

Growing herbs

Herbs such as oregano, parsley, and thyme can easily be grown from seed. In winter, however, it's best to grow them on a sunny windowsill using potted herbs.



Herbs like to be in a warm, sunny place outdoors. A little shade is okay, but don't put them somewhere that is always shady.

You will need

- Cartons
- Scissors
- Pen or pencil
- Large paper clips
- Stones
- All-purpose compost
- Paper or cardboard
- Herb seeds



1 Collect a number of fruit juice cartons. These will make colorful containers for your herbs. They also have a waterproof lining and will not fall apart.



2 Using scissors, cut off the top quarter of the carton. Next, make drainage holes in the bottom using a pen or pencil.



3 Join your containers together with large paper clips. Arrange them in a pattern—they look best if you place the side with writing at the back.



4 Put a few stones at the bottom of each carton for drainage, then fill the cartons with all-purpose compost. It may be easier to do this if you make a cone out of paper or cardboard.



5 Sprinkle a few oregano, parsley, and thyme seeds into separate cartons. Cover with a thin layer of compost. Water the soil and leave the seeds in a well lit place to germinate. Keep the herbs lightly watered.



6 Thin out the seedlings if they get crowded. You can eat the little plants you've pulled out. Don't let your herbs dry out.