



Culinary herbs

for Auckland

1



Chives

Allium schoenopasum

- pick regularly to prolong harvest

2



Coriander

Coriandrum sativum

- prefers cool conditions
- sow regularly

3



Mint

Menta spicata

- vigorous growth
- best in container or regularly divide plant

4



Basil

Ocimum basilicum

- warm conditions
- plant early summer

These Star Performers are plants of proven excellence in suitable conditions in Auckland. A supply of fresh herbs throughout the year provides flavour to many dishes.





Oregano

Origanum vulgare

- clumps can be divided in winter

Italian flat leaf parsley

Petroselinum crispum

- successive plantings ensure prolonged harvest



Rosemary *Rosmarinus officinalis* 'Chefs Choice'

- pick regularly to keep plant compact

Thyme

Thymus vulgaris

- suits hot sunny sites

Recipe for success:

- Plant in a sunny, sheltered site of your garden
- Work compost into the soil at time of planting
- Apply a general fertiliser and rake it in
- Protect seedlings from snails

For detailed plant information, visit the Garden Advice section of our website.

Find out more:

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