

## **Tips for Growing Herbs**

**Full Sun!** Herbs grow best when they are getting at least five hours of direct sun, including the noon hour. If you don't have a sunny space for a large herb garden, consider growing them in pots or in with shrubs and perennials.

**Herbs like good drainage**. They tend to be more flavorful when grown in drier, leaner soil, so don't over-fertilize or water too frequently. Amend areas of pure sand sparingly with compost, and Flower-tone fertilizer.

**Plant mint in pots** so that it won't take over your garden spaces. One small mint plant will fill a pot by mid-summer.

**Greek oregano and lemon balm** are also aggressive: grow it in pots, or in a location with poor soil. (In poor, dry soils these plants won't be as vigorous.)

## **Annual and Perennial**

The following herbs are reliably perennial on Cape Cod: thyme, culinary sage, chives, oregano, lemon balm, lovage, lavender and mint. Rosemary can sometimes make it through the winter but it's not a given.

The following herbs need to be planted every spring: basil, dill, parsley, cilantro, French tarragon, lemon grass, borage, & lemon verbena. Fennel, dill, and cilantro often self-seeds. (Parsley, a biennial, may return briefly in spring but quickly goes into flower. Plant new parsley every spring.) Variegated or purple sage, and variegated lavender, should be treated as annuals on Cape Cod.)

**Preserving:** You can dry herbs, but they retain more of their fresh flavors when frozen. Wash them and spin or let dry on a clean dishtowel. Chop and freeze in plastic freezer bags. You can also make any herbs into a pesto, as you would basil, by combining with oil in a blender or food processor. Drop by tablespoon onto a waxed paper lined cookie sheet and freeze. Once frozen, place those in a plastic freezer bag until needed for cooking.

**Rosemary:** If you grow rosemary in a pot, it can be over-wintered indoors by a sunny window. The variety called Salem (aka Roasting Rosemary) is most tolerant of indoor conditions. Do not let an indoor rosemary dry out.