



Some Common Herbs

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Common name (<i>Scientific name</i>)	Life cycle	Part(s) used	Harvesting	Some common uses	culture	Propagation
Basil (<i>Ocimum basilicum</i>)	annual	Leaves	Harvest leaves small; for best flavor do not allow plant to go to flower	Culinary, potpourri, ornamental plant	Needs warm temperatures to grow well; full sun and fertile soil is best; keep well- watered	Seeds and cuttings
Bergmot (<i>Monarda fistulosa</i> and <i>M. didyma</i>)	perennial	Leaves and flowers	Harvest leaves as needed; flowers in early bloom stage	Culinary, teas, potpourri, ornamental plant	Grows in sun or shade; can be aggressive; look for cultivars that are resistant to powdery mildew	Division
Boage (<i>Borago officinalis</i>)	annual	Leaves and flowers	Use fresh; borage is not usually dried.	Culinary, ornamental plant	Grow in full sun and well-drained soils: plant successive sowings to insure quality fresh material all season	seed
Chives (<i>Allium schoenoprasum</i>)	perennial	Leaves and flowers	Harvest regularly to encourage new leaves to form	Culinary, ornamental plant	Grow in full sun; may spread through self- sowing; easy to grow indoors in a container	Divide clumps of bulbs, seeds
Dill (<i>Anethum graveolens</i>)	annual	Leaves and seeds	Cut leaves any time for fresh use or drying; for seed, cut mature flowers and hang in paper bag	Culinary, pickling, ornamental plant	Grow in full sun; direct sow in garden as taproot may make transplanting difficult; plants that are allowed to flower will stop producing quality leaves	seed
Fennel (<i>Foeniculum vulgare</i>)	annual	Leaves, seed and 'bulb'	Cut leaves any time; for seed, cut as for dill; bulbs less than 3 in. diameter	Culinary, ornamental plant	Grow in full sun; keep well-watered for best quality; direct sow in garden as taproot may make transplanting difficult	seed

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Lavender (<i>Lavandula angustifolia</i>)	perennial	Flowers and leaves	Cut flowers just as they begin to open; cut foliage as needed.	Sachets, perfume, ornamental plant	Full sun and excellent drainage; good air circulation is necessary	Division, cuttings
Lemon Balm (<i>Melissa officinalis</i>)	perennial	leaves	Cut as needed, best before flowering	Culinary, herbal teas, garnish for iced tea, salads	Grow in full sun to light shade; moist, well-drained soil; self seeds aggressively	Seed, division, cuttings
Mints (<i>Mentha</i> spp.)	perennial	leaves	Cut as needed; young leaves have best flavor	Culinary, teas, candy, potpourri, ornamental plant	Full sun; aggressive plants; grow in containers or confined spaces; divide every 3-4 years	Division, cuttings
Nasturtium (<i>Tropaeolum majus</i>)	annual	Leaves and flowers	Harvest throughout the season as needed	Culinary, ornamental plant	Grow in full sun; direct sow for best growth; keep well-watered for best flavor	seed
Oregano (<i>Origanum</i> spp.)	perennial	leaves	Harvest before flowering	Culinary, ornamental plant	Full sun with good drainage; divide plants every 2-3 years	Seed, cuttings
Rosemary (<i>Rosmarinus officinalis</i>)	annual	leaves	Cut young leaves as needed through the season	Culinary, ornamental plant	Full sun and good drainage; provide good air circulation to prevent powdery mildew	cuttings
Sage (<i>Salvia officinalis</i>)	perennial	leaves	Harvest throughout the season as needed	Culinary, ornamental plant	Full sun and a very well-drained soil; cut back every 3 to 4 years to keep it from becoming woody	Seeds, cuttings
Thyme (<i>Thymus vulgaris</i> and other species)	perennial	leaves	Cut as needed, best before flowering	Culinary, ornamental plant	Full sun sites; avoid sites that are wet in winter	Divisions, cuttings