

## GROWING HERBS INDOORS

Many herbs grow well indoors providing both winter greenery and tasty additions to recipes. The following are some herbs that can be grown successfully indoors.

**Chives** are grass-like plants, which grow from 6-20 inches tall. They have attractive purple flowers. Start chives from seeds or by dividing existing plants. Harvest them by cutting the foliage as needed. The mild onion-like flavor is tasty in salads, vegetables, eggs and cheeses.

**Thymes** are attractive in hanging baskets, where they grow from 2-12 inches tall. They have a pungent flavor and go well with meats, cheese dishes, vegetables and sauces. Varieties include lemon thyme, caraway, mother-of-thyme, and English thyme. All have white or pink blossoms. Grow thyme from seed, by dividing outdoor plants or by taking 3-4 inch stem cuttings in late summer. Harvest the tiny leaves as needed. If the plant becomes woody, cut it back severely to promote new growth.

**Rosemary** is a semi-trailing evergreen, which can become quite large. Rosemary has purple-blue flowers and a balsam-like, pungent taste. It is used to season meats, vegetables, jams and bread. Cuttings are the best way to propagate rosemary.

**Parsley** is readily grown from seed. The 8-12 inch plants have crisp, bright green leaves. Of the two main varieties, curly and Italian, Italian has a stronger flavor. The strong, pungent foliage is high in vitamins A, C and iron. It is also commonly used as a garnish.

The one common factor all herbs need, when grown indoors, is plenty of light. A south facing window is an ideal exposure for these plants.

The **Master Gardener Hotline** is open from April to October, Monday through Friday. Lines are available 9:00 am to noon and 1:00 pm to 4:00 pm at 888-678-3464

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