

Starting Herbs From Seed

Starting some herbs from seeds is a great way to get the jump on spring, or be able to enjoy your favorite herbs all year long. Many herbs are quite easy to start from seed. Some to try include-basil, english thyme, savory, parsley, chervil, marjoram, dill. Others that are quite successful include-horehound, feverfew, hyssop, yarrow, lemon balm, echinacea purpurea, salad burnet and valerian.

1. Check the instructions on the back of the seed pack for specific instructions. Seeds that have hard coats may need to be pre-soaked in warm water before sowing or some may require a cold period prior to germinating.
2. You will need a seeding flat or tray with inserts(cell packs), a light weight soil-less potting mix, and water.
3. Fill the cell packs with soil, do not pack down. Place them in the seeding tray and water well. The water will compact the soil sufficiently.
4. Sow the seeds thinly on top of the soil and cover with a thin layer of soil. (1/8").
5. Tamp down to firm the soil and gently mist the top layer to moisten. Make sure to put a tag in so you remember what you planted.
6. Seeded flats can be covered with a plastic dome if desired, then a layer of newspaper to keep the light out.
7. Place the flat in a warm dark room and check daily for sign of seedlings. Keep evenly moist, but do not overwater.
8. As soon as seedlings appear, remove cover and slowly expose to direct light.
9. Herbs generally require 9-10 hours of direct light daily, so place them in a bright sunny window or under grow lights.
10. Plants are ready to be transplanted into larger containers when they are 3-4" tall and have their first set of true leaves.