

Herb Culture And Use Chart

Common Name Scientific Name	Height	Plant Spacing	Cultural Hints	Uses
Annuals				
Basils <i>Ocimum spp.</i>	20-24"	12"	Grow from seed. Sun.	Use in anything with tomatoes.
Borage <i>Borago officinalis</i>	24"	12"	Grow from seed, self-sowing. Dry, sunny areas.	Young leaves in salads for cucumber flavor.
Chamomile, German chamomile <i>Matricaria recutita</i>	8-24"	6-12"	Grow from seed. Prefers a sandy, well-drained soil with a pH of 7.0-7.5 and lots of sun. Blooms in early to midsummer. Self seeds.	Leaves and flowers used in tea — two teaspoons dried material per cup. Steep covered to preserve essential oils.
Chervil <i>Anthriscus cerefolium</i>	10"	3-6"	Sow in early spring. Partial shade	Aromatic leaves used in soups and salads.
Cilantro, coriander <i>Coriandrum sativum</i>	24"	18"	Grow from seed. Sow in spring in sun or partial shade.	Seeds used in confections; leaves used in salads, Mexican, Asian foods.
Dill <i>Anethum graveolens</i>	24-36"	12"	Grow from seed sown in early spring. Sun or partial shade	Feathery foliage and seeds used in flavoring and pickling
Parsley <i>Petroselinum spp.</i>	12"	6"	Grow from seed started in early spring. Slow to germinate. Sun. Biennial.	Brings out flavors of other herbs. High in vitamin C.
Perennials				
Catnip <i>Nepeta cataria</i>	36-48"	18"	Hardy; sun or shade. Grow from seed or division.	Leaves for soothing tea.
Chamomile, Roman chamomile <i>Chamaemelum nobilis</i>	4-12"	12-18"	Hardy, evergreen groundcover; used around steppingstones. Low maintenance, full sun. Blooms late spring through early fall.	Flowers used in tea.
Chives, Garlic Chives <i>Allium spp.</i>	12"	12"	Little care. Divide when overcrowded. Grow from seed or division	Good indoor pot plant. Cut long strands at base; mild onion or garlic flavor

Echinacea, purple cone flower <i>Echinacea spp.</i>	24-48"	18-24"	Grow from seed or plants; self sows. Hardy, full sun, drought-tolerant.	Roots (primary part used), leaves, and flowers used in teas.
French Tarragon <i>Artemisia dracunculus</i>	24"	24"	Sun or semi-shade. Grow from cuttings or division.	Aromatic seasoning; principal flavor in bearnaise sauce; great with fish or chicken.
Lavender <i>Lavendula spp.</i>	24"	18"	Propagate from cuttings. Grows in dry, rocky, sunny locations. High lime soil. Requires pH 6.5 to 7.2.	Use for sachets, potpourri.
Lemon balm <i>Melissa officinalis</i>	24-48"	18-24"	Hardy; grow from seed in full sun. Well-drained site.	Leaves provide lemon scent and flavor to drinks, salads, and dishes.
Lemon Verbena <i>Aloysia triphylia</i>	36"	36"	Tender perennial; propagate from cuttings. Sun or partial shade.	Strongest lemon scent. Used in teas or in potpourri
Lovage <i>Levisticum officinale</i>	3-4'	30"	Rich, moist soil. Grow from seed planted in late summer. Sun or partial shade.	Of the carrot family; strong celery flavor;.
Mints <i>Mentha spp.</i>	1-3'	18"	Grow from cuttings or division. Sun or partial shade.	Aromatic; used as flavoring. Unusual varieties include orange, blue balsam, ginger, chocolate.
Oregano <i>Origanum spp.</i>	24"	9"	Grow from seed, cuttings, or division. Sun.	Flavoring for tomato dishes, pasta.
Rosemary <i>Rosmarinus spp.</i>	3-6'	12"	Grows in well-drained nonacid soil from cuttings. Sun. Marginally hardy; plant in protected site.	Leaves flavor sauces, poultry, soups. Good for meats, rice. Grown as topiary, bonsai.
Sage <i>Salvia spp.</i>	18"	12"	From seed or cuttings. Sun. Renew every 3-4 years.	Seasoning for meats, especially pork; herb teas.
Thyme <i>Thymus spp.</i>	8-12"	12"	Light soil, well-drained. Renew every 2-3 years. Grow from cutting or division. Sun.	Aromatic foliage for seasoning. Varieties include lemon, orange, nutmeg, and wooly.