

Chapter 1 : Learn English with this herb gardens English lesson - Herb Gardens

Another popular herb for English gardens, chamomile has white flowers and is used for medicinal and culinary purposes, not to mention it makes a wonderful cup of tea, and is an ideal herb for inclusion in your English garden.

A cooling herb would be used if you were considered to have too much blood or yellow bile, for example. Here are nine plants to sow for a herb garden inspired by monastic infirmary gardens in the Middle Ages: It was also chewed to whiten teeth and used very frequently in cooking along with lots of onions and garlic. This means that sage and onion stuffing has a medieval pedigree! Sage is best grown in well drained soil with full sun and can be grown either from seed, from cuttings or from plug plants. Depending on the variety, betony grows between 25cm and 90cm tall. Its flowers, generally purplish but sometimes white, appear between June and October. Drunk in oil, wine or syrup, it was meant to warm away cold catarrhs and chest phlegm. It was also rubbed on bruises to soothe them and had purifying, astringent and stimulant uses. It has spikes of blue, pink, or red flowers and prefers well drained soil. Its medicinal properties have now largely been disproved, and its use in cures may be dangerous. Its smell is a repellent to Japanese beetles, dogs and cats and it attracts some species of butterfly. You can recognise rue plants by their bushy, bluish-green, fernlike leaves ,and yellow flowers with wavy edges and green hearts. Rue can grow up to 90cm tall. Best grown in well drained soil with full sun – rarely needs watering. Take care when handling the plant – its sap can be a strong irritant. Since the daisy-like flowers are very small, lots of them are needed to be of use. Once you have enough of them, chamomile flowers are good for making sedative and digestive infusions that also combat flatulence. Chamomile tea with dittany, scabious and pennyroyal was a preferred medieval remedy against poison. This perennial herb grows best in cool conditions and prefers part-shade and dry soil. It was used as a kitchen herb for flavouring fish, pickles and pottages, as well as in the infirmary for cordials. Along with cumin and anise, its seeds were made into spice cakes to eat after rich meals or illness to help with digestion. Its delicate fronds can reach cm in height. Cumin was grown more widely than dill outside monastic gardens. Peasant rents were sometimes paid in cumin, along with hens and eggs. Comfrey needs rich, moist, alkaline soil and generally prefers shady areas. It can grow up to cm tall and has long, hairy, deep-green leaves. Take care when handling the plant, which can irritate sensitive skins.

Chapter 2 : English Gardens - Nursery, Landscaping, Gardening & Florist in Michigan

*English Herb Gardens [Guy Cooper, Gordon Taylor] on calendrierdelascience.com *FREE* shipping on qualifying offers. Shows fifty-eight formal and informal herb gardens, briefly describes the history of each garden, and provides information on the cultivation and use of more than forty popular herbs.*

If an herb is a plant with a use as a seasoning, fragrance, dye, fiber, or medicine, then an herb garden is a garden of useful plants. Besides, our habit of dividing plants into the "useful" and the "ornamental" is relatively new. In medieval Europe virtually all plants were assumed to have some medicinal value. In the Renaissance, medicine, botany, and horticulture began to diverge, but they were slow to part ways and did not really separate for several centuries. Practical as well as ornamental, formal herb gardens laid out in simple beds date back to medieval Europe and continue to be popular today, as this contemporary take on a 12th-century garden attests. Garden layouts that date back to medieval and Renaissance Europe continue to strongly influence modern herb gardeners. Though we know very little about the dooryard gardens of simpler households—the ancestors of informal cottage herb gardens, in which useful plants were grown close to hand in unstructured plantings—we do have some knowledge about the structured gardens of the great medieval monasteries and royal palaces. The earliest visual representation of a formal garden to survive the Middle Ages, found on the St. Gall plan, dates to the ninth century. This master plan for an ideal Benedictine monastery, which was never built as planned, includes a large, rectangular kitchen garden with 18 beds of vegetables and potherbs and a smaller square garden with 16 beds of medicinal herbs. Both gardens are walled and are laid out in two parallel rows of rectangular raised beds, each bed devoted to a single species. This basic, utilitarian design is typical not only of monastic but of other medieval gardens as well. They too are made up of a number of small square or rectangular beds arranged in a simple grid pattern. The paths between the beds allow easy access to the plots. This type of plan is still used today in our own vegetable gardens and is ideal for herb gardens, making it easy to cultivate and harvest the herbs and rotate short-lived crops of salad herbs and annuals. It is both functional in form and visually pleasing in its simplicity and neatness. Not all medieval gardens were purely utilitarian. Unlike the gardens of the St. Gall plan, the small, private pleasure garden or "herber" was a place of beauty and refreshment rather than a home for useful plants. In the 13th century, Albertus Magnus gave directions for laying out an herber, recommending that the lawn at the center of the garden be surrounded by borders of sweet-smelling herbs such as rue, basil, and sage. These early pleasure gardens emphasized elements we still associate with our own ornamental herb gardens: Created as teaching gardens by university faculties of medicine, the burgeoning botanical gardens of the Renaissance favored the narrow, rectangular beds of the medieval type. In the Chelsea Physic Garden in London, founded by the London Society of Apothecaries in the 17th century, the beds still in use today are in the medieval style. Large formal herb gardens were the domain of monasteries, manor houses, and palaces. Simpler households grew useful plants in unstructured dooryard plantings, where they would be close at hand when needed for cooking and other purposes. Though many new plants were grown, the gardens themselves remained geometric in form and fairly simple in their organization, and their descent from the gardens of the Middle Ages is very clear. As in the Middle Ages, formal gardens of the Renaissance favored all sorts of enclosures—brick, stone, wattle fencing, or hedges—to keep out animals and intruders. Throughout the 17th century, the practice of enclosing household gardens persisted. Even today, kitchen gardens are often enclosed for practical reasons rabbits and deer are with us yet. During the Renaissance, garden makers went beyond the basic forms of the medieval garden, organizing the squares and rectangles into more complex patterns. The knot, with its decorative interlacing bands of clipped herbs, became a feature of the pleasure garden. A geometric design within a square, rectangle, or circle was drawn on the ground, and each figure in the pattern was planted out with a single herb, closely clipped to maintain the design. Gardeners often filled in the spaces between the clipped outlines with colored sand or gravel. Elizabethan gardeners used lavender, germander, and santolina to lay out their knots. Boxwood became the plant of choice by the 17th century and is still the most popular today. Many patterns for these designs survive, and the knot lives on as the most elaborate and

ambitious type of formal herb garden. In the 18th and 19th centuries, farmers and householders usually mixed vegetables, herbs, fruits, and flowers in a single garden. Like the household gardens of the 16th and 17th centuries, utilitarian gardens were essentially medieval in character. Late in the 19th century, in reaction to Victorian bedding schemes of newly imported exotic plants from around the globe, English ornamental gardeners became interested in "old-fashioned" plants and gardens. This trend had its counterpart in the Colonial Revival movement in the United States, in which writers such as Alice Morse Earle extolled the charms of the 18th-century American garden, with its box-bordered beds and traditional cottage-garden herbs and flowers. Productive gardens remained medieval in character for many centuries, as this recreation of a colonial garden shows. The idea of dividing plants into the "useful" and the "ornamental" is a relatively new development that started in the Renaissance as medicine, botany, and horticulture began to diverge. In , after years of study and experiment, Maude Grieve published her *Modern Herbal*, the first comprehensive encyclopedia of herbs published in English since the 17th century. This classic of herbal literature contains historical and horticultural information on hundreds of herbs, describing their chemical properties and medicinal and industrial uses. In , American gardeners founded the Herb Society of America to promote the knowledge and appreciation of herbs. Its members have created and maintained many public and private herb gardens. In the late s Vita Sackville-West relaid and extended a small plot of herbs at her Elizabethan manor in Kent, England, creating the famous formal herb garden at Sissinghurst. Though Sackville-West used historical elements in her quartered design, its emphasis on color and texture makes it an outstanding and influential example of the modern ornamental herb garden. Lately gardeners have become increasingly interested in the ornamental qualities of the herb garden. In the last 20 years the plant list has greatly expanded as new color forms and cultivars of herbs long grown for their usefulness have been developed. Many foliage plants that are considered herblike in texture, form, or fragrance are now admitted to the herb garden. Experiments with color in the herb garden have also inspired the inclusion of many purely ornamental flowering plants. At the same time, plants appreciated for their medicinal or other uses continue to find new homes among more traditional garden herbs. The important thing is to keep growing herbs and create our own place in a long tradition. Garden Design Growing Food Deirdre Larkin is a horticulturist and historian with a special interest in the use of historical techniques in restored and re-created gardens. She worked for ten years in the gardens of the Cloisters branch of the Metropolitan Museum, in New York City, where she continues to lecture on plants and gardens in medieval life and art. She gardens in upstate New York.

Chapter 3 : Cottage garden - Wikipedia

English Gardens carries nearly varieties of herbs with delightful fragrances, leaf textures and robust flavors. The most popular herbs include basil, parsley, sage, rosemary and thyme. If you're unsure about which herbs you should grow, choose the ones you'll use most while cooking!

Norma Maria Why would you want to grow herbs in your garden? Fresh herbs are awesome. I love just putting basil leaves on a tuna sandwich and in salads. For the culinary lovers herbs are something they need fresh. Herbs serve as a major source for seasoning in preparation of foods. Herbs have a wider range of use. Some are used for scents and cosmetics while others for medicinal purposes. Effective ayurvedic herbs and Chinese healing herbs are indications of the ancient remedies. Some herbs are believed to have possessed magical charms and many a story has been written about magical potions. Herbs and spices have been major sources of trade between kingdoms and countries. Herbs of yore are being rediscovered by modern science for fragrances and curing illness. Our ancestors knew the uses for almost every wild non-poisonous plant. Some of these plants were needed in the garden more as they never had refrigerator or the modern preservatives. These herbs served in many purposes like dyeing homespun fabrics, storing with linen to prevent insects and adding fragrance, preserving or enhancing the tastes of food. Herb Gardens were almost an essential feature of pioneer homes. Sunny corners of the house that were readily accessible to home makers were planted with seasoning herbs. Wild crafted Herbs that grew wild in the country side were also grown in the garden. Gardeners are not rediscovering the value of these herbs and are taking pleasure in producing their own herbs. Herbs can be classified according to their use: Culinary herbs These are the most useful to herb gardeners. Garnishes and flavoring is where they are used more. Aromatic Herbs This sweet smelling foliage has been used for producing perfumes. Flowers are mostly used but even plant parts are used. Dried herbs retain their aroma for longer periods. Ornamental Herbs These herbs have bright flower and foliage. Variegated Thyme, Chives, Lavender as well as Valerian with crimson blossoms and borage and chicory with blue flowers are some ornamental herbs. Medicinal Herbs Some plants are thought to have healing powers. Modern science has researched and recognized some herbs as true healers while others have been said to be over rated in healing powers. Some of these herbs must be consumed carefully or it could result in dangerous consequences. Gardeners Classification Annuals, Biennials, and perennials are so called because of the nature of blooming and life span of the herb. Annuals bloom one season and then die. Biennials live for two seasons. They bloom only in the second season. These include Caraway, Parsley, etc. Perennials bloom each season. You could choose any other herb to grow in your garden but know whether they are annuals, biennials or perennials. Herbs do not grow in wet soil. Good drainage is a must. Improve drainage by placing a 5 inch layer of crushed stones 15 to 18 inches below the top soil. Mix the soil with compost and sand to lighten the texture and increase fertility. Do not use fertilizers as highly fertile soils produce excess foliage with poor flavor. Almost all herbs can be grown from seeds. If possible sow seeds in shallow boxes in late winter and transplant these seedlings outdoors in spring. Anise, coriander, dill and fennel can be sown directly. Biennials should be sown in late spring directly into the ground. You could obtain an indoor herb garden kit and start of growing herbs indoors as well. Cutting and division is a useful method in propagating certain herbs. Harvesting in the form of picking the leaves is to be done when the plant has enough foliage to maintain growth. Harvest leaves before the flower buds open. This is when the flavor is at the peak. Pick seed heads when the color changes from green to brown or gray. Very few diseases or insects attack herbs. Rust infects mints and aphids may attack Caraway, Fennel, Dill and Anise. You could refrigerate or even dry herbs for later use. The guide to herbs, indoor herb garden kit, etc. What ever be the way you use herbs fresh or in perfumes it has a lot of benefits. Discover these and more.

Chapter 4 : Kitchen garden - Wikipedia

Landscapes of beauty in a world that time seems to have passed by. Step away from the city's hustle and bustle and into the country, where old castles and abbeys stand, where small villages maintain their charm, where the spirit of long ago still burns bright, unextinguished by the modern age.

Origins[edit] Vernacular thatched cottages built in 1630 in Woburn Street, Ampthill , Bedfordshire, surrounded by garden. Cottage gardens, which emerged in Elizabethan times, appear to have originated as a local source for herbs and fruits. Helen Leach analysed the historical origins of the romanticised cottage garden, subjecting the garden style to rigorous historical analysis, along with the ornamental potager and the herb garden. The peasant cottager of medieval times was more interested in meat than flowers, with herbs grown for medicinal use and cooking, rather than for their beauty. Even the early cottage garden flowers typically had their practical use—violets were spread on the floor for their pleasant scent and keeping out vermin ; calendulas and primroses were both attractive and used in cooking. Others, such as sweet william and hollyhocks were grown entirely for their beauty. Alexander Pope was an early proponent of less formal gardens, calling in a article for gardens with the "amiable simplicity of unadorned nature". Her Colour in the Flower Garden is still in print today. Robinson and Jekyll were part of the Arts and Crafts Movement , a broader movement in art, architecture, and crafts during the late 19th century which advocated a return to the informal planting style derived as much from the Romantic tradition as from the actual English cottage garden. Sackville-West had taken similar models for her own "cottage garden", one of many "garden rooms" at Sissinghurst Castle —her idea of a cottage garden was a place where "the plants grow in a jumble, flowering shrubs mingled with Roses, [17] herbaceous plants with bulbous subjects, climbers scrambling over hedges, seedlings coming up wherever they have chosen to sow themselves". Examples include regional variations using a grass prairie scheme in the American midwest and California chaparral cottage gardens. In spite of their appearances, cottage gardens have a design and formality that help give them their grace and charm. Due to space limitations, they are often in small rectangular plots, with practical functioning paths and hedges or fences. The plants, layout, and materials are chosen to give the impression of casualness and a country feel. What they share with the tradition is the unstudied look, the use of every square inch, and a rich variety of flowers, herbs, and vegetables. Instead of artistic curves, or grand geometry, there is an artfully designed irregularity. Borders can go right up to the house, lawns are replaced with tufts of grass or flowers, and beds can be as wide as needed. Instead of the discipline of large scale color schemes, there is the simplicity of harmonious color combinations between neighbouring plants. The overall appearance can be of "a vegetable garden that has been taken over by flowers. Materials[edit] Paths, arbors, and fences use traditional or antique looking materials. Wooden fences and gates, paths covered with locally made bricks or stone, and arbors using natural materials all give a more casual—and less formal—look and feel to a cottage garden. Typically half the garden would be used for cultivating potatoes and half for a mix of other vegetables. In he wrote "I seldom observe any thing in a cottage garden but potatoes, cabbages, beans, and French beans; in a few instances onions and parsneps , and very seldom a few peas". For example, modern roses developed by David Austin have been chosen for cottage gardens because of their old-fashioned look multi-petaled form and rosette-shaped flowers and fragrance—combined with modern virtues of hardiness, repeat blooming, and disease-resistance. Cottage gardens are always associated with roses: Another old fragrant cottage garden rose is the Damask rose , which is still grown in Europe for use in perfumes. Even taller generally are the Alba roses, which are not always white, and which bloom well even in partial shade. These included the Bourbon rose and the Noisette rose , which were added to the rose repertoire of the cottage garden, and, more recently, hybrid "English" roses introduced by David Austin. These older varieties are called "ramblers", rather than "climbers". The modern cottage garden includes many Clematis hybrids that have the old appeal, with sparse foliage that allows them to grow through roses and trees, and along fences and arbors. Popular honeysuckles for cottage gardens include Japanese honeysuckle and Lonicera tragophylla. Hawthorn leaves made a tasty snack or tea, while the flowers were used for making wine. The fast-growing Elderberry , in addition to

creating a hedge, provided berries for food and wine, with the flowers being fried in batter or made into lotions and ointments. The wood had many uses, including toys, pegs, skewers, and fishing poles. Holly was another hedge plant, useful because it quickly spread and self-seeded. Privet was also a convenient and fast-growing hedge. Over time, more ornamental and less utilitarian plants became popular cottage garden hedges, including laurel, lilac, snowberry, japonica, and others. For example, the calendula, grown today almost entirely for its bright orange flowers, was primarily valued for eating, for adding color to butter and cheese, for adding smoothness to soups and stews, and for all kinds of healing salves and preparations. Like many old cottage garden annuals and herbs, it freely self-sowed, making it easier to grow and share. Herbs were used for medicine, toiletries, and cleaning products. Scented herbs would be spread on the floor along with rushes to cover odors. Some herbs were used for dyeing fabrics. The modern cottage garden includes many varieties of ornamental fruit and nut trees, such as crabapple and hazel, along with non-traditional trees like dogwood.

Chapter 5 : Gardening Tips - Growing Herbs

Note: Citations are based on reference standards. However, formatting rules can vary widely between applications and fields of interest or study. The specific requirements or preferences of your reviewing publisher, classroom teacher, institution or organization should be applied.

Chapter 6 : English Cottage Herb Garden

Cottage gardens were first defined as land that was worked by the owner. Fresh fruits and vegetables were often miles away. Thus, these little postage stamp gardens were originally planted with utilitarian plants like fruit trees and vegetables.

Chapter 7 : Herb Gardens | Garden Guides

Definition of herb garden in the calendrierdelascience.com Dictionary. Meaning of herb garden. What does herb garden mean? Proper usage and pronunciation (in phonetic transcription) of the word herb garden.

Chapter 8 : A Short History of Herb Garden Design - Brooklyn Botanic Garden

no i dont grow herbs as i dont have a garden in my frontyard and backyard. but i would love to do that once i have a garden and would be planting those herbs which can be used for cooking and having good smell. at the same time you have to be very careful while doing this as you have to water constantly and use of fertilizers well.

Chapter 9 : Herb Gardening | Garden Guides

A monastery's infirmary herb garden grew specialist plants that were used in medieval medicine to help the body heal itself. Here are nine plants that you'd find there which you can still grow in your own herb garden today. Gardens dedicated to medicinal herbs alone were quite rare in.