



How to start an Indoor Herb Garden



Starting an indoor Herb Garden!

It's easy to add fragrance to your kitchen indoors or your garden outdoors. We even have customers that have placed these herbs in their flower beds and have added amazing color. Take advantage of little or no space at all and grow a nice herb garden. Some helpful tips are below:

1. Find a sunny warm space

Basically, herbs require a good 4-5 hours of light, water, air humidity, and freedom from droughts and extreme temperature. Kitchens do well or any location with 4-5 hours of light! Place your herb containers by the sunniest window you have. Most herbs fare better and look more attractive in groups. If sufficient light is a problem consider a grow light. A standard shop fluorescent light will work as well!

2. Ideal Temperature

Most herbs prefer a warm temperature about 60-70 degrees. Herbs will tolerate the temperature range of 45-75 degrees, but they will not thrive for long. Its best to keep them indoors during the winter months if possible. As they have warmth and sunlight, they will continue to grow all winter. Plant some outside in the spring as well. They make good decorative plants around the house.

3. Careful not to Overplant Space

An herb garden can have any number of herbs depending on the area. If the area is small you might want to keep the amount of herbs down to four or five. Keep the herbs watered, without over-watering. The soil should be moist. Unless it is very hot, most plants in your herb garden need only watered a few times a week.

Many herbs are suitable for container gardening as well as planting in a ground bed. Container gardening is an especially good option if you're limited on space. Most any container will do if your limited to size/location, or even financial reasons. Anyone can have a herb garden!

4. Use Herbs for Cooking Recipes and more!

In order to fire up your culinary magic try growing the herbs you can use in cooking. Some common herbs: Basil - Oregano - Parsley- Rosemary - To name a few. There are so many options of growing your herb garden. Some examples are below that many creative people have shared.



It doesn't take much space to have fresh seasonings at your finger tips. You can grow these all year round inside or out.