# How to Spice it Up

<table>
<thead>
<tr>
<th>PICTURE</th>
<th>ROSEMARY</th>
<th>SAGE</th>
<th>SAVORY</th>
<th>SWEET MARJORAM</th>
<th>TARRAGON</th>
<th>THYME</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image1.png" alt="Picture of Rosemary" /></td>
<td><img src="image2.png" alt="Picture of Sage" /></td>
<td><img src="image3.png" alt="Picture of Savory" /></td>
<td><img src="image4.png" alt="Picture of Sweet Marjoram" /></td>
<td><img src="image5.png" alt="Picture of Tarragon" /></td>
<td><img src="image6.png" alt="Picture of Thyme" /></td>
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</tr>
</tbody>
</table>

## Flavor
- **Rosemary**: Pungent, resinous
- **Sage**: Aromatically bitter, strong, musky
- **Savory**: Peppery, spicy, pungent
- **Sweet Marjoram**: Fragrant, sweet, slightly resinous
- **Tarragon**: Anise like
- **Thyme**: Strong, pungent

## Part Used
- **Rosemary**: Fresh or dried leaves
- **Sage**: Fresh or dried leaves
- **Savory**: Fresh or dried leaves
- **Sweet Marjoram**: Fresh or dried leaves
- **Tarragon**: Fresh, dried, or frozen leaves
- **Thyme**: Fresh or dried leaves

## Soups and Stews
- **Rosemary**: Spinach soups
- **Sage**: Chowders, bland cream soups, consommé
- **Savory**: Potato soup, consommés, vegetable juice, chowders
- **Sweet Marjoram**: Tomato, onion, and potato soups
- **Tarragon**: Tomato soup, chowders, consommés, vegetable juice
- **Thyme**: Onion, tomato, vegetable soups; chowders, herb bouquet

## Eggs and Cheese Substitute
- **Rosemary**: Scrambled eggs, omelets
- **Sage**: Cream cheese, cheese omelets and spreads
- **Savory**: Scrambled eggs, cream cheese
- **Sweet Marjoram**: Omelets, scrambled eggs
- **Tarragon**: Scrambles eggs, omelets
- **Thyme**: Cream cheese, omelets

## Vegetables and Salads
- **Rosemary**: Mushrooms, peas, potatoes, spinach, squash, fruit salad
- **Sage**: Stewed tomatoes, string beans, eggplant, onions, Brussels sprouts, carrots
- **Savory**: Cabbage, Brussels sprouts, turnips, beets, rice, string beans, salads, cooking water for asparagus and artichokes
- **Sweet Marjoram**: Avocados, corn, mushrooms, eggplant, carrots, spinach, green beans, green salad
- **Tarragon**: Broccoli, cauliflower, cabbage, tomatoes, spinach, asparagus, beans; mixed, green, and jellied salads
- **Thyme**: Asparagus, carrots, onions, potatoes, rice, tomatoes, aspics

## Breads and Desserts
- **Rosemary**: Herb bread and cookies
- **Sage**: Chopped in porridge
- **Savory**: Herb bread, stewed pears and quinces
- **Sweet Marjoram**: Stuffing, biscuits, bread
- **Tarragon**: Herb breads, wafers
- **Thyme**: Vegetable stuffing, biscuits, breads, waffles; lemon thyme in jellies

## Sauces and Dressings
- **Rosemary**: Cream sauces, brown sauce, French dressing
- **Sage**: Most gravies, sauces
- **Savory**: Spaghetti sauces, gravies
- **Sweet Marjoram**: Tartar sauces
- **Tarragon**: 
- **Thyme**: 

## Other Uses
- **Rosemary**: Tea
- **Sage**: Tea
- **Savory**: Vinegar
- **Sweet Marjoram**: Vinegar
- **Tarragon**: Tea
- **Thyme**: Tea