

HERBS



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| 1. Mint | 6. Marjoram | 11. Curly parsley |
| 2. Flat-leaf parsley | 7. Chives | 12. Oregano |
| 3. Lemongrass | 8. Chervil | 13. Lemon thyme |
| 4. Sage | 9. Dill | 14. Thyme |
| 5. Rosemary | 10. Cilantro | |



THE RIGHT INGREDIENTS FOR YOUR CAREER: BACHELOR'S AND ASSOCIATE DEGREE PROGRAMS

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