

# Durham Master Gardeners



<http://www.durhammastergardeners.ca/>

## Planting Herbs in a Container



### **Choosing a Container**

Choose a container that is large enough for the mature plant and/or mixture of plants.

Plant individual pots of herbs in containers not less than 6 inches wide, an 8 or 10 inch is even better.

### **The smaller the container the faster it will dry out.**

Dark containers absorb heat and dry out faster than lighter containers.

Containers made of peat stay moist longer than plastic ones.

Always use a container with holes to allow for drainage.

### **Soil**

Soilless mixtures are light weight (are easier to move), and have good drainage (most Herbs do not like to sit in water).

### **Soilless Potting Mix Recipe**

4 to 6 parts sphagnum peat moss or coir. Coir is a coconut fiber by-product and works similarly to peat by providing good drainage while also retaining water. Coir is becoming a substitute for peat moss.

1 part perlite

1 part vermiculite

### **Potting Mix with Compost Recipe**

2 parts compost

2 to 4 parts sphagnum peat moss or coir

1 part perlite

1 part vermiculite

### **Suitable blend that you can use for growing potted herbs:**

1/4 garden soil or potting soil

1/4 landscape sand

1/4 vermiculite or peat moss ( peat moss - but with the decrease in the peat bogs which takes years to form, please try to use an alternate Coir - is a coconut fiber by-product and works similarly to peat by

providing good drainage while also retaining water)

1/4 **aged** compost or manure. If you can get your hands on Emu or Alpaca manure you can use it fresh. Cow, chicken, sheep need to compost - too acidic



### **Light**

Most herbs require 6 hours of sunlight each day.

Herbs that like it shady still need light; place them out of direct sunlight but still in a bright location.

On really hot days you may need to provide a shade cover or be able to move your herb planters to a shadier location.

### **Water and Fertilizer**

Herb containers will need to be watered regularly, usually daily. Adding compost will help to retain moisture. Adding a slow release fertilizer is usually all that herbs need.

Herbs like chives, parsley, marjoram and mint like the constant moisture level from self-watering containers. Oregano, thyme, rosemary and basil need to dry out between waterings, so they are not good candidates for self-watering containers.

Plant Herbs together that have the same growing conditions: light, soil and water.

### **Herbs that Grow Easily From Seed**

Basil

Dill

Parsley

### **Herbs for Sunny Dry Conditions**

Basil

Catnip

Caraway

Fennel

Lavender

Marjoram

Oregano

Rosemary

Sage

Summer/Winter Savoury

Tarragon (French)

Thyme

### **Herbs for Sunny Moist Conditions**

Angelica

Bergamot

Cilantro/Coriander

Chervil

Comfrey

Dill

Garlic

Lemon Balm

Lovage

### **Herbs for Sunny Dry Conditions**

Basil

Catnip

Caraway

Fennel

Lavender

Marjoram

Oregano

Rosemary

Sage

Summer/Winter Savoury

Tarragon (French)

Thyme

### **Herbs for Dappled Shade Conditions**

Cilantro/Coriander

Chives

French Sorrel

Marjoram

Mint

Parsley

Thyme

### ***Herbs for Moist Shade Conditions***

Bay	Laurel	Chives
Chervil	Lemon Balm	Mint
Parsley	Penny Royal Sage	Angelica
Fennel	Horseradish	Lovage
Sweet Cicely		

\* Lovage and Sweet Cicely need very large containers.



### ***Choosing Your Herbs***

Choose herbs that are free of pests and disease. Plants should be well formed, not cropped and tight, nor should they be long and leggy. They should look healthy and have good colour.

### ***Care of Your Herb Container***

Water regularly; provide good air circulation and drainage. Harvesting will help to encourage growth.

### ***How to Plant Containers***

Your container size should be equivalent to or larger than the mature size of the plant. Leave room for good root growth and any support you might have to add. Remember that the material the container is made of has the potential to hold heat or repel heat.

Some containers like plastic and cloth will deteriorate in sunlight over the summer and have to be replaced next year.

Consider how you are going to water and how your herbs/containers will get water if you will be away for extended periods.

Self-watering containers work well for most plants as they have a reservoir to hold water for the plant so it doesn't dry out as easily.

Take time to understand how much sun your containers will be exposed to – you may need to move some of your containers into a shadier spot. Unless you are doing a self-watering container they need a drainage hole in the bottom for water to escape.

Space or raise containers when grouped together so that they have better air circulation for those in the back.

If using a manure tea or seaweed fertilizer you can use a dilute mixture every time you water if using regular fertilizer a dilute mixture every 10 days to 2 weeks. Fertilizer should be 15–30 -15.

# in Water All Year

@ReduceWasteNow



Mint



Oregano



Sage



Basil



Thyme



Rosemary

Along with the 6 herbs in the picture, you can also grow Stevia, Lemon Balm, Chives, Cilantro, Lavender, and Marjoram in water all year long!

This is an easy way to grow herbs, and eliminate the need to buy herbs in plastic packaging at the grocery store! Here's how you can grow herbs in water all year long 🙌

1 Take a clipping of your herb of choice (stem included, not just leaf) 🌿

2 Place in a small - medium sized glass jar, and fill the jar with water. 🚰

3 Place herb in water-filled jar in a place where it can get 6-ish hours of sunlight (like a window sill). ☀️

4 When leaves are fully grown, clip them off to encourage more growth from the herb! ♾️

And there you have it, an unlimited supply of herbs all year long!

Link to information about growing vegetables and herbs in small spaces:

<https://grownbyyou.com/planning/the-guide-to-productive-gardens/small-space-vegetable-gardens/>