

- Weeds – hand pulling, vinegars and orange oil.
- Insect control – NO TOXIC PESTICIDES – you are going to eat these plants! Ladybugs will eat aphids, beneficial nematodes will take care of fire ants. Use Bt or spinosad for caterpillars, worms of any sort. Do not kill those that will be beneficial moths and butterflies! Plant dill, fennel and parsley for you AND them!

WHERE TO PLANT

- Design a formal herb garden, a classic formal knot garden with low growing hedges such as germander, lavender or thyme, or a circle divided into wedges. Include a wide variety of herbs, incorporate a fig tree, a ginkgo, a redbud or maybe a Mexican plum. Their flowers are edible.
- Incorporate herbs into your present garden. Rosemary is an evergreen shrub, thyme (with its many colors of flowers in the spring), oregano, catmint, curly parsley, sage, chives (onion and garlic) and salad burnet are great border plants.
- Herb gardens in a container are great!
- A basic culinary pot – rosemary sage, thyme, oregano and chives.
- A lemon pot – lemon verbena, lemon thyme, lemon balm, lemongrass and perhaps a yellow daylily, a yellow hibiscus, a yellow rose or a yellow viola for the winter.

USE AN ORGANIC POTTING SOIL

HERB HINTS

ANNUAL

BASIL – plant when night temperatures are over 45 degrees. HOT SUN. Keep flowers pinched back for more leaf production.

CILANTRO/CORIANDER – cool season annual, best planted from seed, especially in the fall. Seed heads (coriander) used in baking. Will bolt in hot weather.

DILL – sow by seed early spring – every two weeks. Use fresh leaves. As seed heads turn brown, cut off tops and put in brown bag to collect seeds. Open flower heads attract lots of beneficial insects. Plant some for you and the swallowtails – that lime green/black/cream worm that seems to be eating all of your dill will become a beautiful swallowtail.

PERENNIAL

CHIVES – onion and garlic – Cut back to ground when harvesting.

EPAZOTE – perennial – RESEEDS! ONE IS ENOUGH! PM shade. Add 2 teaspoons of leaves to bean pot prior to last 10 minutes of cooking to take gas out of beans.

FENNEL (sweet) – leaves have licorice like flavor, dry seeds are used in baking. Watch out for those same worms that were on the dill – they will before your eyes change into pupal cases and then emerge as beautiful swallowtail butterflies.

FLORENCE FENNEL – bulbous base used in cooking.

LEMON VERBENA – intense lemon flavor! May suffer in a very cold winter.

SWEET MARJORAM – if using as an herb, do not let flower. If using as a landscape plant, let flower – butterflies and bees love it, used in potpourri, seed heads used by the birds in the winter. Cut back to ground when harvesting.

GREEK OREGANO – much more pungent than ITALIAN OREGANO. Cut back to ground when harvesting.

MINTS – two broad categories – PEPPERMINT – the menthol family and SPEARMINT – the carvone family – minty, slightly fruity, used most for teas, juleps, ice cream, candies and jellies.

PARSLEY – curly and Italian (used most in culinary gardens) Biennial, successive plantings, PM shade in summer. Swallowtails also love it. Dad always told me to eat a piece to clean the breath between courses.

SAGE – many varieties, cut back in early spring, DO NOT OVERWATER, sometimes just dies!

SALAD BURNET – tastes like cucumber – use in a ham sandwich.

WINTER SAVORY – best for Texas.

MEXICAN MINT MARIGOLD is also called Texas Tarragon. It thrives here and has a flavor very close to FRENCH TARRAGON

THYME – French, English, lemon most used for cooking. Keep trimmed (especially in early spring) for lots of fresh, supple stems.



MINTS

Mints work best in pots, unless you have lots of space. Sink the pots into the garden.

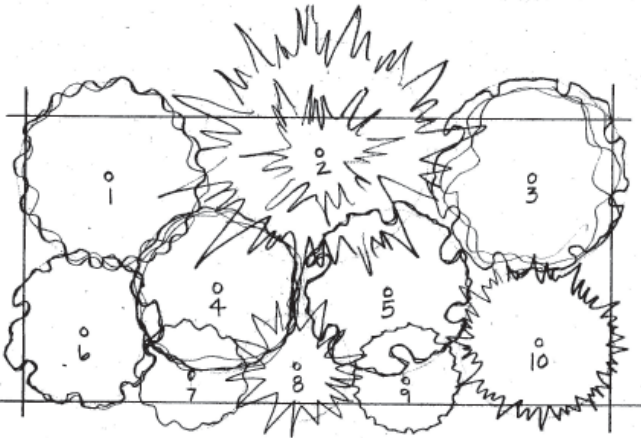
Scented geraniums are great in pots.

Include vines such as luffa, passion flower, malabar spinach.

Don't forget to include annuals such as begonias, dianthus, hibiscus, nasturtiums (cools season), violas (also cool season) and purslane--all edible.

HERB GARDEN

Bed Size 10' x 5'



PLANTS

- | | |
|-------------------|------------|
| 1. Basil | 6. Oregano |
| 2. Rosemary | 7. Parsley |
| 3. Lemon Verbena | 8. Chives |
| 4. Sage | 9. Thyme |
| 5. Sweet Marjoram | 10. Fennel |

MATERIALS

- 1 Medium Bag **Redenta's Bed Prep**
- 9 Bags Compost
- 7 Bags Shredded Hardwood Mulch
- 1 Small Bag Earthworm Castings
- 1 qt Bottle Liquid Seaweed

dallas 2001 Skillman Street 75206
214. 823. 9421

design 817. 882. 6634
design@redentas.com

care 817. 882. 6634
care@redentas.com

redentas.com

HERBS

We are so fortunate to be in a part of the country where we can go out year round and harvest most of the essential culinary herbs. What is even better, the most novice of gardeners can be successful. Whether you choose to plant a dedicated herb garden, plant a container of herbs or mix your herbs with your vegetable garden, you will enjoy being able to walk out the back door and cut at a moment's notice a sprig of mint for a julep, oregano for a spaghetti sauce, cilantro for a salsa, basil for a salad, lemon thyme for a roasted chicken...

- Do not use chemical fertilizers (salt-based, no nutritional value), pesticides (harmful to beneficial insects and microorganisms) and herbicides (interfere with normal plant growth)...and...all end up in our ground water AND you are going to eat these plants!
- Choose a sunny well-drained spot.
- When preparing new beds, never remove old soils – add organic matter and build up the soil. Healthy soil results in healthy plants. No treated wood/railroad ties. Follow our **PLANTING GUIDE**. Always plant wet-to-wet.
- Mulch! Shredded native cedar or hardwood mulch are best.
- Water 1 inch a week in as few waterings as possible.
- Regular feeding of young plants with a fish and seaweed solution helps them get off to a good start. Feed once or twice a year with an organic fertilizer, and supplement with the fish and seaweed when plants look stressed.– do not overfeed. Foliar feeding with the same solution helps control fungal diseases and some insects.



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for the modern gardener

SHOP

DESIGN

CARE

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