



HERB GARDENING

THE ADDITION OF HERBS TO A GARDEN OR GROWING SPACE CAN HAVE MANY BENEFITS:

CULINARY USE:

Add dry or fresh mint or chamomile to your tea, use dill in homemade pickles, and add a sprig of rosemary to your cocktail or mocktail

AROMATICS:

Harvest lavender flowers into a fine mesh bag to add a refreshing scent to any room or car.

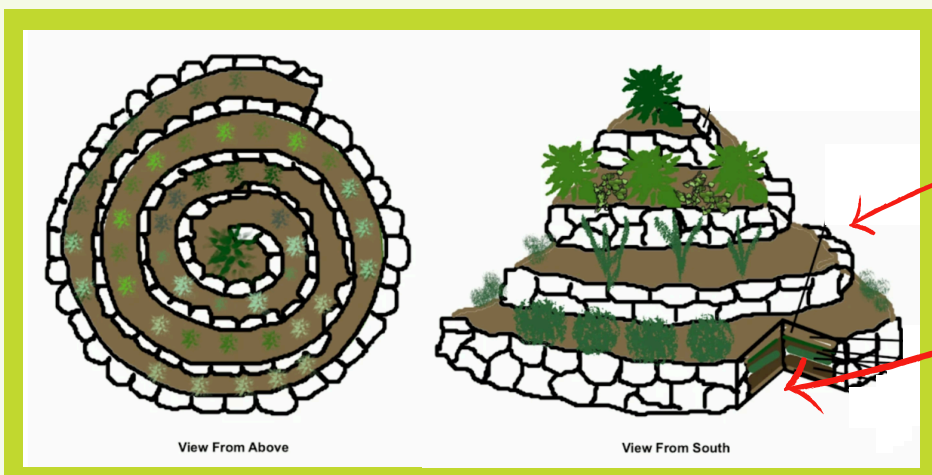
POLLINATOR & BENEFICIAL HABITATS:

Add some thyme or catnip to a pollinator garden for delicate flowers

PEST DETERRENT & COMPANION PLANTING:

Many herbs can repel or deter common garden pests, but be sure to choose plants with similar environmental needs

PLANTING HERBS TOGETHER? TRY AN HERB SPIRAL!



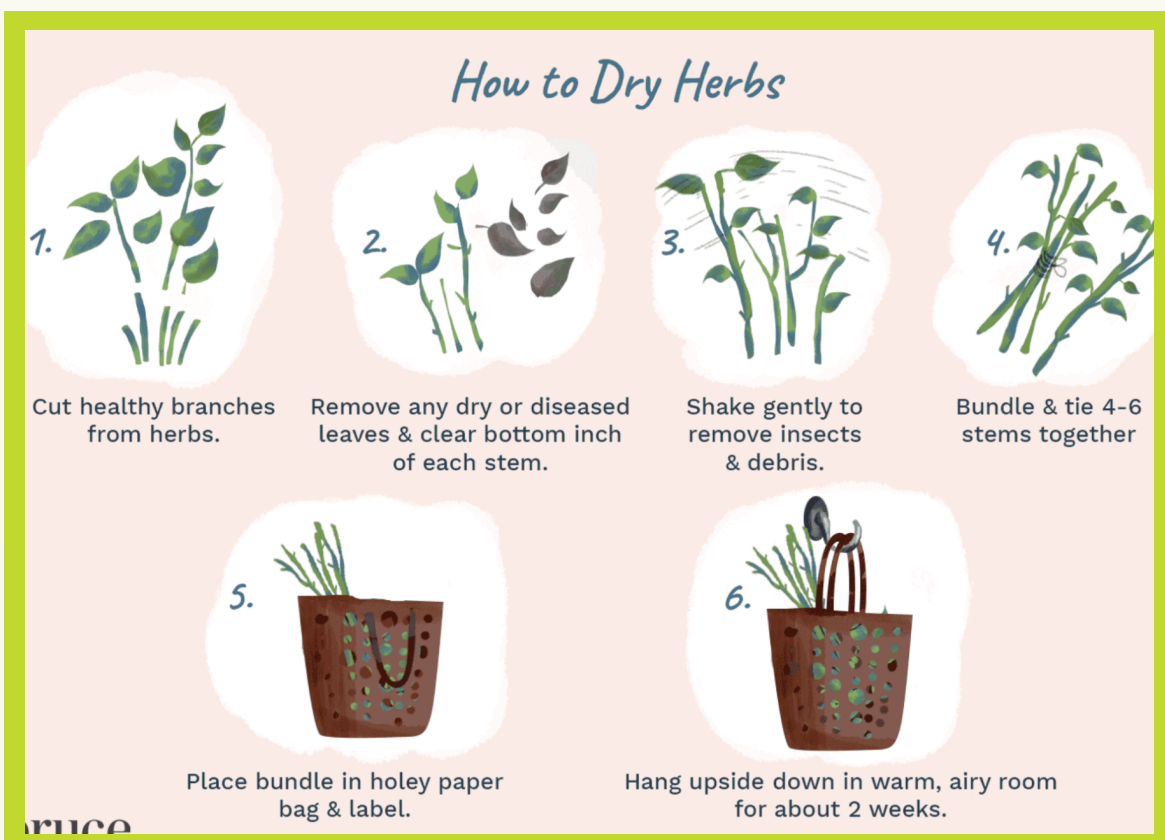
Herb Spiral: Approximately 2m in diameter

Dry Stone Wall - One option for the structure (walls built tallest in the middle, spiraling down)

Layer cardboard, carbon rich material, nitrogen rich material, and compost/topsoil

“Place drought-tolerant and deeper rooted plants at the top, sun-loving herbs on the south side, and herbs that prefer more moisture and a little shade towards the north side.” (treehugger.com)

PRESERVING/DRYING HERBS:



Air dry in a bundle



Sun dry on a food-safe metal screen



Oven dry on a baking sheet with parchment paper