



# Herbs

BY: MACY FAWNS

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# WHAT HERBS SHOULD I PLANT?

Plant what you like to eat!

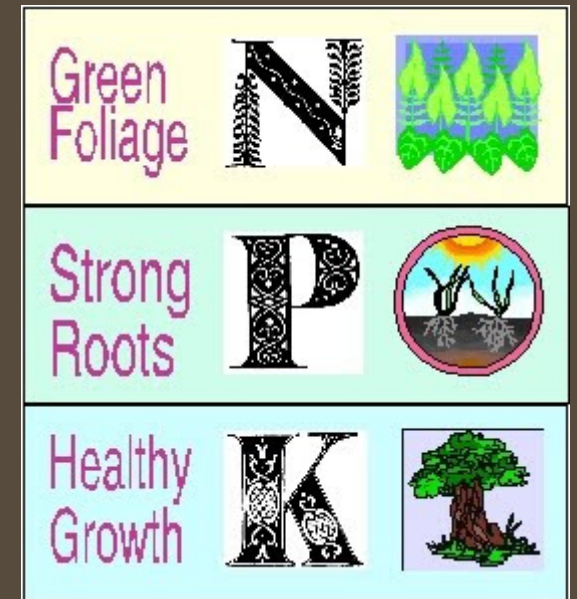
Consider a bed for  
perennials or include in  
landscape

Learn about each herb and  
learn where it could be  
planted.



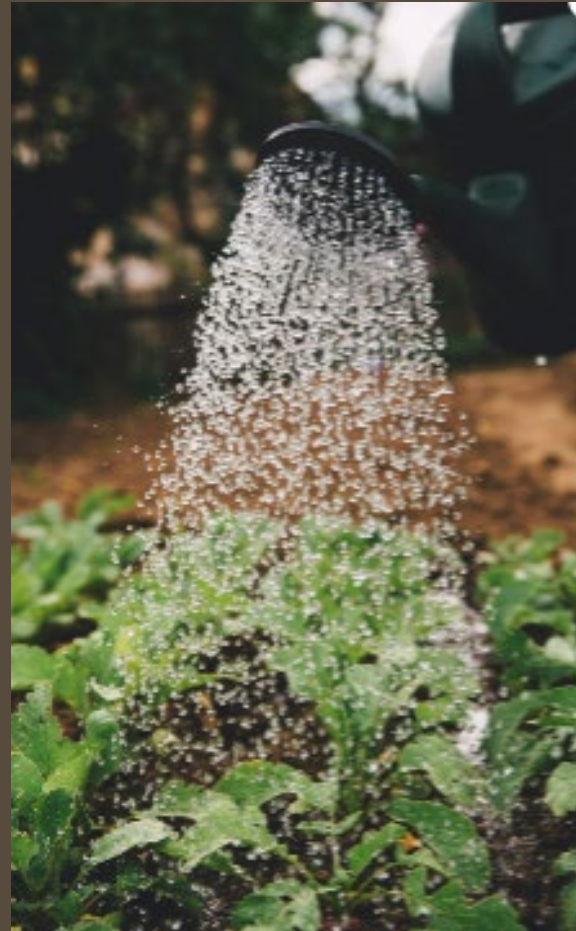
# SOIL PREPARATION

- Soil pH 6-7
- Organic matter can be added poultry grit, pine bark or course compost to improve drainage.
- Does not need a lot of fertilizer.



# WATERING

- Use a mist setting, as heavy watering can push seed into soil.
- Don't over water plants



# TYPES OF HERBS

We will not cover be able all the herbs as there are too many.

Here are a few favorites!

# BASIL



- Can be grown indoors or outdoors, plant 1/8 inch deep, 12 inches apart.
- Plant after last frost when temperatures are at least 65 degrees.
- To promote more growth remove flower heads before blooms open. Harvest: 60-90 days.

# CHIVES



- Can be started indoors or outdoors, can be transplanted when 6 inches tall.
- Plant after last frost when temperatures are 60-70 degrees.
- Harvest at 80-80 degrees. Pick flowers to discourage dormancy during warm weather.



# CILANTRO



- Can be grown indoors or outdoors. Plant  $\frac{1}{4}$  inch deep and 12-18 inches apart.
- Plant in full sun to light shade when temperatures are at least 65-75 degrees.
- Harvest 60-90 days, cut off the top 2-3 inches when plant is 6 inches tall.





# DILL

- Plant 1/8 inch deep, 12-18 inches apart
- Plant when 60-75 degrees.
- Needs good drainage, compost can be added.
- Harvest at 40-60 days, before flower heads open up

# OREGANO



- Can plant indoors or outdoors at 1/8 inch deep, 12-18 inches apart.
- Plant after last frost and temperatures at least 60-75 degrees.
- Before flowering (6 weeks after planting) trim back plant.
- Harvest 60-85 days, by cutting leaves.

# PARSLEY



- Can be started indoors or outdoors, plant 1/8 inch deep at 8-12 inches wide.
- Plant after last frost at temperatures at least 65-75 degrees.
- Harvest at 40-60 days when the leaf stems have three segments. Cut the outer portion of the plant.



# ROSEMARY

- Start indoors or outdoors, sow seed on top of soil.
- Plant or transplant when temperatures are at least 65-85 degrees.
- Harvest 60-90 days, clip leaves before flowers bloom.

# SAGE



- Can be sown indoors or outdoors. Planted at 1/8 inch, 12-18 inches apart.
- Plant outdoors or transplant after last frost when temperatures are at least 60-70 degrees.
- Harvest at 60-90 days, grows 24 inches tall.

# SUMMER SAVORY

- Can be planted indoors or outdoors, scatter seed on soil surface, 6-12 inches apart.
- Plant or transplant when temperatures are 60-70 degrees.
- Harvest at 60-90 days, early in the morning.



# THYME



- Start indoors, 6-8 weeks before the last frost. Scatter seed on the soil surface, 8-12 inches apart.
- Transplant when at least 70 degrees.
- Harvest at 100-150 days, by cutting branches and adding the leaves to dishes.

# CONTAINER GARDENING

Try indoor herb garden

Chives

Basil

Parsley

Thyme

Sage

Summer Savory



J Peggy Taylor @ oaktreesstudio.wordpress.com

Make sure herbs get at least 4 hours of sunlight.

Don't use clay pots

Use potting mix

Use liquid plant fertilizer

# DISEASE

Powdery Mildew



Downy mildew





# DISEASE

Damping-Off



Root Rot



# INSECTS

Thrips



Aphids





# INSECTS

Caterpillars



Flea Beetles





# INSECTS

Whiteflies



Mites



Jim Kalisch

# INSECTICIDE RECOMMENDATIONS

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ENTFACT-323

## INSECTICIDES FOR MANAGING HERB PESTS

Ric Bessin, Extension Entomologist

While pest problems are not common on some herbs types, insecticides can be helpful with herb production. The table below lists the available insecticides and miticides for herb production, the herbs that they are approved for, and the groups of pests that they target. The table below lists only pest groups, refer to the label for specific pests that these insecticides

target. Pesticide names that are in italics represent Restricted Use Pesticides. The pesticides Dipel, Entrust, M-Pede, and Pyganic, are OMRI approved.

Always read and follow the label instructions. You must follow label instructions for pesticide applications.

Insecticide	Basil	Chives	Cilantro	Dill	Mint	Oregano	Parsley	Rosemary	Thyme		Aphids	Leafhoppers	Grasshoppers	Thrips	Leafminers	Caterpillars	Flea beetles	Whiteflies	Mites
Acramite 50 WS	No	No	No	No	✓	No	No	No	No										✓
Actara	No	No	No	No	✓	No	✓	No	No		✓	✓	✓				✓	✓	
Admire Pro	✓	✓	✓	✓	No	No	✓	✓	✓		✓	✓					✓	✓	

# INTERCROPPING

Basil-plant with tomato's

Chives-plant with carrots

Dill-plant with cabbage, keep away from carrots

Parsley- plant near asparagus, corn & tomato's

Rosemary- plant near beans.

Sage- Plant near rosemary, cabbage & carrots. Keep away from cucumbers.

Thyme-Eggplant, potato, strawberry, tomato

<http://chemung.cce.cornell.edu/resources/companion-planting>

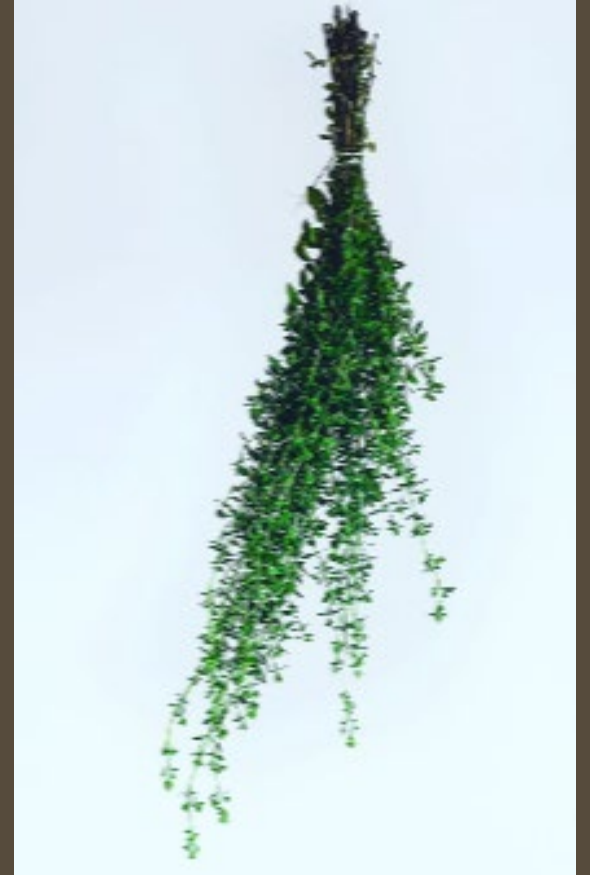
# HARVEST

- Harvest in the morning after the dew has dried.
- Rinse and pat dry.
- When drying, harvest when they contain the most essential oils.



# DRYING

- Hang in bunches and cover with paper bags.
- Do not hang bunches in the sun
- When the herbs are dry and brittle, take down the bundles and strip the leaves.
- You can also dry herbs using screens.



# STORAGE

- Store herbs in a dark, cool area in a airtight container.
- You can freeze many herb and some taste better frozen verse dried.
- If herbs are to be frozen more than two months they may need to be blanched.



# HARVESTING SEEDS

- Cut off blooms just as the seeds are starting to ripen.
- Store the blooms in a bag to ensure you get the seeds.



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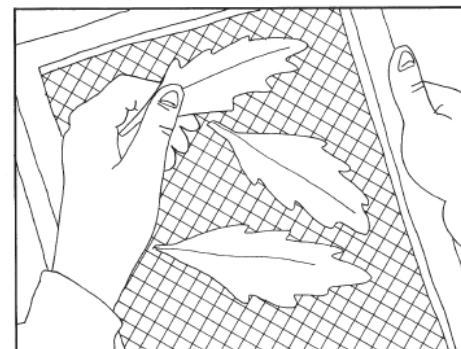
health reasons or want to have their average meal taste a

## Culinary Herbs

*Sharon Bale and Mary Witt*

Using herbs to flavor food used to interest only the most discriminating gourmet. Now, whether people use them for

Short-stemmed herbs, seeds, and flowers may be more conveniently dried by spreading them on a drying screen. Use house window screens propped off the ground to allow for good



# REFERENCES

ID-128 Home Vegetable Gardening for Kentucky  
Insecticides for managing herb pest, ENTFACT-323  
Culinary herbs, HO-74

<http://chemung.cce.cornell.edu/resources/companion-planting>

<https://web.extension.illinois.edu/herbs/thyme.cfm>

# QUESTIONS?

