

HINTS FOR GROWING HERBS

Herbs are used culinary, aromatic, decorative, and even medicinal qualities. They adapt easily to any garden plan. Commercially produced herbs can't compare to the fresh homegrown ones in flavor, aroma, strength, and variety. They can be dried, used in jelly, vinegars, cheeses, teas, natural dyes, and cosmetics.

For soil preparation and planting, you will need good well-drained soil. When harvesting your herbs, pick the leaves as needed. They will have the most oil just before flowering or producing seeds. If you are drying your herbs, it is best to pick them at that time.

If you dry your herbs, tie in bunches and hang in dry, airy place or spread on screen in dry spot. If you oven dry your herbs, spread on cookie sheet, place in oven 2 to 3 hours at lowest heat, leaving door ajar slightly. Make sure they are thoroughly dry before storing in jar containers. Place in dark, dry place. Light and moisture will cause your herbs to deteriorate. A hint is to leave your leaves whole and crumble them right before using for a fresh flavor.

Blanching herbs: Blanch soft herbs in boiling water 1 minute; remove; plunge into ice water 2 minutes. Drain off excess water.

Chives and parsley can be chopped dry and frozen.

Watch out for mint, oregano, and catnip. They spread quickly and will take over your garden. Hint: I found it worked to plant these herbs in pots and place in the soil. I could later dig them up and bring them inside for the cold winter months.

For detailed information and some video help: see <http://www.burpee.com/herbs/>

FRIENDS AND ENEMIES IN THE HERB WORLD

<u>Herbs</u>	<u>Companion Crops</u>	<u>Effects of Herb</u>
Basil	Asparagus, Lettuce, Tomatoes	Enhances flavor and growth, Repels flies
Borage	Squash, Strawberries, Tomatoes	Repels tomato worms
Chamomile	Cabbage, Onions	Enhances flavor and growth
Chervil	Radishes	Enhances flavor and growth
Chives	Carrots, Tomatoes	Chases aphids
Dill	Cabbage, Cucumbers (Don't plant with carrots or tomatoes)	Enhances flavor and growth
Garlic	Parsnips, Lettuce, Raspberries, Roses	Repels aphids, Japanese beetles, Enhances growth
Mint	Cabbage, Tomatoes	Repels white cabbage moths, Enhances growth
Parsley	Asparagus, Corn, Tomatoes	Enhances flavor and growth
Rosemary	Beans, Cabbage, Carrots	Repels carrot flies, cabbage moth, bean beetles
Sage	Cabbage, Carrots (Don't plant with cucumbers)	Repels carrot flies, cabbage moth
Summer Savory	Beans	Repels bean beetles Enhances growth