HERBS

HERB HEIGHT (INCHES) DESCRIPTION CULTURE HARVEST USE

ANNUALS AND BIENNIALS

Annuals grow from seed and complete their life cycle in one year. They will be killed by frost and must be started from seed each year. Biennials will overwinter one season and produce seed the second season.

		started from seed each year. Die			
ANISE (Annual)	20-24	Serrated leaves, small white flowers. Low spreading plant is a slow growing annual.	Moderately rich soil. Likes full sun. Space 6-8 in. in ~ rows 12-14 in, apart.	When seeds turn brown or use leaves while green as needed.	SEED - pastries, candy, cookies, beverages, meat, soups. LEAVES - salad or garnish.
BASIL (Annual)	20-24	Leafy, light green foliage; flowers white or lavender. Fast growing annual.	Start seed indoors in early April or seed in early spring. Space 12 in. Prefers protected sunny location.	Harvest leaves when flower- ing begins. Cut plants 4-6 in. above ground.	LEAVES - soups, stews, omelets, salads, meats, sauces.
BORAGE (Annual)	20-24	Coarse, rough hairy leaves. Produces light blue flowers in drooping clusters.	Seed directly in early spring. Space 12 in. apart. Seeds may be slow to germinate.	Harves't the young leaves & dry or cook fresh like spinach.	LEAVES - salads, greens. Flowers and leaf tips - pickles, soups, stews.
CARAWAY (Biennial)	12-24	Carrot-like leaf with small creamy white flowers.	Seed directly in spring & locate in full sun. Space 6 in.	Harvest leaves when mature. Seeds will form midway through second season.	LEAVES - garnish. SEEDS - breads, cakes, soups, sauces, salads.
CHERVIL (Annual)	18	Similar to parsley, with its green lacy leaves. Flowers are small white clusters.	Sow seed in moist, partially shaded location. Space 6 in.	Harvest mature leaves & dry or use directly for garnishes.	LEAVES - salads, soup, meat, poultry, garnishes.
CORIANDER (Annual)	36	Large, coarse plant with white flowers.	Sow seeds directly. Use full sun area and thin to 10 in.	Harvest seeds when they begin to turn brown. Seeds are generally used crushed.	SEEDS - pastries, sauces, pickles, liquors.
DILL (Annual)	24-36	Tall plant with feathery green leaves. Open umbrel- la shaped flower heads.	Seed directly & thin to 12 in. If seeds mature & fall they will come up again next year.	Harvest mature seed heads before seeds drop. May use small leaves as well.	SPRIGS OF SEED HEAD - pickles, sauces, meats, salads, vinegar.
PARSLEY (Biennial)	5-6	Curled or plain dark green leaves.	May be slow to germinate. Seed in early spring. Space 6-8 inches.	Harvest mature leaves as needed.	LEAVES - garnishes, omelets, salads.
SWEET MARJORAM (Annual where there is frost)	12	Fine textured plant with white flowers.	Start seedlings in shade. Mature plants will grow in full sun, Space 8-10 inches.	Harvest mature leaves.	LEAVES - salads, soups, dressings.
SUMMER SAVORY (Annual)	18	Small gray-green leaves with purple and white flowers.	Plant after danger of frost. Space 6-9 in.	Harvest mature leaves.	LEAVES - salads, soups, dressings, poultry.

PERENNIALS

Perennials will grow from seed the first year but will grow year after year. Some can be propagated by several other means as well. A straw or leaf mulch through the winter may protect them from winter damage.

CHIVES	12	Onion-type leaves with mauve round flower head.	Can be grown in con- tainers or outdoors in spring. Divide to in- crease. Space 8 in.	Clip leaves as needed.	LEAVES - Omelets, salads, soups, sauces, dips.
FENNEL	36	Fine, feathery leaves with broad bulb-like leaf base.	Sow in early spring and thin to 12 inches.	Harvest either young sprigs & leaves or seeds.	SPRIGS - soups LEAVES - garnishes SEEDS - soups, breads
GARLIC CHIVES	12-16	Similar to chives.	Same as chives.	Same as chives.	Substitute for garlic flavor.
PEPPERMINT	18	Vigorous plant with purple flowers.	Prefers rich, moist soil. Space 8-10 in.	Harvest young or mature leaves.	LEAVES - Sauces, tea, jelly. SPRIGS - tea, sauce, summer drinks.
SPEARMINT	18	Pointed, crinkled leaves.	Same as peppermint.	Same as peppermint.	LEAVES - summer drinks, tea, mint sauce.
LEMON BALM	24	Crinkled, dull green leaves with white blos- soms. Vigorous grower.	Space 12 in. Pre- fers full sun.	Harvest mature leaves.	LEAVES - soups, meat, tea, summer drinks.
LOVAGE	24-60	Long stems with umbrella- shaped flower heads.	May start indoors & move to sunny location. Space 12-15 inches.	Harvest mature leaves.	Substitute for celery flavor.
OREGANO .	24	Choose English strains. Produces pink flowers.	Plant in rich soil. Space 8-10 in. Start in protected location and move to full sun.	Harvest mature leaves.	LEAVES - soups, roasts, stews, salads.
ROSEMARY	36	Dark green foliage with small blue flowers.	Start cuttings in early spring from old growth. Space 24 in.	Harvest mature leaves.	LEAVES and SPRIGS - meats, sauces, soups. DRIED LEAVES - sachets to hang in closet with garments.
SAGE	18	Shrub-like plant with gray leaves & purple flowers.	Plant in well drained location. Space 30 in.	Harvest leaves before flowering.	LEAVES - meats, teas, fish, dressing, stews.
TARRAGON	24	Select French tarragon. Fine, dark green leaves.	Prefers well drained soils. Space 12 in.	Harvest mature leaves or sprigs.	LEAVES - salads, sauces, eggs, vegetables, salad vinegar.
THYME	8-12	Narrow, dark green leaves.	Start seeds indoors. Pre- fers full sun & well drained soils. Space 10-12 in.	Harvest leaves & flower clusters before first flowers open.	LEAVES - soups, salads, dress- ings, omelets, gravy, bread, vegetables.