

Container Gardening: Herbs

Herbs are some of the easiest plants to grow in containers, and the most delicious. Herbs grown in containers can do extremely well on sheltered patios, balconies and windowsills. Here are some simple tips!

0 Types of herbs

- **Annual:** Grows, flowers and dies within same year (e.g. basil, coriander).
- **Perennial:** Lives for many years, the staples (e.g. rosemary, mint, thyme).
- **Biennial:** Grows the first year, then flowers and dies the following year (e.g. parsley).

0 Planting

1. Herbs that have the same sun, water, and soil requirements can be planted together in the same containers. If you aren't sure, grow them separately.
2. Choose to grow herbs you use regularly in cooking.
3. Consider your climate:
 - **Cooler months:** coriander, sage, rocket & other leafy greens, dill
 - **Warmer months:** mint, basil, chives, lemongrass, oregano
 - **All year round:** thyme, rosemary

0 Harvesting and preserving

1. Pick frequently. Snip growing tips to promote new and bushy growth and reduce chance of annual herbs going to seed.
2. Dry or freeze. Many herbs (e.g. oregano, sage, rosemary, dill) dry well indoors. Store in airtight container out of direct sunlight when dried.

For more growing resources, head to:
www.foodfromhome.org/resources/

