

**“The unmulched garden looks to me like some naked thing which for one reason or another would be better off with a few clothes on.”**  
**-Ruth Stout, The Ruth Stout No-Work Garden Book, 1971**



### **July- In Our Herb Garden:**

This is a maintenance month

- Continue to avoid drought stress, check and replace mulch layers, and pinch back blossoms. Keep up with your feedings (reference May).
- Trim back mints to ensure a continuous supply of young, tender leaves. Continue to cut them back throughout the summer (keep them off the ground!!!).
- Do not try to cure heat stress by spraying haphazardly during the mid-day. **DO NOT OVERWATER.**
- Repot any herbs that have been in the same soil for 1&1/2 years or longer. They can go into a larger pot or back into the same one, provided it has been disinfected with a 10% chlorine to 90% water ratio.
- Enjoy harvesting dill, cilantro, basil and other annuals that go to seed in the heat. Feed basil after harvesting.
- Note on saving seed: ideal storage conditions are 45 Deg. (F) and humidity below 50%. Store freshly harvested seeds in brown paper bags until thoroughly dry. Try not to store for more than 1 year. Parsley seeds especially should be fresh each sowing season.
- Till, compost and prepare fall garden area. Remember that soil conditioner, pine bark mulch, or acidified cotton burr compost re some of the best and economical choices.

- *HERBS: A Resource Guide for San Antonio* (visit the San Antonio Herb Society's web site @ <http://www.saherbs.org>)

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