

### SEED OF THE MONTH:

Common Name: Herb Mix Scientific Name: Basil, Dill, Marjoram and Savory Family: Not applicable for our herb garden mix packet Genus: Not applicable for our herb garden mix packet Species: Not applicable for our herb garden mix

Height:	Spacing:	Sun Exposure:	
3 feet	6 "	Full Sun	

### Bloom Color: See attached for specifics

Bloom Time: Approximately 70-90 days after planting.

### **Other Details:**

Please enjoy this assortment of fragrant herbs. You may use them in your herb garden for cooking or interplant throughout your ornamentals in your landscape to act as natural garden pest repellant and attractant for pollinators.

Soil Requirements: All require well drained

**Water Requirements:** Most of these herbs don't need much water. Once established water 2-3 times per week.

#### **Propagation Methods:**

Allowing your plants to go to seed you will be able to collect seeds for the next growing season, which in Hawaii is all year long. However, often times when herbs are allowed to seed their taste becomes a little bitter.

#### Known Uses:

These herbs are great for cooking and inter planting in landscape amongst your other plants as a natural garden pest deterrent and attractant to beneficial pollinators.



# Basil:

Soil:	Well drained.		
Water:	Once established water two to three times a week.	and the second	
Solar:	Full Sun	1 - Later -	
Care:	1. Pick leaves regularly to encourage growth.		
Uses:	Use in cooking, caprizi salad (visit internet for other uses)		
	Interplant amongst ornamentals in landscape as a natura	l pest control.	

- Especially next to tomato plants.
- 2. After 6 weeks of growing pinch off the center shoots to prevent early flowering.

## Dill:



- Soil: Well drained.
  Water: Once established water one to two times a week.
  Solar: Full Sun (bushy) partial sun (less bushy)
  Care: Dill grows 2-4 ft. tall much like a carrot with a tap root. Plant about 15 inches apart. Ready to harvest leave in 70 days and 90 days for seeds.
  Uses: For best fresh flavor snip the leaves with a scissors instead of dicing with a knife. Use with
- Uses: For best fresh flavor snip the leaves with a scissors instead of dicing with a knife. Use with salads, Fish, Eggs, cheese and vegetable dishes as well as pickling and soups. Use as a natural pest deterrent in gardens.

# Marjoram:

Soil: Well drained.
Water: Once established water one to two times a week.
Solar: Full Sun
Care: Marjoram grows 2-3 ft. tall with a very fragrant foliage. Plant about 15 inches apart. Pick the shoots just before flowers open, once flowers appear flavor becomes bitter. To Dry, bundle marjoram cuttings and hang them upside down in a dark, dry well ventilated area.

Uses: Attracts butterflies and other beneficial insects. In cooking it's used for dressings and meat dishes.

### Savory:

Soil:Rich, well drained organic soil.Water:Once established water one to two times a week.Solar:Full SunCare:Savory grows 15 – 18 inches tall. Plant about 12-18 inches apart. Ready to harvest in 70 days.<br/>Stalks and leaves can be used dry or fresh.

Uses: Companion plant with Beans and Tomatoes.

