Gardening Basics

Herbs for Partial Shade

Some herbs thrive in partial shade

Shade helps protect North Texans and their plants from the brutal heat of late summer. However, when your yard has many shady areas, you may find it challenging to grow plants under the tree canopies.
Fortunately, there are several herbs that prefer growing in partial shade. These herbs make attractive landscape plants in addition to providing seasoning for some favorite foods.

Bay laurel (*Laurus nobilis*)



Bay laurel is a tender perennial of Mediterranean origin that grows as a shrub in North Texas. You can grow bay laurel in
the ground with protection from cold weather or in a large container. The leaves are used to flavor soups and stews and may be harvested any time after the plant is established.
Select a location that receives morning sun—at least four hours. Although the plant can be grown from seed, it germinates poorly, so purchasing an established plant is recommended.
Plant in rich well-draining soil or use a pot with drainage holes filled with a prepared potting mix. Bay needs supplemental water during the summer, but you do not need to keep it moist. Scale insects may bother bay shrubs. “A well-timed and thorough spray of horticultural oil during the dormant season from late winter to early summer, can provide good control of most species of scale.” recommends University of California Integrated Pest Management System.

Sage (*Salvia officinalis*)



Give sage a chance to add beauty to your landscape and pungent flavor to poultry, meat soups, sauces and stews.

- Hardy perennial; sun to partial shade. Many varieties available including purple, variegated, golden and tricolor.
- Start sage from transplants or cuttings.
- Plant sage in spring or fall. Soil must be well-drained and allowed to dry out between waterings.
- Plants should be pruned severely in late winter or early spring. Harvest leaves any time after the plant is well established.

Other shade-tolerant herbs

- Mint
- Parsley
- Thyme
- Oregano
- Lemon balm
- Lemon verbena
- Marjoram
- Fennel

Sage Stuffing



2 loaves artisan bread cut into cubes and dried
1 large minced white onion
1 bunch minced celery
2 sticks of butter
5 tbsp. fresh, minced sage
2 cups chicken stock
Salt and pepper to taste

Sauté onion and celery in butter until soft. In a large bowl, combine all ingredients. Toss until well mixed. Place in a casserole dish and bake for 30 minutes covered and then remove cover and bake an additional 10 minutes or until top bread cubes are slightly browned.
Makes 8 servings
Calories 518; Total Fat 26g; Cholesterol 63mg; Sodium 756mg; Carbohydrate 60g; Dietary Fiber 4g; Protein 14g

Homemade Chicken Stock

Save and freeze chicken or turkey bones (about 4 lbs.) or use a whole stewing chicken.
1 large onion, quartered
3 to 4 carrots cut in 3 inch pieces
4 to 6 stalks celery
2 to 3 bay leaves
1⁄2 cup parsley
3 or 4 springs thyme
3 to 4-inch rosemary branch
8 to 10 peppercorns
2 cloves garlic
1 tbsp. salt



In a large stock pot add all ingredients. Fill pot with water to cover all ingredients completely and bring to a boil. Reduce heat to simmer and cook for 4 to 6 hours. Allow to cool, then remove solid ingredients using a skimmer. Pour the liquid through a mesh colander into a large bowl or container to remove remaining pieces until only stock remains. Ladle stock into storage containers. Label containers and freeze or put into refrigerator for use within a couple days.
Note: if using glass jars for freezing, be sure to leave an inch of top space for expansion.
Makes 8 servings
Calories 110; Total Fat 6g; Cholesterol 42mg; Sodium 945mg; Carbohydrate 6g; Dietary Fiber 2g; Protein 8g

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