Herb Production Guide

A production guide for herb growers. It covers variety choice, planting, care, harvest, and handling for culinary and medicinal herbs. Fill it in by hand and file it so you can compare notes year to year.

Farm / unit: _____ Date: _____ By: _____

1. Choose herbs for your market
2. Pick sun and soil by herb
3. Plan beds or containers
4. Start from seed or plants
5. Water and feed per need
6. Watch for pests and mildew
7. Harvest at the right growth stage
8. Dry, bunch, or cool for sale

YOUR NOTES

TIP Record which herbs sold well, and check food safety rules before you sell dried or processed herbs.