Simply the Best Herbs-Jane

Jane

May 2011

Hello Gardeners, Friends, Followers, Readers and Lurkers. Welcome to the month of May! It's a month that I always look forward to as the weather is usually warm and the garden is starting to grow. Hopefully you've had a chance to get out in the garden and enjoy the beautiful weather.

I'm a big fan of cooking with fresh herbs and I've been growing them for many years. I've had success with some and failure with others. Here's a list of the herbs I've grown and my experience with them.

Basil

Basil is a tender annual that is easy to grow from seed. I've grown Sweet Basil, Purple Basil, Lemon Basil and Cinnamon Basil. Basil likes warm soil and full sun. Pinch off the flowers to keep the plant producing leaves. Basil is a great companion plant for tomatoes and peppers. Basil is also a natural insect repellent. Basil is used in many dishes but is a must have for Italian cooking.

Chives

Chives are a perennial that grows in clumps. Propagate by division in the spring. The flowers are edible and can be used in salads or as a garnish. Chives are a member of the onion family and have a mild onion flavor. Chives are used in many dishes and are a must have for baked potatoes.

Cilantro

Cilantro is a cool season annual that grows well in the spring and fall. Cilantro is also known as coriander. Cilantro is used in many dishes and is a must have for Mexican cooking. Cilantro bolts (goes to seed) quickly in the heat of summer. Cilantro is a member of the parsley family.

Dill

Dill is a cool season annual that grows well in the spring and fall. Dill is a member of the parsley family. Dill is used in many dishes and is a must have for pickling.

Mint

Mint is a perennial that grows well in the shade. Mint has a tendency to spread. Mint is used in many dishes and is a must have for mint julips.

Oregano

Oregano is a perennial. Oregano is used in many dishes and is a must have for Italian cooking.

Parsley

Parsley is a biennial that grows well in the spring and fall. Parsley is a member of the parsley family. Parsley is used in many dishes and is a must have for Italian cooking.

Rosemary

Rosemary is a woody perennial that grows well in the spring and fall. Rosemary is used in many dishes and is a must have for Italian cooking. Rosemary is a member of the mint family.

Sage

Sage is a perennial that grows well in the spring and fall. Sage is used in many dishes and is a must have for Italian cooking.

Thyme

Thyme is a perennial that grows well in the spring and fall. Thyme is used in many dishes and is a must have for Italian cooking.

Conclusion

Hopefully I've given you a few ideas about herbs that you can grow. Whether you're a beginner or an experienced gardener, herbs are a must to have in the garden. Herbs are easy to grow and are a great addition to any garden. Herbs are also a great way to add flavor to your cooking. Herbs are also a great way to add color to your garden. Herbs are also a great way to attract beneficial insects to your garden. Herbs are also a great way to repel insects from your garden. Herbs are also a great way to add fragrance to your garden. Herbs are also a great way to add texture to your garden. Herbs are also a great way to add interest to your garden. Herbs are also a great way to add beauty to your garden.

Happy Gardening!

Jane

Stepping off Between

Stepping off is a recurring theme where you are between. This is the first time I've written about it. Stepping off between is the place where you are not in one place or another. You are in the process of moving from one place to another. You are not in the place you were but you are not in the place you are going to be. You are in between.

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