

OUR FAVORITE HERBS FOR NORTH TEXAS

ANNUAL, BIENNIAL AND FROST TENDER HERBS
(Need to be replanted every one to two years)



AFRICAN BASIL



BASIL (Dozens of Cultivars)



BORAGE



CARAWAY



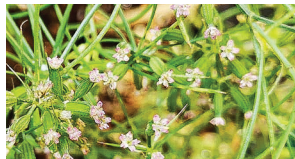
CILANTRO



CHERVIL



CHILE PEQUIN



CUMIN



CURLED PARSLEY



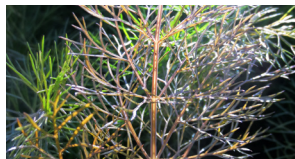
DILL



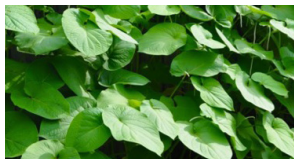
EPAZOTE



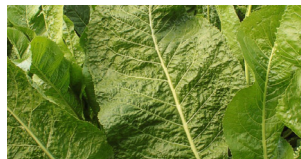
FENNEL



BRONZE FENNEL



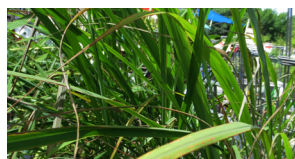
HOJA SANTA



HORSERADISH



ITALIAN PARSLEY



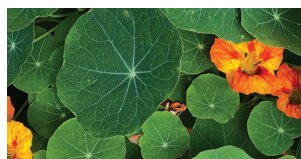
LEMONGRASS



LEMON VERBENA



MARJORAM



NASTURTIUM



PINEAPPLE SAGE



SHISO (Beefsteak)



STEVIA



SUMMER SAVORY



TULSI BASIL

Several photos provided by North Haven Gardens

HERB GARDENING

TEXAS A&M
AGRI LIFE
RESEARCH | EXTENSION

TEXAS A&M
AGRI LIFE
RESEARCH | EXTENSION

17360 Coit Rd., Dallas, TX 75252

Subject matter currently
under review



HERB YOUR ENTHUSIASM

In addition to looking great, growing herbs adds culinary value to the home landscape by bringing fresh, healthy, and delicious flavor to your favorite meals. Additionally, many herbs benefit the household because of their extreme water use efficiency. This is an important attribute because

food production makes up around 2/3 of the U.S. water footprint. Meanwhile, growing regionally adapted herbs alongside fruits and vegetables at home further reduces water usage by cutting out water resources used when transporting food to your local grocery store.

STACKING FUNCTIONS

Many Herbs Have Two or More of These Characteristics at the Same Time:

- Great Aesthetics
- Taste Delicious
- Attract Pollinators
- Help Save Water
- Some even have other beneficial uses around the home or garden

RIGHT PLANT, RIGHT PLACE!

- Herbs can be used for...
- Low hedges
 - Borders
 - As background plants
 - To fill empty spaces

In sunny or shadier areas, they can be used for their flowers, flavor, or scent.

Getting to know your herbs makes them easier to care for. Make sure your regional climate as well as your individual landscape has the characteristics that your plants need.

- Think about:
- Cold hardiness
 - Sun requirements
 - Water Requirements

SOIL

Most herbs thrive in well draining soils. Before planting, amend the soil with compost, which is rich in organic matter. In poor soils, try incorporating up to 3" of compost into the top 6" of soil. Consider topdressing with a 1/2 layer each year. Compost also improves soil moisture retention while aiding in drainage.



HERBS IN EDIBLE LANDSCAPES: PLANNING FOR FUNCTION & PRODUCTION

Many herbs are beautiful and can be planted in an ornamental setting by using common design principals. Start of by trying to substitute regionally adapted herbs for unproductive or struggling plant material. Also consider choosing herbs that can also serve as multiple-function plants.

HERBS ARE OFTEN REFERRED TO AS “THE USEFUL PLANTS”

Their uses include:

- Cooking
- Attracting bees, butterflies & other beneficial insects
- Aromatherapy
- Candle, scent and perfume making
- Historic, folkloric and modern healing



OUR FAVORITE HERBS FOR NORTH TEXAS

PERENNIAL HERBS

(Come back year after year)



ANISE HYSSOP



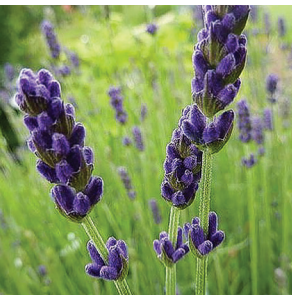
CATNIP



GARLIC



GARLIC CHIVES



LAVENDER



LEMON BALM



MEXICAN TARRAGON



MINT (Dozens of cultivars)



ONION CHIVES



OREGANO (Italian and Greek)



ROSEMARY



RUE



CULINARY SAGE



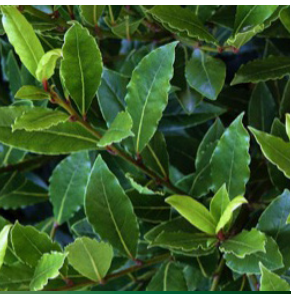
SALAD BURNET



SORREL



SOCIETY GARLIC



SWEET BAY



THYME



WILD BERGAMOT



WINTER SAVORY