

Use and Culture of Culinary Herbs

Common Name (Scientific Name)	Spacing in inches (cm)			Propagation	Cultural Hints	Uses
	Height	Row	Plants			
ANNUAL HERBS						
anise (<i>Pimpinella anisum</i>)	24 (60)	18 (45)	10 (25)	seed	Plant in spring.	Leaves used for seasoning, garnish; dried seeds used as flavoring in cakes, etc.
basil, sweet (<i>Ocimum basilicum</i> , <i>O. minimum</i>)	20-24 (50-60)	18 (45)	12 (30)	seed	Plant in spring. Pinch tips, flowers to favor leaves	Seasoning for soups, stews, salads, sauces, omelets. Decorative when grown in containers.
borage (<i>Borago officinalis</i>)	24 (60)	18 (45)	12 (30)	seed	Best in dry, cool, sunny areas.	Young leaves used in salads. Leaf tips and flowers used in summer drinks. Flowers candied.
caraway* (<i>Carum carvi</i>)	12-24 (30-60)	18 (45)	10 (25)	seed	Biennial seed bearer	Flavoring, especially in bakery items (bread, cake) and cheese; young leaves in salads, soups.
chervil (<i>Anethum graveolens</i>)	10 (25)	15 (37.5)	3-6 (7.5-15)	seed	Sow in early spring or fall. Partial shade best.	Aromatic leaves used in soups and salads and for garnish, like parsley. Tastes like mild anise.
coriander (<i>Coriandrum sativum</i>)	24 (60)	24 (60)	18 (45)	seed	Sow in early spring or fall.	Seed used in confections, curry; leaves in salad. Leaves, known as cilantro, used in Mexican, Asian, Mediterranean dishes.
dill (<i>Anethum graveolens</i>)	24-36 (60-90)			seed	Sow in early spring.	Young leaves used in salads, seeds in flavoring, especially for pickles.
fennel (Florence fennel) (<i>Foeniculum vulgare</i>) (<i>Finocchio foeniculum</i>)	60 (150)	18 (45)	18 (45)	seed	Sow in early spring.	Has anise-like flavor; seed used in soups, breads. Stalk eaten raw or braised; leaves for garnish.
parsley* (<i>Petroselinum crispum</i>)	5 (12.5)	18 (45)	6 (15)	seed	Slow to germinate. Needs some shade. Soak seed in water to improve germination.	Brings out flavor of other herbs. Leaves used for garnish and in salads. Fine base and seasoning. Popular, but only a few plants are needed in the home garden. Types include curly (French) and flat leaved (Italian).
savory, summer (<i>Satureja hortensis</i>)	18 (45)	18 (45)	18 (45)	seed	Sow in spring.	Use leaves fresh or dry for salad dressings, stews. Adds peppery flavor.
PERENNIAL HERBS						
catnip (<i>Nepeta cataria</i>)	3-4 ft (90-120)	24 (60)	18 (45)	seed or division	Invasive.	Leaves for tea and seasoning.
chives (<i>Allium schoenosprasum</i>)	12 (30)	12 (30)	12 (30)	seed or division	Plant anytime but best in spring.	Favorite of chefs. Snip tops finely. Good indoor potted plant. Leaves used in omelets, salads, soups.
horehound (<i>Marrubium vulgare</i>)	24 (60)	18 (45)	15 (37.5)	seed, cuttings, division	Grow in light soil. Perennial.	Leaves used in candy or as seasoning.
hyssop (<i>Hyssopus officinalis</i>)	24 (60)	18 (45)	15 (37.5)	seed	Tolerate wide range of conditions.	A mint with highly aromatic, pungent leaves
lavender (<i>Lavandula vera</i>)	24 (60)	18 (45)	18 (45)	cuttings, division	Grows in dry, rocky sunny locations. Divide in spring, take cuttings in spring or late summer.	Fresh in salads; use flowers dried for sachets, potpourri.

*Note: Biennial

Source: California Master Gardener Handbook

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PERENNIAL HERBS, continued						
lovage (<i>Levisticum officinale</i>)	3-4 ft (90-120)	30 (75)	30 (75)	seed	Rich, moist soil. Plant in late summer.	Of the carrot family; cultivated in European gardens as a domestic remedy.
oregano (marjoram, wild marjoram) (<i>Origanum vulgare</i>)	24 (60)	18 (45)	9 (22.5)	seed, division	Cut back flowers. Good in containers.	Flavoring for tomato dishes, pasta, pizza. Leaves used in soups, roasts, stews, salad dressings.
peppermint (<i>Mentha piperata</i>)	36 (90)	24 (60)	18 (45)	seed, cuttings, division	Cut before it goes to seed.	Aromatic; multiple uses as flavoring. Oil used in products such as chewing gum, liqueurs, toilet water, soaps, candy.
rosemary (<i>Rosmarinus officinalis</i>)	3-6 ft (90-180)	18 (45)	12 (30)	cuttings, seed	Sow in spring.	Leaves flavor sauces, meats, soups, preserves, sweet pickles. One plant is enough for home garden. Can be grown indoors in containers.
saffron (<i>Crocus sativus</i>)	10 (25)			bulbs, division	Plant bulbs in early fall, 3-4 in (7.5-10cm) deep. Replant every few years.	Stigmas of flowers dried, used to color butter, cheese. Used to flavor creams, sauces, preserves.
sage (<i>Salvia officinalis</i>)	18 (45)	24 (60)	12 (30)	seed, cuttings	Grows slowly. Renew bed every 3-4 years.	Seasoning for meats, herb teas. Use fresh or dried.
savory, winter (<i>Satureja montana</i>)	24 (60)	15 (37.5)	18 (45)	seed, cuttings, division	Trim out dead wood.	Seasoning for stuffing, eggs, sausage; accents strong flavors; more pungent than summer savory.
spearmint (<i>Mentha spicata</i>)	18 (45)	24 (60)	18 (45)	cuttings, division	Invasive.	Aromatic; for flavoring, condiments, teas.
sweet marjoram (<i>Majorana hortensis</i>)	12 (30)	18 ft (540)	12 (30)	seed, cuttings	Overwinters as potted plant. Often grown as annual. Harvest before plant blooms.	Seasoning, fresh or dried. Fresh leaves used in salads. Dried leaves used to season meat, cheese, etc. Tastes like sweet oregano relative.
sweet woodruff (<i>Asperula adorata</i>)	8 (20)	18 (45)	12 (30)		Keep indoors in cold winter period.	Flavoring in drinks.
tarragon (<i>Artemisia dracunculus</i>)	24 (60)	24 (60)	24 (60)	division, root cuttings	Protect in cold winters.	European herb of aster family; aromatic seasoning. Leaves, tips used in dressings, tartar sauce, vinegar, preserves. Chopped leaves used in salads.
thyme (<i>Thymus vulgaris</i>)	8-12 (20-30)	18 (45)	12 (30)	seed, cuttings	Start new plants division, rooted tip cuttings every 3-4 years. Rooted tips in spring are practical propagation method.	Aromatic foliage for seasoning meats, soups, dressings.

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