

GROWING HERBS AT HOME

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The ultimate guide to growing herbs - Jamie Oliver | Features

A comprehensive guide on how to grow fresh herbs at home. Includes potting advice and handy growing tips on the most popular culinary.

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Growing herbs at home is a fun, money-saving hobby that also happens to be good for your health. In addition to flavoring up your favorite dishes, herbs are.

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Your email address will not be published. Once the seedlings have developed their first 'true' leaves after about five weeks I thin them out, to around 5cm apart, or transplant them into separate pots.

It is grown for both leaves and seeds which have an aniseed flavour more intense. Use a pot of min 20cm deep for small plants or 30cm deep if you want them to last more than a summer. I have nothing against potted supermarket herbs, other than the plastic pot, plastic sleeve, peat, transportation costs and landfill implications – but they are a better buy than the cut versions.

Pot size – As a rule of thumb pots should be at least 6 inches (15cm) in diameter and it is important to pick off the tips of the stems rather than removing from the base as this will thicken out the plants.