

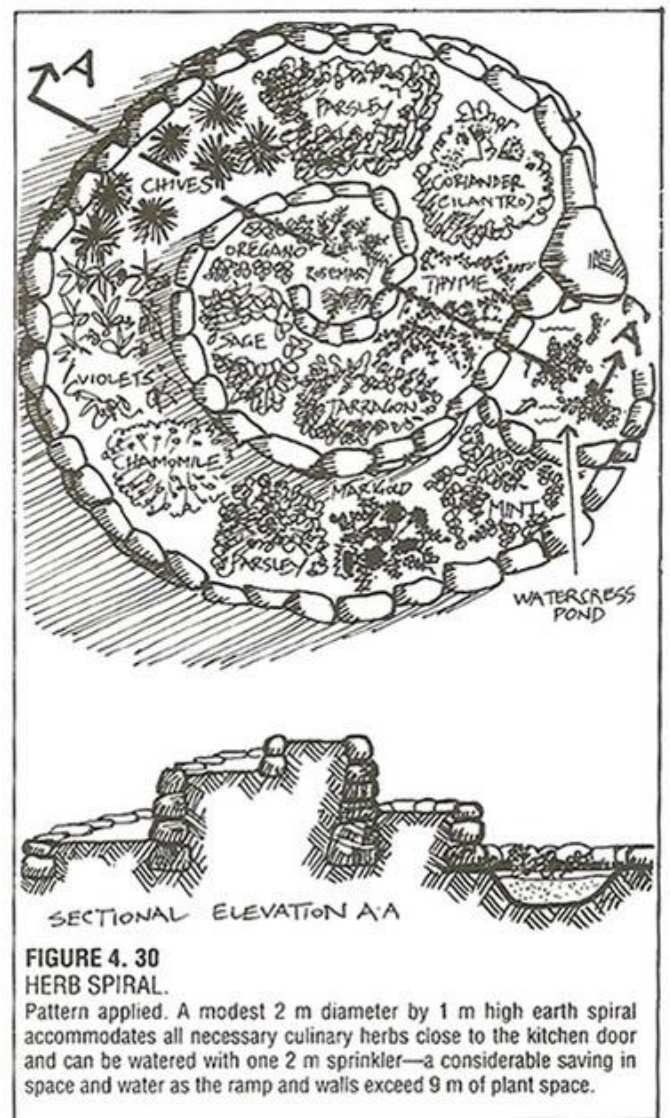
Herb Spirals

A Herb Spiral is a clever way to maximise your garden space by creating a garden that goes up. As the garden expands upwards you create different microclimates. At the bottom you have a semi shaded, moist environment, and as you climb higher up the spiral you have a drier, sunnier climate. Use these different climates to match the needs of the different herbs.

Herb Spirals are very handy if you live in a very wet area because of the good drainage they have. If you live in a dry area you will benefit by the extra moisture retention created at the bottom.

To make a herb spiral ...

- Start with a mound of soil the size you want the spiral to be. You can use poor soil or rubble in the centre and fertile soil on the outside.
- Place large rocks around the bottom of the mound spiralling them up to the top – using smaller rocks as you go.
- Make sure you leave enough space between the spiral for your growing areas.
- Try to make all parts of the spiral accessible. (If there is a part of the spiral that is inaccessible plant it with something you don't need to get at so much like flowers)
- Plant it, mulch it and water well.



Herbs that enjoy moist conditions

Bergamot, Borage,
 Lemon balm,
 Parsley, Rocket,
 Coriander, French
 Tarragon, Mint
 (retain in a
 pot), Cress, Sorrell,
 Chives, Chervil

Herbs that enjoy drier conditions

Lavender, Garlic
 Chives, Oregano,
 Thyme, Rosemary,
 Marjoram, Sage,
 Yarrow