections.

Basil Boxwood
(*Ocimum basilicum* Boxwood)

H 8-14in/20-36cm.

Don't forget
Herbs book,
"Wonderful World
of Herbs."

CULTIVATION

Ornamental. Rich, light, well-drained soil in sun. Slugs, aphids, white fly, spider mites and Botrytis may attack plants. Good companion plant for tomatoes.

HARVEST

Whole plants are cut as flowering begins and distilled for oil. Leaves are picked during the growing season and used fresh or dried.