

Herb Garden

Licking County Master Gardener Volunteers Learning Center for Gardening



For centuries, people have grown herbs for their flavor, aroma, healing properties and beauty. Culinary herbs not only make food taste delicious, they are also packed with vitamins, minerals, antioxidants and fiber. Herbs can be crushed or boiled to make dyes, and can be used fresh or dried to add color texture and aroma to floral arrangements, wreaths and potpourri.

WHAT GROWS HERE

Our herb garden features a wide variety of plants. Most are edible and many attract pollinators. Take a moment to breathe deeply and enjoy the wonderful scents of summer. Our herb list is an “alphabet soup” of plants from amaranth to yarrow, including:

Amaranth	Germander	Mrs. Burns Lemon Basil
Bay tree	Hyssop	Orange Thyme
Borage	Lamb's Ear	Oregano
Bronze Fennel	Lavender	Pineapple Mint
Catmint	Lemon Balm	Rosemary
Chamomile	Lemon Grass	Rue
Chives	emon Thyme	Santolina
Costmary	Lemon Verbena	Savory
Creeping Thyme	Lovage	Stevia
Dill	Mexican Tarragon	Tansey
Garden Sage	Mint	Vitex (Chaste Tree)
Garlic Chives	Mountain Mint	Yarrow

HOW WE GROW IT

Most herbs require well-drained soil, and many are drought resistant. Full sun is best, with at least six hours of direct sunlight daily.

Resources

<https://extension.osu.edu/today/herb-growing-and-use>