






Drought Tolerant Culinary Herbs in the Garden

Culinary herbs have been used for seasoning food throughout recorded history and they are extremely well suited to growing in our Mediterranean climate. Culinary herbs all prefer well drained soil, sun, good air circulation, and infrequent deep watering. If you are not growing the herbs for seed, prune off the flowers to encourage the plant to put its energy into the leaves and not into seed production. Harvest young fresh leaves in the morning. Try not to use pesticides or fungicides on edible plants.

Common Name	Description	Growing Requirements	Uses	Photo
Fennel <i>Foeniculum vulgare</i>	Perennial; feathery green or bronze foliage. Ht 48-60"	Full sun, well drained soil. Foliage can be cut regularly. Harvest seed before it is fully dry. Do not plant near dill.	Soft growing tips used to flavor and garnish fish dishes, soups and baked goods. Popular flavoring for liqueurs.	
Oregano <i>Origanum vulgare</i>	Perennial; small oval grey-green leaves. Can form large mounds. Ht 12-24"	Well drained soil in full sun. Cut back severely for a bushy plant. Prune before flowering.	Culinary flavoring for meat dishes, pizza, Mediterranean cuisine and tomato dishes.	
Rosemary <i>Rosmarinus officinalis</i>	Perennial; lush, needle-like leaves. Good garden shrub. Ht 8-48"	Full sun, good air circulation and infrequent summer water.	Flavoring added to meat dishes, breads, and Mediterranean dishes.	
Sage <i>Salvia officinalis</i>	Perennial; soft medium size grey-green leaves. Ht 12-24"	Well drained soil, good air circulation and full sun to light shade.	Leaves, fresh or dried used to season meat, fish, and Mediterranean dishes.	
Thyme <i>Thymus spp</i>	Perennial; small leaves with woody stems. Ht 6-18". Many types of culinary thyme are available; they each have unique flavors, try several.	Sandy soil with excellent drainage and good air circulation. Full sun to light shade.	Thyme is added to bouquets garnis, meat, stuffings and savory dishes.	
Lavender <i>Lavandula angustifolia</i>	Evergreen shrub. Aromatic narrow, smooth-edged grey-green leaves to 2" long. Hardy mounds of foliage from 8" to 2' high and wide.	Well drained soil, little or no fertilizer. Full sun and moderate water. Plants last 3-5 years.	Fresh in salads. Used as a flavoring in ice cream, cookies and other baked goods.	