



HERBS

Growing and Using Your Bounty





Herbs:

What are they?

- Plants
- Trees
- Shrubs
- Vines
- Classified as Medicinal or Culinary
- Many have long history of use
- Many can be found in the wild



HERBAL HISTORY

- Egypt, Greece, China and India
- Religious ceremonies and burial tombs
- First medicines and folk remedies
- Cosmetics and perfumes
- Paper making
- Scented candles

SITE

- Sunny location
- Drainage
- Soil



GARDEN PLANS

- Easy reach
- Along driveway
- Deck
- Patio
- Flower bed
- Raised beds
- Informal
- Formal





Soil

- Soil test
- Acidic soil (low pH)
- Very sweet soil (high pH)
- Sandy soil
- Clay soil
- Drainage

FERTILIZER

- Fish emulsion
- Oyster shells, ground
- Green sand
- Compost



Pest Control

- Aromatic oils
- Insecticidal soap
- Chemical pesticides





Plants

- Annuals (one growing season)
- Biennials (two growing seasons)
- Perennials (three or more growing seasons)
- Seeds
- Cuttings
- Layering

PLANTING

- Choose plants
- Don't over plant
- Best time to plant
- Mulching





TOP HERBS

Basil

Bay

Chives

Cilantro

Coriander

Dill

Fennel

Marjoram

Mint

Oregano

Parsley

Rosemary

Sage

Savory

Tarragon

Thyme

COOKING WITH HERBS

- Used together or singly
- Meats or poultry
- Soups or stews
- Salads
- Vegetables
- Coffee or tea



PRESERVING HERBS

- Harvesting
- Drying
- Freezing



OTHER USES

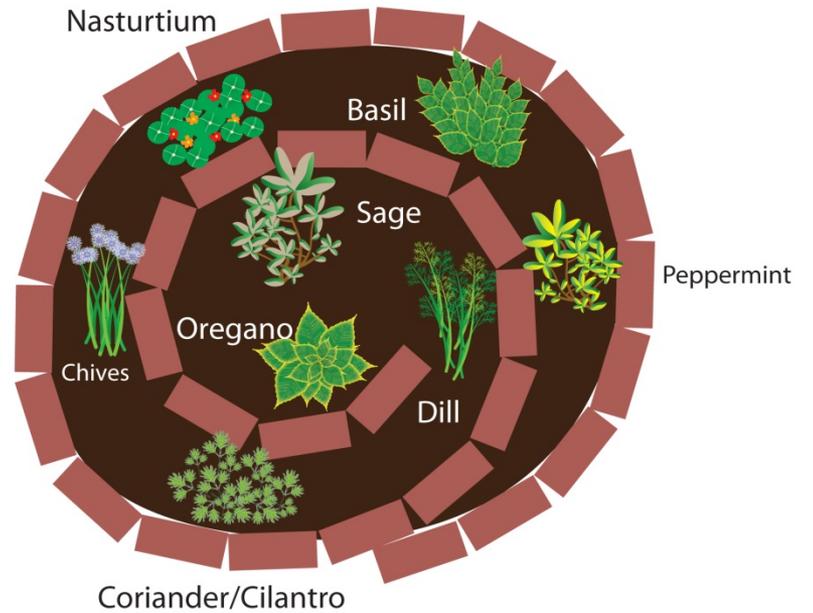
- Prepared mustards or vinegars
- Herb butters
- Jellies and jams
- Lavender wands or sachets
- Whole bay leaves in your cabinets or pantry to keep bugs away
- Herb breads and cakes
- Herbal potpourri
- Soft soaps and bath salts

HAPPY HERBING

- Experiment
- Read
- Double Check











Ladder Garden

