

**HERBS**  
by Jannine Cabossel  
[www.giantveggiegardener.com](http://www.giantveggiegardener.com)

-Start HERBS after all danger of frost-May 15th or later. Either plant seeds or starters from nursery  
-Give herbs a permanent location-make an herb garden. Many herbs are perennials and will come back every year. you can also tuck them in among your flowers. Some annuals like basil will have to be replanted every year. Other annuals will reseed themselves.

**PERENNIALS (plants that live more than 2 years)-put 6 inches straw over them in winter)**

oregano

any of the thymes

marjoram

lemon balm

lemon verbena

rosemary-'Arp' variety-only variety that can survive our winters but still needs protection in winter

anise

chives

tarragon-french or mexican varieties

lavenders (check label for zone 5)

culinary sage

sorrel

mints-look out they take over-very invasive

**ANNUALS (need to be replanted)**

basil

cilantro

dill

fennel

German chamomile

cilantro

parsley

savory

1. IMPROVE SOIL-Amend soil in each hole before putting plants or seeds in. Add lots of compost, yum-yum mix, a little mushroom compost, or composted horse or chicken manure. Mix up with soil.
2. Make well around each herb plant so water stays close to root zone. Add straw all around bottom of well. This will help keep the water from evaporating.
3. If planting seeds, sprinkle on ground and thin later.
4. Add water and THRIVE AND SEAWEED in bucket and water well.
5. After plants have been in ground about 2 weeks, FERTILIZE with FISH EMULSION and SEAWEED 1-2x a season.
6. Most herbs are disease and insect resistant and many are rabbit resistant. Cut and harvest throughout season. Use fresh or tie bunches together and hang to dry. Put dried herbs in jars for later use.