



# trellis

## A windowsill herb planter to share

**Fresh picked herbs are tasty and full of healthy nutrients.** They have many culinary uses and can also be used in comforting infusions.

You don't need a large planter or patch to successfully grow a selection of herbs. In fact, a confined growing space works better for most herbs and harvesting their leaves regularly promotes fresh tender growth and deters the herbs from becoming woody, less palatable and unsightly.

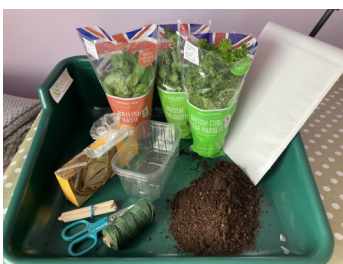
You can share the ingredients with others —in person or by post. Shop bought herbs growing in their compost pots can usually be divided into 2 or 3 pieces, sharing the cost of the initial plant purchase and the herb plant will quickly bulk up with a little TLC. This easy to do activity extends gardening to all.

### What you will need :

- **3 FRESH shop/supermarket food counter herbs** choose ones you will use e.g. parsley, basil, lemon balm, chamomile
- **General purpose compost** or used spent tea bag leaves - herbs don't like overly rich compost
- **Suitable container with drainage holes** e.g. a large grape carton would work!



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What you need

**The ingredients, listed above, are enough to share between 3 recipients:** Send each recipient a postal package containing ingredients and an instruction sheet (see overleaf) to enable them to pot up and maintain their own Windowsill Herb Planter.

**Materials required for packaging:** 3 large padded envelopes/small boxes, 12 tie top plastic bags, 9 labels, marker pen, scissors and string.

**Step 1 Dividing the herb plants** Ensure the root ball (the root part wrapped in compost) is moist, but not soggy. The moisture helps the plant to survive a few days in transit.

Using your hands, gently tear the root ball into 3 pieces. Pop each new root ball piece into its own plastic bag.

Repeat this step for the 2 remaining original large herb plants.



Divide the original root ball into 2-3 pieces

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## *A windowsill herb planter to share continued*



Packaged herbs and compost

**Step 2 Packaging the herbs** Tie each bag securely, but allowing a tiny wiggle room for the stems of the herb, with string. Write labels for each herb, and tuck inside the taut string to enable the recipients to identify the herbs.

**Step 3 Including Compost in the package** Measure the volume of compost (if supplying compost) required for nominated pot—we have used a large grape carton. Fill plastic bag with compost, and tie securely closed with string.

**Step 4 Address the envelopes** before packing up - it's a lot easier!

**Step 5 Carefully pack the ingredients**—the 3 herb pieces, grape container and compost.

Don't forget to include an 'instruction sheet' to help keep the recipients on track with potting up and aftercare. You are welcome to copy the HERB CARE INSTRUCTIONS below.

**Step 6 Ensure Swift Postage** Check postage costs and post immediately avoiding the weekend if possible, to reduce the risk of the plants being delayed in transit. All being well the plants should arrive intact.



Carefully pack the contents

### **HERB CARE INSTRUCTIONS**

**Unpack as soon as possible** and water if required.

To reduce any stress on the plant, cut the herb stems by up to half. This will support the root system to recover from its journey and in turn, will reward with a sturdier plant that will produce fresh leaves much more quickly.

**Potting up the herbs** Fill the container half full with the compost. Place the root ball pieces on top of the compost, spaced evenly across the surface. Pack the remaining compost firmly in and around the root ball pieces. Slide the plant labels in beside each herb. Place on top of a saucer/tray to catch excess water that might drip out the drainage holes.



Cut off up to half the herb stems to reduce stress

**Place on a bright windowsill.** Watering needs will vary on how warm/bright the windowsill is.

As a general rule, herbs prefer Mediterranean-like conditions. Water well infrequently, allowing to dry out between watering. Enjoy your herbs in whatever shape and form!

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