

Spring Herb Tips

1. Herbs need 6-8 hours of sun to do well
2. Frost free date is May 10-15 for our region. Don't plant annual herbs prior to this time unless you cover them in case of frost.
3. Lovage is a good substitute for celery. It is good for soups and stews.



4. Basil: Don't let your basil get too tall, just cut off the tops (above a v-notch set of leaves, which will then grow two new shoots). The plant will be bushier and flowers should also be cut off to encourage more leaves. Cut basil can be put in a glass of water to be used later or if left in water, roots will grow and can then be planted. Basil likes a sunny location and is very cold sensitive, so do not plant outside until mid-late May or it will kill this tender plant. (Night time temps should be above 50 degrees.) (submitted by Nancy Speicher).



5. Basil doesn't like cold weather. At 45 degrees, it turns black.
6. Calendula is a poor man's saffron. It is good on cheese.
7. You can buy garlic to plant in your grocery store if the garlic has roots on it. If there are no roots, then it came from China. If you plant your garlic around Columbus Day, it will grow in March and you can harvest at the end of July or August.
8. Oregano, Lavender and mint are great to plant around doorways to prevent insects.
9. Pesto tips: use half basil half parsley. Add olive oil on top to prevent basil from turning black. Instead of the usual pinenuts, you can try pumpkin seeds or walnuts for variety.

