

Herb a' licious

Planting Instructions

Sow indoors all year round

Fill plant cell half way with the prepared coir. Add 2- 3 seeds per cell and cover over with the remaining coir.

Place in a warm sunny position. The coir should be damp to the touch but not waterlogged.

Transplanting

Transplant seedlings once large enough to handle to 15cm pots. Acclimatise and plant out once danger of frost has passed.

Mint

Spearmint

- Refreshing spearmint flavour
- Ideal to go with your Sunday joint of lamb
- Easy to grow perennials
- Beautiful mauve flowers in autumn are loved by bees.



Parsley

Italian Giant

- Harvest leaves as soon as they are large enough
- Can be dried and stored for up to 2 years
- Stagger planting for year round fresh harvests



Chives

Allium Schoenoprasum

- Mild onion flavour
- Ideal for use in cooking and in salads
- Very attractive in a border or pot
- Very easy to grow



Thyme

Thymus Vulgaris

- Easy to grow from seed
- Intense aroma and flavour
- Harvest thyme before flowers open
- Ideal for flavouring poultry and soups



Basil

Sweet Genovese

- Basil is an essential herb in Italian cooking
- Can be dried and kept for up to 2 years
- Pairs perfectly with fresh tomatoes & tomato sauces

