

CONTAINER HERB GARDENS

Herbs are the perfect plant for container gardens. They are a perfect way to grow edible herbs that you can use in your kitchen. The pots make it easy to bring them indoors when the weather gets cold.

It is important to pick the right container. It must be big enough to accommodate the amount of herbs you wish to use. A window box is a great and effective way to grow herbs in a container. We all have our favorite herbs, so you can have fun and create all kinds of combinations.

Commercial soil mixes can be used right from the bag, but many herbs will benefit from a mix with organic matter included. You will need to add fertilizer boost ever 2 to 3 weeks.

The most important thing to do for potted herbs is to keep them watered as potted herbs dry out faster than garden plants. Along with watering, herbs need sunlight. An approximate minimum of 5 hours of direct sunlight per day is recommended. It is best to plant herbs at the beginning of the growing season so they can mature and be ready to harvest by mid-summer. Frequent harvesting from potted herbs is important. If they grow leggy, pinch or cut them back to promote bushier growth. When you cut off the tips, the remaining plant grows thicker and compact and looks better in a pot.

CREATING A HERB CONTAINER GARDEN



1. Fill your container with potting soil. Herbs benefit from a medium density soil that has a good mix of organic material.
2. Gently remove the plants from nursery containers by tapping the bottom. Try not to disturb the root system.
3. Position each plant to allow growth.
4. Dig holes in the soil where you want to place each plant
5. Put the plant in the hole you have created and compact the soil around each plant. Create a slight mound of soil around the stem.
6. Water the plants well and place in a sunny location. Depending on how much water your plants need, you will need to add a fertilizer boost every two to three weeks.

SICKLES
MARKET™

SHARING QUALITY SINCE 1908

ANNUAL HERBS

Basil - Cilantro - Dill - Arugula



PERENNIAL HERBS

Rosemary - Oregano - Marjoram - Thyme - Sage -- Chives
Lavender - Lemon Verbena - Mints - Tarragon



HERB PLANT SIZES

Small, under 1 foot in diameter

Parsley - Dill - Chives - Cilantro - Arugula

Medium, 1-2 feet in diameter

Thyme - Tarragon - Basil - Marjoram - Peppermint

Large, 3 feet or more

Rosemary - Oregano - Lemon Verbena - Sage - Spearmint - Orange Mint



SUN REQUIREMENTS & MOISTURE

“Dry” Herbs better suited to dry, sunny conditions

Rosemary - Oregano - Marjoram - Sage - Thyme - Lavender - Tarragon

“Moist” Herbs, better suited to most, cooler & afternoon shaded locations

Basil - Mint - Cilantro - Dill - Arugula - Chives