



HERB POTS

A pot full of fresh herbs is a pot full of flavor! The simplest and plainest of dishes will come alive with the addition of herbs, such as thyme, tarragon, and rosemary to name just a few. Plant a pot full of herbs and set it right outside your kitchen door, and a couple of snips can prove an inspiration to your cooking!

When potting herbs, choose a pot that's wider than it is tall, since herbs tend to be shallow-rooted. Most herbs like a lot of sun, so plan to set your pot in a sunny location.

Place a broken piece of pottery over the drainage hole so that you don't lose too much soil when watering. Fill the pot about three-quarters full with potting soil that provides good drainage. Arrange the herbs on top of the soil, and then fill in any air pockets with as many scoops of soil as needed. If the roots of the plants you are repotting are just starting to be root-bound, loosen them a little before you set the plant in position. As the herbs grow, cut them often, since the more you clip them, the more they will grow. Water regularly, but be careful not to give the soil too much of a soaking. If the leaves or stems start to show signs of yellowing, you'll know that they are getting too much water.

Fertilize with a water soluble fertilizer at least once a week.

A FEW SUGGESTED HERBS

Rosemary: works well with a wide range of dishes, including roasted meats, vegetables, fish, and eggs.

Tarragon: tastes faintly of anise and is often used to flavor vinegar, as well as an accompaniment to chicken.

Basil: fragrant herb used in many sauces.

Chives: sweet and oniony.

Oregano: Both its leaves and purple flowers are edible.

Thyme: Its tiny leaves will cascade over the rim of the pot.



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