

Why My Herb Garden Should Be Recognized as the Best
By Julie Halverson, Billings, Montana Sow and Grow Garden Club

An interesting question...how was my herb garden planned? It has been evolving for nearly 50 years so perhaps it just planned itself! A walk through my herb garden is a trip down memory lane as most plants were shared by dear friends. (Each spring I greet "Marijean" lovage, "Connie" thyme and "Melville" mint.... Alas, "Melville" has to be restrained!) There are many "Mom" herbs as my mother, a Depression survivor, was an avid gardener who used her cherished herbs creatively for culinary, aromatic and medicinal purposes.

I enjoy cottage gardens and intersperse herbs throughout all my beds, but do have an 8'x10' raised bed with my most "useful" herbs. The bed contains thymes, oregano, chives, salad burnet, winter and summer savory, sages, parsley, tarragon, borage, lovage, dill, rue, chamomile, nepeta and hops. Annual basil's go in the vegetable garden as a must-have for tomato-basil soup.

My favorite herb is monarda which is a great ornamental and makes a pleasant tea. Some of my herbs are used in cooking or in vinegars...(friends sometimes cringe as my vinegars are as prolific as zucchini!) but my most enjoyment comes from drying herbs to use in making wreaths and decorations.

My heirloom-memory herbs thrive and multiply despite the vagaries of our Montana winters, giving me the opportunity to pass on my herbal legacy to other Master Gardeners, garden club members, friends, and my daughter hoping there will be a few next generation "Julies" for remembrance.



*Julie Halverson's Herb Garden
containing over 20 annual and perennial herbs.*

