

Herbs in the Fall

As Autumn approaches, we often think that our herb gardens are finished for the season. They still have lots of life in them! Consider these ideas:

- Identify those herbs that can “winter over”. Cut them back to 4-6”, place mulch (dried leaves, etc.) over them, and let them sleep over the winter. Herbs that are perfect for this include sage, oregano, mint, chives, thyme, fennel, lavender, and tarragon. Be sure to remove the mulch as new growth appears in the spring.
- Some herbs, like parsley, rosemary and basil, are perfect for moving indoors. Check for insects. Re-potting in fresh soil is always a good idea.
- Annual herbs such as dill and coriander survive for a single season. Pull the dead herbs and clear the plant debris, so that pests don’t find a hiding place.
- Left on the stem, hardier herbs like rosemary, dill, thyme or sage can be spread in a single layer on a plate and placed in freezer. Transfer to bags for storage.
- Freezing parsley and basil is easy to do. Place in ice cube trays, add water or olive oil, freeze and then place in plastic bags.
- Drying herbs is also a good idea (check the website below for instructions).

As always, our Penn State Master Gardeners’ websites are full of helpful info. See: <https://extension.psu.edu/growing-harvesting-and-preserving-herbs>

The Green Team’s purpose is to “raise awareness of and advocate for the care of creation”. Our mission is to support and encourage creation care ministries, raise awareness, model creation care advocacy consistent with ELCA teachings in our faith communities and public life.

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<https://www.northwesternpasynodelca.org/nwpa-green-team.html>