



Growing Guru



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HERBS FROM SEEDS YEAR AFTER YEAR

These are 5 herbs that I grow each year and then collect the seeds in the fall to plant the next year or to give away. During the growing season, I use the leaves of these plants in cooking, and I don't cut the flower stalks so that they can be visited by pollinators (as the bumblebee on the sage) and then go to seed. Harvest time is apparent when structures turn brown. Most of these seeds fall off readily, so repeated collecting is helpful. I like holding a bowl, paper bag, or bucket underneath to catch any loose seeds. Sage and basil seeds are found inside the calyx, but the large sage seeds are visible, while most basil seeds will need to be loosened by rubbing the calyx. Make sure seeds are dry before storing until spring in a labeled paper envelope or packet. Sage & garlic chives are perennials; the others are annuals.

CORIANDER



DILL



BASIL



SAGE



GARLIC CHIVES



Here is advice for [collecting and saving seeds from herbs](#) and some detailed instructions for [planting](#) these 5 herbs as well as 5 others. In deciding what plants or seeds to start with, choose ones labeled "heirloom" or "open-pollinated," as these will be the ones that breed true each year and will provide the best results. The [Seed Savers Exchange](#), which has now preserved over 20,000 heirloom varieties of edible plants, provides advice for saving seeds, as well as a wealth of information on gardening, crop growing, pollinators, soils, and more.

The [Herb Growing Guide](#) from True Leaf Market is a free 65-page PDF downloadable from a webpage with links to over 30 more detailed herb growing guides. This [Herb Garden Guide](#) has a range of topics related to growing and using herbs. Try growing herbs in pots and barrels if you don't have a garden.