

BASIL NUFAR HYBRID

Ocimum basilicum 'Nufar Hybrid'



Characteristics

- Type: Annual Herb
- Zones: 4 - 10
- Height: 12 to 18 inches
- Spread: 12 to 15 inches
- Bloom Time: Early – Late Summer
- Sun: Full Sun
- Water: Medium
- Resistance: Fusarium Wilt, Heat
- Maintenance: Low
- Suggested Use: Cuisine, Ornamental

Culture

If you have ever had your basil plants suddenly die from the *Fusarium oxysporum* (commonly known as fusarium wilt), then you must try Basil Nufar. It is the first ever sweet basil variety resistant to this nasty disease. In addition to its disease-fighting properties, Nufar is a delicious culinary herb, and a great guard plant for tomatoes and other vegetables in the garden. Fusarium wilt is a fungal disease that causes sudden and unexplainable wilting, defoliation, and death of your plant. It spreads easily through contact with other infected plants and through contaminated seeds. There is no known cure. But you can rest assured that Nufar will outlast any outbreak! A Genovese-type basil, Nufar will provide you with months of large, flavorful leaves for cooking. Pick the leaves and use fresh or dried in tomato dishes, pasta sauces, vegetables and soups.

Noteworthy Characteristics

Ocimum basilicum, commonly called basil, is a native of Africa and Asia. Basil is easy to grow, and Nufar is no exception. As your basil plants grow, pinch off the central stem when they are about 6 weeks old, and prune back each stem when it has more than 8 sets of leaves. (Cut it back to the first or second set of leaves, harvesting the rest.) If you keep your plants well pinched and pruned, you should be able to harvest up to half a cup of fresh leaves every week during the growing season! Basil loves hot weather and plenty of sunshine, but it needs consistently moist, rich soil. Mulch the plants to retain moisture, and water heavily during dry spells. Harvest the plant before the cold weather sets in, as this will affect the leaves' texture and flavor. Freeze entire stems, with the leaves still attached, for best flavor retention, or dry the leaves for seasoning.

Problems

Japanese beetles will do a lot of damage; remove beetles by hand. Aphids (especially indoors), white fly, slugs, beetles. Spray both sides of leaves for aphids.

Garden Uses

You can also use basil in the garden as a companion plant to repel aphids, mites, and tomato hornworms. Very tasty. Use for pesto and garlic flavored dishes, fresh or dried.