

**Tips:**

**Chives:**

Should be chopped while fresh and then dried. Can be dried up to 130F

**Bay Laurel:**

Is a tree or a large shrub. If you want to grow it in a pot, use a large pot and fertilize and prune your bay once a year to keep it small.

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**Ginger:**

Root can be dried up to 130F

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**Lavender:**

Culinary herbs are grown for their leaves or seeds with the exception of lavender which is harvested for its flowers. Wait until the second year after being outside to begin harvesting lavender flowers.

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**Parsley:**

Soaking parsley seeds overnight before planting will speed the unusually long germination time. Place seeds in a glass jar and cover with water by one inch. Leave on a counter overnight, uncovered. Drain and plant the next morning. Parsley takes two years to form seeds.

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**Mint:**

Never plant peppermint or spearmint in an herb bed! They are highly invasive and will take over, choking out all the other herbs, despite your efforts to eradicate them. Give mint plants their own special bed to spread out or plant them in pots. Peppermint is best for teas as it is very strong and spearmint is best for cooking and eating raw.

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**Stems:**

Except for bay leaf and lavender, the stems of most herbs can be utilized too as long as it is tender and not "woody" or fibrous. For example the fresh shoots of rosemary and thyme are very tender, but further down the plant they become like twig or branch consistency, from which you would use only the leaves.

Drying: Hanging herbs upside down from their stems to dry, sends the oils and flavors down into the leaves and gives you extra fresh tasting dry herbs.