

Discover the Herb Garden

The Culinary Herb Garden demonstrates the numerous herbs you can grow in Southern Oregon that can be eaten, used as a spice, or a tea.

Look for:

- Our collection of Mint varieties should not be missed. Take moment to sniff the different varieties; do Chocolate Mint and Pineapple Mint really smell like their name suggests?
- Feel the hops plants growing on the trellis in the back of the garden. These herbal vines can grow more than 10-15 to feet in a single growing season. They are used to make some types of beer, but also make a wonderful ornamental perennial vine.
- Try to find a type of herb you have never used in your cooking. Smelling the leaves, flowers, and seeds of these plants might inspire you to create a new flavor or seasoning in a favorite dish. Try putting a little lovage leaf in your Basil Pesto!

Garden Tips:

- Although we love herbs because they are easy to grow and delicious, they can also be invasive - or overly vigorous in the garden. This is why we have our mints planted in containers. Make sure you know the growth habit of the plant before you grow it!
- Even though herbs are drought tolerant once established, they still need regular watering. You can cut back watering once they are several years old, but make sure they get some water in the hot summer.
- It is best to harvest the leaves of herbs before they bloom so they contain the maximum amount of sugars and flavor. You can still use the leaves of herbs, like basil, once they have bloomed, but they will not be as strong.

