

# Herb Pots

A large terra-cotta pot full of fresh herbs is a pot full of flavor. Even the plainest and simplest of dishes will come alive with the addition of such fresh, aromatic herbs as lemon thyme, tarragon, and rosemary, to name just a few. And growing your herbs just a few steps-and a couple of snips-away from your stove can prove an inspiration to your cooking. Even if you have an herb garden on your property, plant a pot full of herbs and set it right outside your kitchen door, or give one to a friend.

Today, Martha plants a beautiful, wide terra-cotta pot with Greek oregano, parsley, sage, thyme (both the variegated and lemon varieties), basil, chives, and a centerpiece of rosemary. When potting herbs, choose a pot that's wider than it is tall, since herbs tend to be shallow-rooted. Most herbs like a lot of sun, so plan to set your pot in a sunny spot.

Place a shard over the drainage hole so that you don't lose too much soil when watering. Fill the pot about three-quarters full with a sandy, loamy potting soil that provides good drainage. The soil that Martha is using has lots of perlite and a small amount of time-release fertilizer. Arrange the herbs on top of the soil, then fill in any air pockets with as many scoops of soil as you need. If the roots of the plants you are repotting are just starting to be root-bound, loosen them a little before you set the plant in position. As the herbs grow, cut them often, since the more you clip them, the more they will grow. Water regularly, but be careful not to give the soil too much of a soaking. If the leaves or stems start to show signs of yellowing, you'll know that they're getting too much water. Martha gives her herbs a generous purpose water-soluble fertilizer every few weeks.

## **Rosemary**

This sweet, perfumed native of the Mediterranean works with a wide range of dishes, including roasted meats, vegetables, fish, and eggs.

## **Tarragon**

This is a classic French accompaniment to chicken. It tastes faintly of anise and is often used to flavor vinegar.

## **African Blue Basil**

Slightly spicier than the more common varieties, this basil has purple-and-green mottled leaves.

## **Chives**

Sweet, oniony chives have been used in cooking for five thousand years.

## **Oregano**

Oregano means "joy of the mountain" in Greek. Both its leaves and sprays of purple flowers are edible.

## **Sage**

Sage is delicious with liver and is used frequently with pork and in sausage and poultry stuffings.

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## **Variegated Thyme**

Martha likes to put thyme in her salad dressing. Its tiny leaves, with their silvery edging, will cascade over the rim of the pot.

## **Lemon Thyme**

This herb has a distinctly lemony taste.

## **Pineapple Mint**

This mint has a sweet, fruity fragrance and variegated leaves.

### Sources:

Gilbertie's Herb Garden  
7 Sylvan Lane  
Westport, CT 06880  
203-227-4175  
1-800-US-HERBS  
[www.gilbertiesherbs.com](http://www.gilbertiesherbs.com)