

Small Culinary Herb Garden Plan



This small culinary garden, designed by Margaret Shelton of the Shelton Herb Farm in Leland, North Carolina, comes just in time for spring planting. The three foot by six foot area is designed as a raised bed bordered with bricks, marlstones, or wood.

Herbs on the top side are the tallest herbs in the garden and, if desired, may be placed against a kitchen wall. The garden's small size makes it easily accessible for harvesting and cultivating from any side.

One plant per designated area is recommended, with the exception of chives — two to three plants are necessary here. Although one plant may seem insufficient now, keep in mind that many of the herbs will grow into bush-type varieties within a year or two. The rosemary plant in the center dominates the garden. It displays a delicate white or lavender flower when in bloom, depending on the variety. This plant can be any upright variety ('Arp' tends to be reliably hardy).

Locate mints on the garden perimeter because they can become invasive in small areas. Shelton recommends placing mints in individual 10- to 12—inch terra cotta pots. The varieties of mints include spearmint, peppermint, chocolate, orange, apple, and pineapple, and can be used in cooking, baking herbal teas, and potpourris.

Rumex is a garden greenery which can be used as lettuce. Lemon balm and lemon verbena, with their strong lemon fragrances, have many uses similar to mint. With faithful harvesting, the basil and parsleys should yield enough growth for winter pesto. And the thymes will add flavor to meats, poultry, salad dressings, and vegetable dips. Bright nasturtiums with creamy-white, yellow, orange or red flowers, and lemon gem marigolds, are edible flowers that can be placed in any spot throughout the garden to provide color. Nasturtium flowers and leaves have a peppery flavor that enhances salads and sandwiches, while marigolds are a delight in teas and potpourris.

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*See plan and plant list on
page 2*



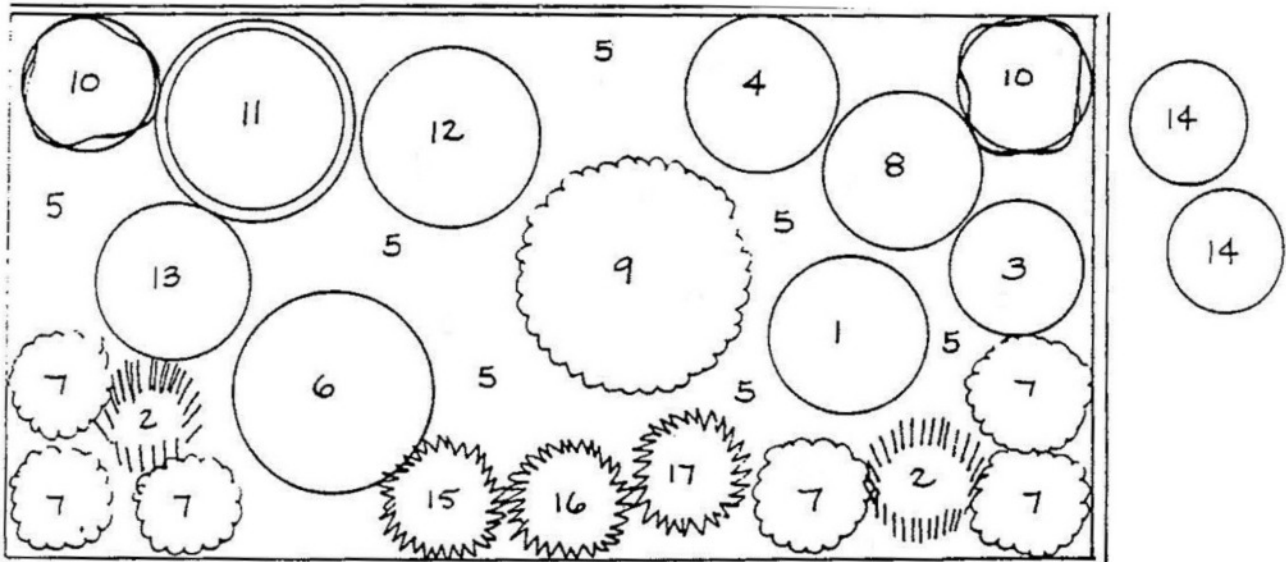
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P=Perennial A=Annual S=Often available as seed

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|---|--|
| 1 Rumex (P) | 10 Spicy Globe Basil (A)(S) |
| 2 Chives (P) (S) | 11 Sweet Basil (A)(S) |
| 3 Lemon Balm (P) | 12 Tarragon or Mexican Tarragon (P) |
| 4 Lemon Verbena (A)(S) | 13 Garden Sage or Purple Sage (P)(S) |
| 5 Nasturtiums or Lemon Gem Marigolds (A)(S) | 14 Mints (see text) (P) |
| 6 Oregano (Italian or Greek) (P)(S) | 15 Lemon Thyme (green or variegated) (P) |
| 7 Parsley (curly or flat leaf) (P)(S) | 16 French or English Thyme (P) |
| 8 Opal Basil (A) | 17 Silver Thyme (P) |
| 9 Rosemary (any upright) (P) | |



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