

Ten Common Herbs

	PLANTING	GROWING	HARVESTING	PRESERVING
Basil	-full sun -fertile soil -seeds/transplants -garden/containers	-pinch off flowers to encourage bushier growth -do not fertilize	-after plant has 4 sets of leaves -most intense flavor as flower buds -pinched buds/flowers can be consumed -midsummer, cut back to 6 inches to encourage new growth	-fragile -store in refrigerator for 1-2 days -oils and vinegars -compound butters -dry leaves -freeze
Chives	-full sun -transplants -seeds(one year to establish) -garden/containers	-do not fertilize -deadhead to control -divide clumps	-cut just above the soil	-oils and vinegars -compound butters -freeze -dry leaves

Cilantro/Coriander	-full sun -better as fall plant -will self sow	-tends to bolt (heat) -grow indoors -use successive planting	-thin out -pick leaves from lower part of plant -flowers are edible	-oils and vinegars -compound butters -dry flower head in paper bags and use seeds as coriander -freeze
Lemon Balm	-part shade/full sun -transplants/seeds -will self sow -best in containers	-cut plants back in mid-summer -divide in spring	-collect leaves before plant blooms	-dry leaves quickly or they will turn black -freeze
Mint	-full sun -transplants -best in containers	-remove flowers and pinch back stems -spreads quickly -divide plants -cut to ground in fall	-collect leaves -collect flower tops	-freeze fresh leaves -dry leaves
Oregano	-full sun(more sun, more pungent) -seeds/transplants	-do not overwater -cut whole plant back to 3 inches just before	-best flavor before flower buds -flowers are edible	-freeze fresh leaves -oils and vinegars -compound butters

Oregano	-garden/containers	flowering, then again in late summer -divide plants every few years	-dry leaves
Parsley	-full sun -seeds/transplants -garden/containers	-sow seeds after frost and then late summer -remove flower stalks as soon as they begin to form	-continually snip full length stems through- out the season -cut back mid summer for a new flush of grow -store in refrigerator for 1 month -oils and vinegars -compound butters -dry leaves -freeze
Rosemary	-full sun -drought tolerate -do not overwater -upright/creeping -seeds/transplants -garden/containers	-grows well in con- tainers -creeping varieties can be propagated by layering -tolerates N.J. winters	-cut stems, strip leaves -oils and vinegars -compound butters -dry leaves -freeze

Sage	-full sun	-after blooming, trim	-cut about 6"-8" above	-oils and vinegars
	-seeds/transplants	-do not remove woody	woody stems	-compound butters
	-garden/containers	stems	-harvest 2-3 times be-	-dry leaves
		-new growth on woody	fore plant blooms in	
		stems	summer	
Thyme	-full sun	-do not overwater	-harvest stems and	-oils and vinegars
	-seeds/transplants	-cut off flowers after	leaves	-compound butters
	-garden/containers	plants bloom	-trim back to 2 inches	-dry leaves
		-divide clumps	midseason to produce	-freeze
		-5-7 year longevity	larger harvest	

BETTER HOMES AND GARDENS VEGETABLE, FRUIT AND HERB GARDENING

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Other References:

THE BEGINNER'S GUIDE TO EDIBLE HERBS-Charles Smith

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