

Indoor Herb Gardens - Attractive And Delicious!

Do you enjoy cooking or gardening? If so, an indoor herb garden may be a perfect choice for you. They are fun, useful, and easy to maintain.

If you live in a colder climate, you know how hard it can be to grow things. With an indoor herb garden, you can have all the fun of gardening year round. They also add a special something to a kitchen windowsill. The different shapes and colors of the herbs make a fantastic decoration as they fill your kitchen with a wonderful aroma.

But enough of those reasons! The real benefit of an herb garden is having delicious, fresh herbs at your fingertips. No more running to the supermarket to pick up an overpriced bundle of herbs that you'll have to throw out in a week! Instead you can simply clip off what you need and toss it right into your recipe. All the while knowing that it wasn't grown with nasty pesticides and fertilizers.

Sounds great doesn't it? That's because it is. In fact, by now your probably wondering what you need to get started on one.

Here's what you need:

Six-inch pots. One pot for each type of herb.

Small stones and/or bark chips. These are for the bottom of the pot. They provide room for drainage and aeration.

Soilless potting mix. Potting mix will drain well and keep your herbs from catching soil diseases.

Herb seeds, bulbs, or small plants. You can grow herbs from seeds or get a head start with plants from your local nursery.

Sunlight. Herbs require lots of light. If sunlight is in short supply, supplement it with a fluorescent light.

Follow the instructions on the seed packet or plant container and plant your herbs. If you buy herb plants from a nursery, be sure to ask the staff for tips on planting them correctly.

After planting, mist your herbs with water until the soil is fairly moist.

Herbs That do Well Indoors

You will be able to grow almost all of the most popular herbs indoors. Thyme, parsley, oregano, chives, and sage do especially well.

Watering and Fertilizing

Herbs don't like a lot of water. Keep the soil moist but not soaked. Use an organic fertilizer to feed your herbs every week or so.

Harvesting

Don't be afraid to use your herb garden! The more you use it the thicker it will grow. Harvest fresh herbs like chives, rosemary, and parsley as you need them.

As for dried herbs, pick them at their peak flavor right before they blossom. Wash them with gently running water and hang them upside down in small bundles. Hang them indoors and in a warm area if possible. You can also freeze herbs for later use by boiling them for about a minute and packing them into freezer bags.

With just a little work and some easy maintenance, you'll find that an indoor herb garden will provide lots of delicious, gourmet herbs along with fun and satisfaction.

About the Author

Christopher Fisher is a contributing writer for IndoorHerbGardenTips.com a helpful guide to growing your own [indoor herb garden](#).

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