

Herb Planting Tips

Part of your vegetable or flower garden can easily be devoted to herbs. Be sure to plant perennial herbs in an area where they won't be disturbed when the garden is tilled. Be sparing with both water and fertilizer on your herbs - lush, rapid growth may look good; but the plants won't have as much taste and fragrance if they're pushed too fast with extra feeding. They prefer well drained soil and full to partial sun. Just a few herbs will provide most of your culinary needs. More plants will supply enough to dry, freeze or pickle for later use.

Herb Planning Chart

NAME (Plant Type)	POTENTIAL HEIGHT (inches)	PLANTING DISTANCE (inches)	METHOD OF PROPAGATION	CULTURAL NOTES	SUGGESTIONS FOR USE/COMMENTS
Basil, sweet (annual)	12-18	10-12	Seed, cuttings	Sun to part shade, pinch for fuller plants, sensitive to frost.	Leaves (fresh or dry): tomato dishes, combine with rosemary, sage, summer savory, parsley. Herb vinegar and butter. Preserve fresh chopped leaves in olive oil.
Bay (tropical)	36-60+		Cuttings	Hard to root, not hardy; bring indoors before frost.	Leaves (fresh or dry): in marinade, soups, sauces, stews, meat dishes.
Borage (annual)	18-36	12	Seed	Blue flowers; hairy leaves. Difficult to transplant.	Leaves (fresh): tea, drinks, salads. Cucumber flavor. Lose flavor when dried. Flowers: candied.
Chamomile (annual)	9-18	12-15	Seed, division	White, daisy-like flowers. Prefers full sun.	Flowers (dry): relaxing herb teas, inhale vapors to relieve congestion.
Chervil (annual)	12-18	6-9	Seed	White flowers. Prefers partial shade.	Similar to parsley, but sweeter, slightly anise flavor. Leaves (fresh or dry): garnish or blend with other herbs.
Chives (perennial)	10	6-9	Seed, division	Divide clumps every 2-3 years. Purple flowers.	Leaves (fresh, dry or frozen): salads, soups, sauces, sour cream, cottage cheese, garlic chives.
Coriander (annual)	18-24	6-9	Seed	Harvest seeds when brown, dry. Seeds store well.	Leaves: soups, curries, salads. Seeds (whole or crushed): curry powder, pickles. Flavor of sage and lemon.
Dill (annual)	36	12	Seed	Do not grow near fennel or flavors will mix. Reseeds in the garden.	Leaves, called dillweed (fresh or dry): soups, salads, potatoes, tomatoes, eggs. Seeds: pickles.
Fennel (biennial)	30+	6	Seed division	Harvest seed when dry. Do not plant near dill.	Leaves (fresh): herb tea, fish sauces, pork, veal. Seeds: bread, cakes, soups, sweet pickles.
Garlic (perennial)	12-36	9-12	Clove	Dig cloves in late summer, hang up to dry.	Rub juices onto cooking pans, raw meat. Use in garlic butter, bread, soups, stews.
Horseradish (perennial)	18-36	12	Root cuttings	Six plants yield enough for an average family.	Fleshy roots (raw, pickled, canned): sauces, beef, sausages, ham, eggs. Leaves (fresh): chop into salad.

Spring is coming! Gardening made easy with curbside pick up or no contact delivery!

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Lavender (perennial)	18-36	18-24	Cuttings, seeds	Seeds very slow to germinate.	Leaves, flowers (fresh or dry): tea, perfume, potpourri, bath oil.
Lemon Balm (perennial)	24	12-18	Seed, cuttings	Somewhat weedy. More flavor under infertile conditions.	Leaves (fresh or dry): soups, stews, custard, jam, salad dressing, tea, potpourri, perfume. Lemon fragrance.
Lovage (perennial)	48-60	36-48	Seed, division	Cut only outside leaves, not center ones.	Leaves, stalks (celery flavored) (fresh or dry): soups, salads, meats, fish. Seeds: cakes, cookies.
Marjoram, sweet (annual)	12-24	12-15	Seed, cuttings	Flavor best after buds form, but before flowers open.	Leaves (fresh or dry): dressings, salads, pasta, peas, beans, fish, lamb, eggs. Blends well with thyme.
Mint (perennial)	24-36	24-36	Seed, division	Confine to prevent spreading. Partial shade. Moist.	Leaves (fresh or dry): teas, iced drinks, vegetables, jellies, sauces. Flavors: peppermint, spearmint, orange.
Oregano (perennial)	18	12-18	Seed, cuttings	Flavor best after buds form, but before flowers open.	Leaves (fresh or dry): tomato sauce, fish, salad dressings, pizza.
Parsley (annual/biennial)	10-15	6-8	Seed	Slow to germinate; difficult to transplant.	Leaves (fresh, dry or frozen): soups, stews, sauces, salads, garnish, diuretic herb tea. Rich in vitamins A and C.
Rosemary (tender perennial)	24-72	24-36	Seed, division	Keep soil fairly dry. Germinates slowly.	Whole shoots (fresh or dry): veal, lamb, chicken, fish, perfumes, potpourri. Spicy, pine aroma.
Sage (perennial)	14-24	10	Seed, cuttings, division	Keep soil fairly dry. Pick anytime to use fresh.	Leaves (fresh or dry): poultry, pork, dressings, sausages, pickles, cheeses.
Winter Savory (perennial)	9-12	9-12	Seed	Prefers sandy soil.	Leaves (fresh or dry): dressings, gravies, stews, beans. Peppery flavor.
Tarragon (perennial)	18+	12-18	Seed, cutting	Well-drained soil. Divide every 3 years.	Leaves, stems (fresh or dry): poultry, fish, lamb, sauces, vinegar, marinade. For French cuisine.
Thyme (perennial)	6-12	9-12	Seed, cutting	Divide every 3-4 years. Clip to prevent woodiness.	Springs (shoots) with or without flowers (fresh or dry): soups, clam chowder, stews, sauces, pork, tomatoes.

**Note: Herbs are best grown in sun for at least half of the day, unless otherwise noted.*