



Perennial Herbs

Perennial herbs start from seed the first year but will come back year after year from the root system. Some can be propagated by other means as well. A straw or leaf mulch through the winter may protect them from winter damage.

Herb	Height	Description	Culture	Harvest	Uses
Chives (Allium schoenoprasum)	12"	Onion-type leaves with round blue flower head.	Can be grown in containers or outdoors in spring. Divide to increase. Space 5 inches.	Clip leaves as needed.	Leaves—omelets, salads, soups, sauces, dips.
Garlic Chives (Allium tuberosum)	12-16"	Similar to chives.	Same as chives.	Same as chives.	Substitute for garlic flavor.
Peppermint (Mentha piperita)	18"	Vigorous bush-type plant with purple flowers.	Prefers rich, moist soil. Space 8-10 inches.	Harvest young or mature leaves.	Leaves—soups, sauces, tea, jelly. Sprigs—tea.
Spearmint (Mentha spicata)	18"	Pointed, crinkled leaves.	Same as peppermint.	Same as peppermint.	Leaves—Summer drinks, mint sauces.
Lemon Balm (Melissa officinalis)	24"	Crinkled, dull green leaves with white blossoms. Vigorous growers.	Space 12 inches. Prefers full sun.	Harvest mature leaves.	Leaves—soups, meat, tea.
Lovage (Levisticum officinale)	24-36"	Grows quite tall.	May start indoors and move to sunny location. Space 12-15 inches.	Harvest mature leaves.	Substitute for celery flavor.
Oregano (Origanum vulgare)	24"	Choose English strains. Produces pink flowers.	Plant in rich soil. Space 8-10 inches. Start in protected location and move to full sun.	Harvest mature leaves.	Leaves—soups, roasts, stews, salads.
Rosemary (Rosmarinus officinalis)	36"	Dark green foliage with small blue flowers.	Start cutting in early spring. Space 24 inches.	Harvest mature leaves.	Leaves and sprigs—meats, sauces, soups. Dried leaves—sachets to hang in closet w/garments.
Sage (Salvia officinalis)	18"	Shrub-like plant with gray leaves and purple flowers.	Plant in well drained location. Space 30 inches.	Harvest leaves before flowering.	Leaves—fish, meats, stews, teas, dressing.
Tarragon (Artemisa dracunculoides)	24"	Select French tarragon. Fine, dark green leaves.	Prefers well drained soils. Space 12 inches.	Harvest mature leaves or sprigs.	Leaves—salads, sauces, eggs, vegetables.
Thyme (Thymus vulgaris)	8-12"	Narrow, dark green leaves.	Start seeds indoors. Prefers full sun and well drained soils. Space 10-12 inches.	Harvest leaves and flower clusters before first flowers open.	Leaves—soups, salads, dressing, omelets, gravy, breads.

Annual & Biennial Herbs

Annuals grow from seed and complete their life cycle in one year. They will be killed by frost and must be started from seed each year. Biennials will overwinter one season and produce seed the second season.

<u>Herb</u>	<u>Height</u>	<u>Description</u>	<u>Culture</u>	<u>Harvest</u>	<u>Uses</u>
Anise (Pimpinella anisum)	20-24"	Serrated leaves, small white flowers. Low, spreading plant is a slow- growing annual.	Moderately rich soil. Likes full sun. Space 6-8 inches in rows 12-14 inches apart.	When seeds turn brown or use leaves while green.	<i>Seed</i> —pastries, candy, cookies, meat, soup. <i>Leaves</i> —salad garnish.
Basil (Ocimum basilicum)	20-24"	Leafy, light green foliage; white or lavender flowers. Fast-growing annual.	Start seed indoors in early April or seed in early spring. Space 12 inches. Prefers protected sunny location.	Harvest leaves when flowering begins. Cut plants 4-6 inches above ground.	<i>Leaves</i> —soups, stews, omelets, salads, meats, sauces.
Borage (Borago officinalis)	20-24"	Coarse, rough, hairy leaves. Annual with light blue flowers in drooping clusters.	Seed directly in early spring. Space 12 inches apart. Slow germination.	Harvest the young leaves and dry, or cook fresh like spinach.	<i>Leaves</i> —salads, greens. <i>Flowers and leaf tips</i> — pickles, soups.
Caraway (Carum cervi)	12-24"	Carrot-like leaf with small, creamy white flowers. Biennial.	Seed directly in spring, locate in full sun. Space 6 inches.	Harvest leaves when mature. Seeds will form midway through second season.	<i>Leaves</i> —garnish. <i>Seeds</i> —breads, cakes, soups, salads.
Chervil (Anthriscus cerefolium)	18"	Similar to parsley, with light green lacy leaves. Flowers are small white clusters. Annual.	Sow seed in moist, partially shaded location. Space 6 inches.	Harvest mature leaves and dry or use fresh for garnishes.	<i>Leaves</i> —salads, soup, meat, poultry, garnish.
Coriander (Coriandrum sativum)	36"	Large, coarse plant with white flowers. Annual.	Sow seeds in full sun area, thin to 10 inches.	Harvest seeds when they begin to turn brown. Seeds are used crushed.	<i>Seeds</i> —pastries, sauces, pickles, liquors.
Dill (Anthem graveolens)	24-36"	Tall annual with feathery green leaves. Open, umbrella-shaped flower heads.	Seed directly and thin to 12 inches. If seeds mature and fall they will come up again next year.	Harvest mature seed heads before seeds drop. May use small leaves as well.	<i>Sprigs of seed head</i> —pickles, meats, salads, vinegar, sauces.
Fennel (Foeniculum vulgare)	36"	Fine, feathery leaves with broad, bulb- like leaf base. Annual.	Sow in early spring and thin to 12 inches.	Harvest either young sprigs and leaves or seeds.	<i>Sprigs</i> —soup. <i>Leaves</i> —garnish. <i>Seeds</i> —soups.
Parsley (Petroselinum crispum)	5-6"	Curled or plain dark green leaves. Annual.	May be slow to germinate. Seed in early spring. Space 6-8 inches.	Harvest mature leaves as needed.	<i>Leaves</i> —garnish.
Sweet Marjoram (Majorana hortensis)	12"	Fine-textured plant with white flowers. Annual.	Start seedlings in shade. Mature plants will grow in full sun. Space 8-10 inches.	Harvest mature leaves.	<i>Leaves</i> —salads, soups, dressings.
Summer Savory (Satureja hortensis)	18"	Small gray-green leaves with purple and white flowers. Annual.	This tender annual should be planted after danger of frost. Space 6-9 inches.	Harvest mature leaves.	<i>Leaves</i> —salads, soups, dressings, poultry.

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