

Herb Box Garden

From Girl Scouts Go Green

Hello! Thank you for signing up for an herb box from Girl Scouts Go Green. This packet will include information on how to grow and have your herbs prosper, how to harvest, and some helpful hints and tips to ensure the life of your herb box. Your box has some amazing herbs including: Chocolate Mint, Dill, & Chives! The box it comes in will be choc full of these awesome plants that you can use in so many different ways, and they are so easy to grow! If you really like these, you can even plant them in larger containers so they have room to spread. Make sure you keep them in sunlight and keep the soil moist, but do not water it more than twice a day, especially if you keep the box outside and it rains. The boxes have drain holes, so keep something underneath it to prevent spillage. Here is some general info on each of these plants that you need to know.

Chocolate Mint

This mint has a light chocolatey taste which is almost undetectable. This plant is so easy to grow, and will come back every year if you decide to plant it somewhere else. It is a good addition to drinks or other dishes to add some minty flavor to it. To harvest the mint, pinch a leaf and carefully tear it off the plant. It is not recommended that you take the smaller leaves off, they will grow and have that minty flavor. Do not pull the entire plant out, it won't grow back after the roots are gone. Here are some websites to help you with the chocolate mint.

<https://www.gardeningknowhow.com/edible/herbs/mint/growing-chocolate-mint-herb.htm>



Dill

Dill is a nice, refreshing herb with a mild taste. This is a very versatile herb in cooking. This plant is spiky looking, but is soft to the touch. As the plant matures, it will have yellow/white flowers on the top of the dill plant, do not harvest these, these help the plant grow back the next year. To harvest this plant, gently pull or cut (with scissors) off a sprig of dill, do not take out the main stem. Wash before eating. Keep the plant watered. Here are some websites to help you out.

<https://www.gardeningknowhow.com/edible/herbs/dill/tips-on-how-to-grow-dill-weed-plants.htm>



Chives

Chives have a taste similar to those of a green onion, garlic, or regular onion, but have a little bit more tang to them. They are a great addition to anything savory, especially if you want to add something green. This plant has long green "stalk" and purple blossoms. To harvest it, cut off a stalk with scissors and wash. It's easier to cut up the chives with scissors to put in a food dish. Keep it watered. Here are some helpful websites.

<https://www.gardeningknowhow.com/edible/herbs/chives/growing-chives.htm>

