



Welcome





2025 YEAR OF THE GARDEN

Herb gardens, harvesting, drying & uses presented by
Herb Specialists: Donna Long-Wolfer and Dawn Graham
along with Master Gardener Daniel Sutton



Disclaimer

- The Views and opinions expressed in this presentation are those of the speakers and do not necessarily reflect views or positions of Agrilife Extension Service.
- The information presented is provided for informational purposes only, it is not meant to be a substitute for medical advice or diagnosis provided by your physician or other medical professional.
- Do not use this information to diagnose, treat or cure any illness or health condition.
- Master Gardeners are expected to adhere to a code of ethics, which includes not engaging in lobbying, activism, or advocacy for policy change related to the program, as well as avoiding any form of abuse, harassment, neglect, or discrimination.

Dawn Graham

- Introduction
- Comfrey
- Lavender
- Calendula



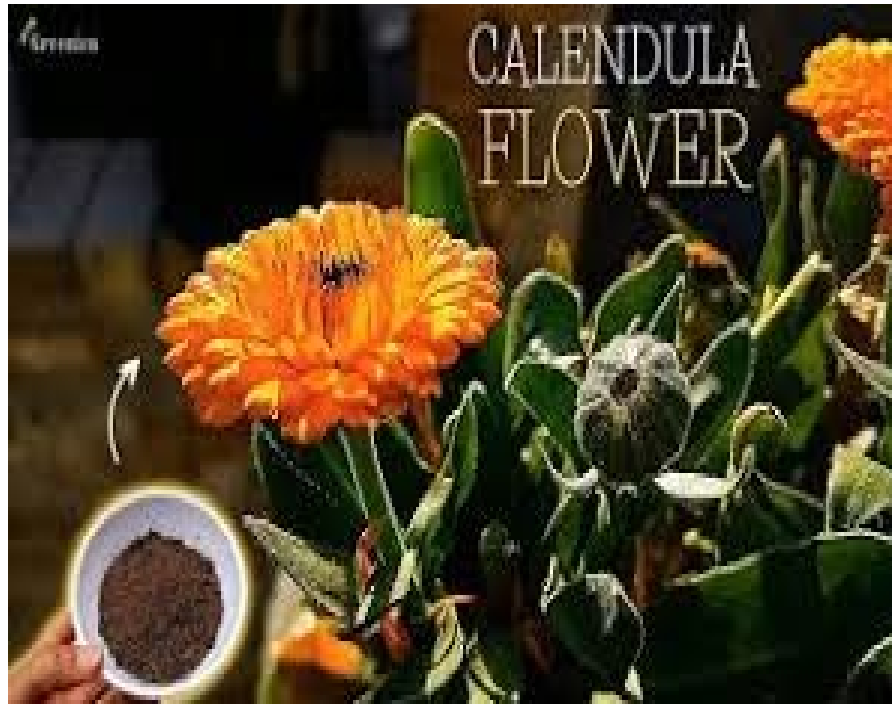
Comfrey



Lavender



Calendula



Daniel Sutton

- Introduction
- Basil
- Tulsi Basil
- Mints
- Chives
- Sage



Basil



Tulsi Basil aka “Holy Basil”



Mints

6 Heirloom Mints



ANISE HYSSOP



COMMON



PEPPERMINT



SPEARMINT



MOUNTAIN



WILD



Chives

Garlic Chives

An herb with a strong garlic flavor

Common in Chinese and Japanese dishes

High in vitamin C and carotene

Refrigerate in damp paper towels for up to a week



Garlic Chives vs Onion Chives



Sage





Fun Facts about Herbs

- **Symbolic Value:** Bay leaf wreaths were symbols of victory and peace in ancient Rome, while oregano was believed to be created by Aphrodite as a symbol of happiness by the ancient Greeks.
- **Medicinal Uses:** Herbs like sage were once considered the best herbal medicine.
- **Pest Control:** Some herbs are known to be effective in deterring certain pests.
- **Culinary Uses:** Herbs can be added to soups to enhance flavor, and dried herbs are generally stronger than fresh.
- **Flavor Profiles:** Herbs provide a wide range of flavors, from the earthy aroma of rosemary to the sweet, peppery taste of basil.

Planting and growing

- Sunlight - At least 6 hours of direct sunlight per day
- Soil - Well-drained soil. Avoid soggy roots and heavy clay soil
- pH - A slightly acidic pH (around 6.5) is generally preferred. Most herbs thrive in a slightly acidic to neutral soil, with a pH
- Fertilizer - Most herbs don't require high levels of fertilizer, and over-fertilization can reduce flavor.

Watering

- New plants – water regularly
- Established plants – water when top 2” of soil feels dry
- Potted herbs – dry out faster, water more often, consider bottom watering
- Water in the morning

Fertilizing

- Compost - can improve soil structure and drainage
- Slow-release fertilizer – in spring to provide nutrients
- Liquid fertilizer – Few applications during growing season

Pruning and Harvesting

Pruning – Keeps bushy, encourages growth, prevents bolting

Harvesting – Snip leaves and stems as needed

Indoor Herb Care

Sunlight – 4-6 hours of direct sunlight or grow lights

Rotate plants – to ensure all sides receive equal light

Humidity – Increase humidity in dry environments

Air circulation – Open window/use fan in humid environments

Specific Herb Needs

Annual herbs – Require more water. Harvest before they flower

Perennial herbs – Can tolerate drier conditions.

Pest and Disease Control -

Monitor for pests – Aphids and spider mites are common

Treat promptly

Ensure good air circulation

Remove weeds

Herb Storage

- Damp paper towels
- Store upright in water
- Refrigerate



Donna Long-Wolfer

- Introduction
- Borage
- Catnip
- Dandelions
- Thyme



Borage



Catnip





Dandelions



Non Eastern Herb Company, LLC

Thyme



Stevia



Thank you all very much for participating

- Alfred Austin: The glory of gardening: hands in the dirt, head in the sun, heart with nature. To nurture a garden is to feed not just the body, but the soul.
- A society grows great when old men plant trees whose shade they know they shall never sit in.
- "To plant a garden is to believe in tomorrow," - Audrey Hepburn.
- "The herb garden is both sweet meditation and source of my summer kitchen bouquet," says Angela Abraham.
- "To forget how to dig the earth and to tend the soil is to forget ourselves," - Mahatma Gandhi.

Texas A&M AgriLife Extension Service is an equal opportunity employer and program provider. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

