

Southborough LibGuide: Herb Gardening

Growing an Herb Garden

Do you want to start gardening but are afraid of the time commitment, the weeds and the watering? Maybe you don't have a lot of space or are unsure whether you'd enjoy it?

If this is you, start with an herb garden! Herbs are a great way to try your hand at gardening.

Herbs are easy to grow, have a minor time commitment and can be used in your cooking--or even your tea!

Herbs also make a great gift for anyone who loves to cook. There are many choices when planting an herb garden, so don't be afraid to get creative.

Getting Started

Most herbs, including basil, cilantro, parsley, and thyme, need at least six hours of sun. If you don't have a spot that gets quite that much sun, try chives, mint, tarragon, and lemon balm. If you are going to keep your container inside try basil, oregano, chives, mint, thyme, parsley, and rosemary (although these herbs also do well outside).

Tea lovers, should plant mint and lemon verbena (www.bhg.com "Why my Cup of Tea is Always Flavored with Herbs I Grow Myself").

If you decide to plant seeds, you will need:

- Containers: pots, egg cartons, yogurt containers, used k-cups (pro tip: poke holes in the bottom of plastic containers to let extra water seep through).
- Potting soil
- Seeds

The Southborough Library Seed Exchange offers many seeds for FREE. Our selection varies so stop by and see what is available.

Steps to Start your Seeds:

- Fill container with potting soil
- Moisten the surface (use a mist bottle if you have one)
- Make a hole
- Put 2-3 seeds in the hole
- Cover the hole
- Label container
- Put in a sunny, warm spot

Next Steps

Keep the soil moist and, in about a week you should see some growth. Keep watch until they grow at least two inches tall. Then it's time to plant outdoors or in an indoor container, if you have a sunny spot inside.

There are so many pretty choices when it's time to transplant your herbs to permanent containers. You can use a strawberry pot and fill each section with a different herb, a basket, or an indoor or outdoor hanging container. You can even combine them with flowers. As long as it's convenient for harvesting, anything works.

Share Your Progress

Be sure to take photos and email them to rdonovan@southboroughma.com so we can post them on our Facebook and Twitter pages. Use hashtag [#sbllibSeeds](https://twitter.com/sbllibSeeds)

Have Fun!

Remember there is no shame in buying small plants from your local nursery rather than starting seeds.

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Helpful Resources

“How to Start an Herb Garden”
www.bonnieplants.com

“Herb Gardening Tips for Beginners”
www.bhg.com > [Gardening](#) > [Edible Gardening](#) > [Herbs](#)

“Blackstone Valley Veggie Gardens”
www.blackstonevalleyveggiegardens.com

Overdrive eBooks

Indoor Kitchen Gardening by Elizabeth Millard

<https://cwmars.overdrive.com/cwmars-southborough/content/media/1815225>

Easy Growing Gala Trail

<https://cwmars.overdrive.com/cwmars-southborough/content/media/766279>

The Herbal Kitchen by Jerry Traunfeld

<https://cwmars.overdrive.com/cwmars-southborough/content/media/583564>

36 Healing Herbs: The World's Best Medicinal Plants (National Geographic Shorts) by Rebecca L. Johnson

<https://cwmars.overdrive.com/cwmars-southborough/content/media/663737>