



# Module 19:

## Herbs in the Home Garden



LSU AgCenter Home Gardening Certificate Course

Dr. Joe Willis, Dr. Paula Barton-Willis, Anna Timmerman & Chris Dunaway

# Herb vs Spice

**Culinary terms – much like vegetable and fruit**

**Commonly:**

- Herbs are the leaf of the plant
- Spices are anything but the leaves – roots, berries, seeds, bark, stems, flowers
- Herbs are used fresh or dried
- Spices are usually used dried
- Herbs are usually less potent
- Spices are more pungent and are usually used in smaller amounts
- Herbs mostly native to temperate climates
- Spices mostly native to tropical climates



# Herbs & Spices

Herb	Spice
Thyme	Cinnamon - bark
Sage	Ginger - root
Oregano	Clove – flower bud
Parsley	Saffron – flower stigma
Marjoram	Nutmeg – seed
Basil	Vanilla – immature fruit
Chives	Chili powder - fruit
Rosemary	Cumin - seed
Mint	Black pepper – fruit
<i>Cilantro</i>	<i>Coriander - seed</i>
<i>Dill Leaf</i>	<i>Dill seed - seed</i>

# Reasons for Growing Herbs

- Culinary – Many herbs are used for cooking.
- Pollinators – Many herb flowers attract pollinators providing them nectar and pollen.
- Beneficials – Many herbs attract beneficials such as ladybugs.
- Butterflies & Hummingbirds – Some herbs have long tubular flowers. Some are hosts for butterfly caterpillars.
- Fragrance – Some herbs are grown for use in sachets.
- Garden delights – Many herbs, whatever their primary purpose, make wonderful garden plants that release their fragrance as you brush against them while strolling.

# Herbs Commonly Grown In Home Gardens

Herb	Germ. Temp.	Days 2 Germ.	DS Or TP	Days 2 Harv.	Spacing	Light	Type	Rooted Cuttings
Anise	60-80	6-14	DS	130	6"	Sun	Annual	No
Basil	70	5-10	DS/TP	55-80	4-8"	Sun	Annual	Yes
Chives	59-68	7-14	DS	75-85	2-8"	Sun/Part Shade	Perennial	No/Division
Cilantro/Coriander	55-68	7-10	DS	50-55	2-4"	Sun	Biennial	No
Cumin	65	7-14	DS	110-115	4-6"	Sun	Annual	No
Dill	60-70	10-21	DS/TP	45-60 L 90-115 S	2-4"	Sun	Annual	No
Ginger	70-80	42-56	TP/Rhizomes	10-12 months	12		Perennial	No/Rhizomes
Lemon Grass	70	5-21	TP	75-85	8-12" +	Sun	Perennial	No/Division

# Herbs Commonly Grown In Home Gardens

Herb	Germ. Temp.	Days 2 Germ.	DS Or TP	Days 2 Harv.	Spacing	Light	Type	Rooted Cuttings
Marjoram	70	7-14	TP	80-95	6-8"	Sun	Perennial	Yes
Mint	68-75	10-15	TP	70-80	12-18"	Sun/Part Shade	Perennial	Yes
Parsley	68-80	14-30	TP	75	8-12"	Sun	Biennial	No
Oregano	65-75	7-14	TP	80-95	12"	Sun/Part Shade	Perennial	Yes
Rosemary	80-90	14-21	TP	80-100	8-24"	Sun	Perennial	Yes
Sage	70	7-21	TP	80-90	12"	Sun/Part Shade	Perennial	Yes
Summer Savory	65-70	7-14	DS/TP	50-75	8"	Sun	Annual	Yes
Thyme	60-70	14-21	TP	90-95	6-8"	Sun/Part Shade	Perennial	Yes



# Growing Herbs

- Herbs can be grown inground, in raised beds or in containers. Herbs are one of the main container plants grown by home gardeners.
- Herbs can be annuals, biennials or perennials.
- Best to grow them grouped by type – annual & biennial, perennial.
- Most herbs thrive in full sun so choose a partial to full sun site.

# Growing Herbs

- Well-drained soil, high in organic matter, pH 6.0-7.0.
- Fertilizer: Don't Guess, Soil Test!! Herbs do need to be fertilized. Mix a balanced, slow-release organic fertilizer into the soil at planting, and then sprinkle it over the soil every 3 to 6 months.
- Replenish the organic matter annually.
- Water only when dry.
- Mulch for moisture and weed control.
- Locate the herbs to make harvesting convenient.



# Low Growing and Spreading Herbs

- Chives (*Allium schoenoprasum*)
- Cilantro (*Coriandrum sativum*), for leaves
- Marjoram (*Origanum majorana*)
- Mint (*Mentha* sp.)
- Oregano (*Origanum vulgare*)
- Parsley (*Petroselinum crispum*), curled or Italian
- Rosemary, prostrate (*Rosmarinus officinalis*)
- Summer Savory (*Satureja hortensis*)
- Thyme (*Thymus vulgaris*)





# Medium - Tall Herbs

- Anise (*Pimpinella anisum*)
- Basil (*Ocimum basilicum*)
- Coriander (*Coriandrum sativum*), seeds
- Dill (*Anethum graveolens*)
- Fennel (*Foeniculum vulgare*)
- Lemon balm (*Melissa officinalis*)
- Pineapple sage (*Salvia elegans*)
- Rosemary (*Rosmarinus officianalis*), standard
- Sage (*Salvia officinalis*)





# Very Tall Herbs

- Bay leaf (*Laurus nobilis*) small tree
- Ginger (*Zingiber officinale*)
- Lemon grass (*Cymbopogon citratus*)
- Turmeric (*Curcuma longa*)





# Annual & Biennial Herbs

- Anise – green and mature seed
- Basil – at least 64 species to choose from, pinch back, remove flower heads
- Cilantro – will tolerate full sun or partial shade
- Dill – can tolerate drier soils, leaf and seed
- Fennel – leaf-type and bulb-type
- Parsley – flat leaf and curly leaf
- Summer savory – milder than winter savory





# Perennial Herbs

- Bay leaf – pruned as shrub or small tree
- Chives – nice edible flowers
- Ginger – harvest as needed
- Lemon balm - edible
- Lemon grass – tall grass flower spikes
- Marjoram – spreads easily, an oregano
- Mint – invasive, peppermint and spearmint most popular
- Oregano – multiple types, German popular
- Pineapple sage – edible but not often used
- Rosemary – delicate flowers for pollinators
- Sage – cannot take wet soils
- Thyme – cannot take wet soils
- Turmeric – less cold tolerant than ginger



# Common Pests

- **Aphids:** Small soft-bodied slow-moving insects with piercing/sucking mouth parts. They generally have an oval or pear shape, long antennae and range in color from clear to green, white and peach. Look for aphids under the foliage, along stems and in new growth.
- **Mealybugs:** Small soft-bodied insects with piercing/sucking mouthparts. They are generally oval, white in color and are covered with a white waxy material that makes them look almost fluffy or cottony in appearance. Mealybugs cluster together under the foliage and on stems.



# Common Pests

- **Spider mites:** Spider mites are not insects but belong to the mite family. Instead of six legs like most insects, adult spider mites have eight legs. They are very hard to see with the naked eye. Use a hand lens look at a vein on the leaf for movement. A microscope will provide you with a much better image. They can be green, red or brownish in color, and often you will notice small, intricate webbing on the underside of the leaf before you notice the spider mite itself.
- **Whiteflies:** Small insects with four wings that are white in color. They have piercing/sucking mouthparts and when immature are small and yellowish in color. Whiteflies can be found crawling on the undersides of leaves. If you shake a heavily infested plant, a white cloud of insects can be seen flying away.
- Best controlled with natural enemies, insecticidal soaps, horticultural oils



# Common Diseases



Downy Mildew

- **Downy Mildew** – fungal, very common
- **Powdery Mildew** - fungal
- **Leaf spots/blights** – bacterial and fungal
- **Root and crown rots** – fungal
- Best control is prevention.
  - Well-drained soils
  - Resistant varieties
  - No overhead watering
  - Remove diseased plants
  - Mulch



Cercospora Leaf  
Spot



Downy Mildew



Fusarium Wilt



Bacterial Leaf Spot



# This Could Be Your Garden





Please consider a donation to support the Master Gardener Program. Your gift will help provide opportunities for Master Gardeners to meet their volunteer commitments, improve their teaching skills and develop teaching materials for all ages.

Visit **[www.lsufoundation.org/give](http://www.lsufoundation.org/give)**  
and enter,  
**“State of Louisiana Master Gardener Program Fund”**  
on the gift comment line.





Please post all your questions and results to the message board that was emailed to you.

<https://www.facebook.com/groups/538153443545779/>