

Aromatics



Description

Aromatics are taking on an important role in our vegetable garden. We benefit from their many virtues and, above all, their flavors to spice up our dishes!

The exposure of your aromatics crops is very important. Some varieties, such as basil and thyme, prefer full sun. For other species, opt for half-shade to avoid burning the foliage.

Watering



Water regularly throughout the growing, except for thyme, which thrives best in dry soil.

Sowing



1 Sow in a bucket or in the ground. Place a few seeds well apart. Cover with potting soil. Water in fine rain.



2 For bucket sowing, as soon as the plants reach 10cm in height, replant them in the ground or in a larger container. Water in fine rain.

Maintenance

Hoe and weed regularly around your herb plants.

Some varieties, such as basil, rosemary and tarragon, can be mulched.

Harvest



Harvest your aromatics when ripe, removing the tips of the leaves.

Tips

Planting aromatics in the vegetable garden is a natural and effective way of combating the diseases and pests that can crop up in your garden.

For example, mint, thyme and rosemary keep aphids away. Downy mildew, a disease that mainly affects tomatoes, will be limited by the presence of parsley.

