

HERBS



just add
PASTA

Guarantee the freshest, most flavorful garden-to-kitchen meals by starting with the highest quality Bonnie Plants®, grown in specially formulated Miracle-Gro® Soils, and nourished with Miracle-Gro® Plant Foods. You'll enjoy a bountiful harvest and fresh, tasty meals when you start with this proven combination for success!

EVERYTHING YOU NEED *to get* GREAT RESULTS



+



+



=



Start with Bonnie Plants

Add nutrients to your existing soil and plants

Enjoy the bountiful harvest!



PLANTING

- Plant in a warm, bright spot. Check the plant tag to see how much sun the plant needs.
- Improve existing soil with Miracle-Gro® soils.
- Containers are a great way to grow herbs. Choose an 11-inch or larger pot when planting up to 3 herbs. Fill pots with Miracle-Gro® Potting Mix.
- Gently loosen the soil around the roots. Plant container-deep. Water thoroughly.
- Leave space between plants to give them room to grow.



CARING

- Add mulch (chipped mulch, straw, or shredded leaves) around plants.
- Water at least an inch per week, more in hot weather.
- A month after planting, begin feeding plants with Miracle-Gro® Plant Foods to boost production. Check the label to see how much and how often to apply.



HARVESTING

- Perennial herbs such as oregano, sage, and thyme are the simplest to harvest. Cut about one-third of the plant's height anytime during the growing season.
- Basil and other annual herbs grown for their leaves need regular harvesting to keep them from going to seed. Pinch any flowers as soon as they form.
- Water before you harvest, make sharp cuts, and keep herbs clean. Keep herb stems in water for quick use, or dry them and store away from light and moisture.



try CONTAINER GARDENING



Combine herbs according to their shapes so there is room for more than one in a pot. For example, pair upright rosemary with creeping thyme. If the pot is large enough, you can add sage or chives, too.

Try planting herbs in strawberry pots with multiple openings, as a border for a flower bed, or in small pots for a sunny windowsill garden.

how to DRY HERBS

Lay cut herbs in a single layer on an absorbent towel placed on a flat surface. Allow them to air-dry for 6 to 8 days. Once the leaves become dry and crackly, store them in an airtight container away from light.

During the drying period, fluff the herb stalks each day to expose new parts to the air to prevent mold.

