



Our How To Guide On Growing Herbs

Herbs can add greenery and colour to pots and garden beds while providing useful and delicious foliage for your meals and potions.

Here's our guide on how to grow herbs successfully.

Getting started

The first steps will create the success of your herbs in the long run. Here's our tips...



Pot or Garden?

Herbs work really well in pots by the kitchen or straight into your vegetable garden. Choose somewhere with lots of light that doesn't get too wet. Herbs are pretty unfussy but will struggle if light is limited and the soil waterlogged. Give a little more attention to pots as they are likely to dry out more quickly.



Soil Conditions

Herbs generally prefer gravelly soil. Rich soil can cause too much growth resulting in the plant losing flavour. It can result in soft, leggy growth that may collapse the plant in dry conditions. The same applies to herbs in pots and planters.



Before Planting

If planting in a pot or planter, fill your container with potting mix. If you are planting straight into the ground you should remove any weeds first and turn over your soil to expose any bugs, leaving them for the elements and the birds to take care of. Then sow your seeds or plant your potter herbs.



What soil to use

Water to ensure the potting mix/soil is moist. Keep them moist but not soaked. You could also give young herbs a dose of plant food every two weeks, however this is not a necessity as most herbs plants don't really need fertiliser.

Why not try mulch?

A layer of mulch is good for keeping the soil at an even temperature and to help retain moisture.



Avoid together

- ✘ Basil & Sage
- ✘ Chives- Beans, Peas
- ✘ Coriander & Fennel
- ✘ Garlic- Beans, Cabbages, Peas, Strawberries
- ✘ Parsley & Mint
- ✘ Rosemary & Potatoes
- ✘ Sage- Basil, Cucumber, Rue, Wormwood

Great together

- ✔ Borage & Strawberries
- ✔ Chamomile- Cabbages, Cucumber, Mint, Onions
- ✔ Dill - Cabbages, Lettuce, Onion, Tomatoes
- ✔ Chives- Apples, Carrots, Grapes, Parsley, Tomatoes
- ✔ Coriander- Cabbages, Carrots, Chervil, Dill
- ✔ Garlic- Apples, Carrots, Peaches, Roses, Tomatoes
- ✔ Marjoram- most plants
- ✔ Mint- Cabbages, Chamomile
- ✔ Oregano- Cabbages, Cucumber
- ✔ Parsley- Asparagus, Chives, Peas, Roses, Tomatoes
- ✔ Sage- Cabbages, Carrots, Strawberries

