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**HERB  
PLANTING  
GUIDE**

HPD

# HERB PLANTING GUIDE

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## MORGAN COUNTY WHOLESAL

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Your source for herb, vegetable and  
flowers seeds, planting supplies listed  
in this booklet.

CULTURE; Start seeds indoors, 6-8 weeks before last spring frost. Place seeds twice the depth, no more, of seed size in a seed flat with a good soil substitute, like Metro Mix 360 or similar. Space seeds  $\frac{1}{2}$ " apart. Keep soil moist, but not too wet and germinate at 55°F. It maybe a good idea to cover flat with a grow dome to conserve moisture. Care should be taken to not let direct sunlight hit the flat with a grow dome on it as it will cook the seed and kill it. Water flats from the bottom. This can be done by filling a grow dome  $\frac{1}{2}$  way full of water and setting seedling flat into it. Transplant outdoors after soil has warmed up to 60°F. Space plants 12" apart. Needs well drained soil and crown of plant should not be covered with soil.

## SAVORY, WINTER *Satureja montana*

Used similar to summer savory.  
Perennial. 6-12" plant.

CULTURE; In late spring, sow seeds shallowly outdoors in finely worked, poor, well drained soil. Seeds are sown to germinate. After seedlings emerge, thin to a 12" spacing.

## TANSY *Tanacetum vulgare*

Dried foliage used to keep moths away from woolens. A few tansy leaves on a sink or cabinet sure makes the ants nervous and helps keep them away. Tansy can make a weed out of itself if left to go to seed. It will also spread by its roots. Plant it in a place where it can be controlled. Perennial. 24-30" plant.

CULTURE; Tansy is easy to start from seed. Can be started indoors and transplanted outdoors. Sow seed in a fine soil and cover lightly. After emerge and of a nice size, transplant outdoors. Space plants 10-12" apart.

## THYME WINTER *Thymus vulgaris*

Leaves maybe used fresh or dried for later use. Use to season many foods. Plants also make a good bee attracting plant. MEDICINAL; Make a tea and use as a sore throat gargle. Also used for coughs, a soothing tea and in massage oil. Perennial. 8-12" plant.

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## ARUGULA

A tasty green used in salads, tomato recipes, sandwiches, salad mixes and as a garnish for fish dishes. Plants grow up to 30" tall. Annual.

**CULTURE;** Direct seed from mid-spring onward. Cover seeds lightly and space 1" apart. Do not thin. For a continuous supply of fresh cut greens, plant every 3 weeks. Cut and use like leaf lettuce.

## ANISE *Pimpinella anisum*

Leaves are used in salads for their licorice flavor. Seeds are used in cakes, candies, drinks and animal feed for a licorice flavor. **MEDICAL;** Anise seed tea aids digestion and soothes coughs. Plant height; 10-16". Annual.

**CULTURE;** A little touchy to grow. Sow seed in late April to early May in well worked, fine soil. Place seeds 1/8" deep and spaced at 4 seeds per foot. After emerge, thin seedlings to a 8" spacing by pinching excess, weed seedlings off at ground level.

## BORAGE *Borago officinalis*

Young leaves used in salads. Bees just love the pink and blue flowers. Flowers are also lovely on cakes and in summer drinks. Leaves and flowers have a cucumber like taste. **MEDICAL;** Seeds are a rich source of gamma-linolenic. 18-30" plant. Annual.

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## SAGE *Salvia officinalis*

Leaves are used fresh or dried for flavor meats and dressings. A favorite for seasoning in sausages. **MEDICINAL;** Digestive and nerve tonic. Astringent, antiseptic. Perennial. 16-30" tall plant.

**CULTURE;** Seeds indoors 6-8 weeks before last spring frost. Using small pots, fill each with a good soil substitute, like Metro Mix 360 or similar. Place seeds 1/4" deep. Dampen soil and germinate at 60-70°F for 10 to 25 days. Transplant outdoors after danger of frost is past. Space 18-24" apart.

## SAVORY, SUMMER *Satureja hortensis*

Aromatic tops are used fresh or dried as an ideal seasoning in gravies, stews or vegetable dishes, especially beans. If you do not care for the strong flavor of sage in poultry dishes, try savory in its place. **MEDICINAL;** Tea from savory makes a good gargle for a sore throat. Also used for diarrhea, indigestion and as a aphrodisiac. Used externally for insect stings. Annual. 10-18" plant.

**CULTURE;** Sow seeds outdoors after soil has warmed up and danger of frost is past. Spread seeds over finely tilled soil. Lightly cover. Will germinate in about a week or so. Thin and transplant seedlings to a 12" spacing after plants reach 4-6" in height.