

# Indoor Herb Gardening

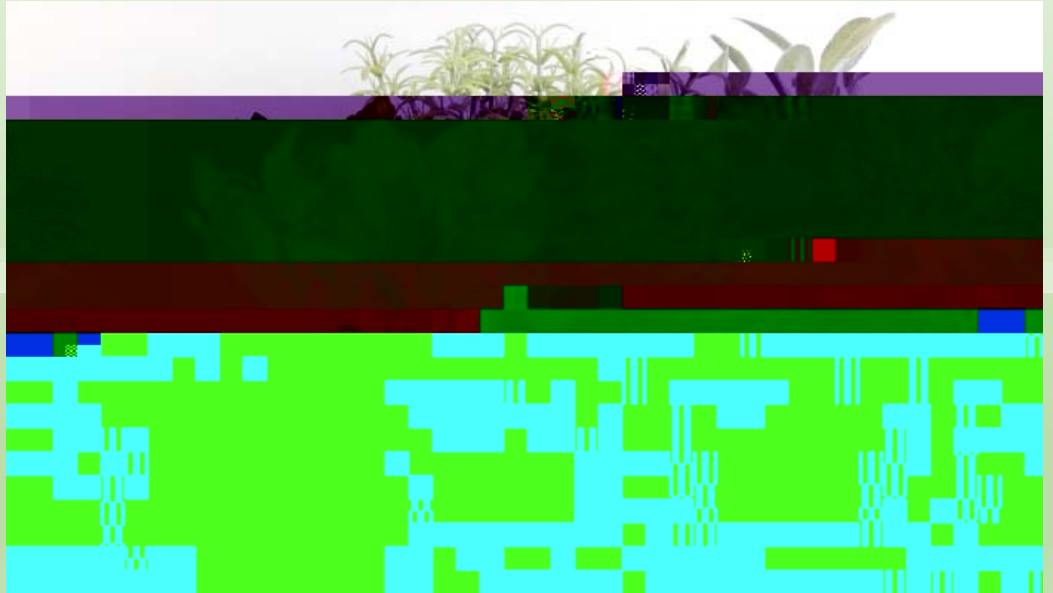
## Presenters

Carol Holmquist, Extension Master Gardener

Liz Parker, Extension Master Gardener

# Why do you want to grow herbs?

- ” Cooking
- ” Medicinal purposes
- ” Decorative
- ” Other?



# Herbs for Indoor Gardening

- " Thyme
- " Oregano
- " Chives
- " Parsley
- " Basil
- " Rosemary
- " Catnip (for all you cat lovers!)

# Getting Started: Seeds or Seedlings?

- " Cost
- " Cultural issues
- " Length of time to harvest

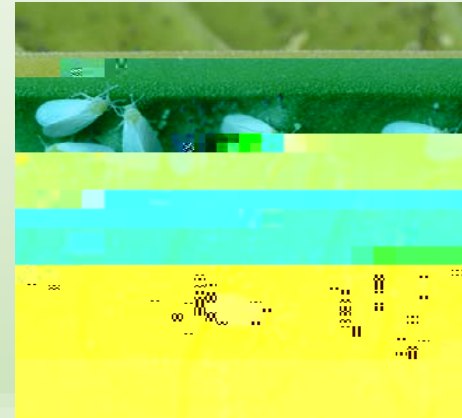
# Cultural Requirements for Herbs

- ” Pot sizes
- ” Soil and drainage
- ” Sun
- ” Water
- ” Temperature
- ” Humidity / Air Circulation
- ” Fertilizer
- ” Repotting



# Herb Pests

- " Aphids
- " Spider Mites
- " Mealy Bugs
- " Scale
- " White Flies
- " Fungus Gnats



# Pest Management Strategies

- ” Select healthy plants
- ” Give herbs what they need to thrive
- ” Inspect regularly
- ” Physically remove pests
- ” Prune affected parts of plant
- ” Use horticultural oil or insecticidal soap
- ” Discard plant (in extreme cases)

# Harvesting and Using Herbs

- “ When?
- “ How much?
- “ Cooking with Herbs
  - “ Pesto
  - “ Green beans with thyme
  - “ Seasoning
  - “ Topping for breads
  - “ How do you use herbs?



Questions?

