


How to Grow Fresh Herbs in Your Greenhouse

ALL YEAR LONG



Growing fresh herbs in your greenhouse herb garden is one of the most rewarding ways to enjoy homegrown flavor year-round.

Whether you're a seasoned gardener or just starting, learning how to adapt your greenhouse setup to the seasons is key to keeping your herbs thriving—even during the intense heat of summer.

I've been growing herbs in my Yoderbilt Greenhouse for years, and while winter, spring, and fall are absolute perfection for greenhouse herb gardening, summer presents a unique challenge. The good news? With the right setup, you can keep your herbs inside your greenhouse during summer or transition them outside as a patio herb garden and bring them back in for fall. Let's dive into how to make that happen!

Shannon



Best Herbs for a Greenhouse Herb Garden

Not all herbs thrive in a greenhouse setting, especially during the summer. Some prefer hot and dry conditions, while others flourish in cooler, more controlled temperatures. Here's a breakdown of the best herbs for each season:

Cool-Season Herbs

(Best Inside the Greenhouse Fall-Spring)

- Cilantro** - Prefers cooler temperatures and bolts quickly in the heat.
- Parsley** - Loves a mild climate and does great in a greenhouse setting.
- Chives** - Thrives in controlled temps and can be harvested year-round.
- Thyme** - Prefers stable temperatures and does well inside.
- Dill** - Likes moderate warmth but struggles in extreme heat.

Warm-Season Herbs

(Best for Patio Gardening in Summer)

- Basil** - Loves the heat but can struggle in extreme greenhouse temperatures.
- Rosemary** - Thrives in full sun and hot conditions but needs airflow.
- Oregano** - Perfect for summer container gardening outside.
- Sage** - Does great in warm weather and loves a dry environment.
- Lemon Balm** - Hardy and great for growing outside during summer.

Can You Keep Herbs in a Greenhouse During the Heat of Summer?

Yes, but with modifications! Greenhouses can quickly become hot in summer, often reaching temperatures that will cause herbs to wilt, bolt, or even die without proper care. If you want to keep your herb garden in your greenhouse during summer, you'll need to focus on:



1. Temperature Control

Use shade cloth (30-50%) to reduce direct sunlight. I actually use 70% Aluminet because I do like to use my greenhouse all year long.

Open vents, doors, and windows to allow cross-ventilation.

Install an exhaust fan or solar-powered vent fan to pull hot air out.

2. Proper Watering

Herbs in a greenhouse dry out much faster than those in the garden.

Water early in the morning before the heat sets in.

Use mulch in pots or raised beds to retain moisture.

3. Air Circulation

Set up oscillating fans to keep air moving and prevent fungal issues.

Position herbs near windows or vents for natural airflow.

4. Strategic Placement

Move heat-sensitive herbs like cilantro and dill to the shadiest part of your greenhouse.

Keep heat-loving herbs like basil and rosemary in the sunniest spot with plenty of airflow.



How to Move Your Herb Garden to Your Patio for Summer

For those who prefer to move their herbs outside, summer is the perfect time to create a beautiful patio herb garden. Here's how to make the transition smooth and keep your herbs thriving outdoors:

Step 1: Hardening Off Your Herbs

- Greenhouse-grown herbs need time to adjust to direct sunlight and wind.
- Over 5-7 days, increase their outdoor exposure by a few hours each day before leaving them outside permanently.

Step 2: Choosing the Right Containers

- Terra cotta pots allow excess moisture to evaporate and prevent root rot.
- Self-watering containers help prevent drying out in extreme heat.
- Hanging baskets are perfect for trailing herbs like oregano and thyme.

Step 3: Find the Best Location

- Most herbs thrive in 6-8 hours of direct sunlight.
- If your patio gets extreme afternoon heat, place herbs in a partially shaded area.

Step 4: Watering & Care

- Water deeply but less frequently—herbs like rosemary and thyme prefer drier soil.
- Snip and harvest frequently to keep plants from going to seed.

Bringing Herbs Back to the Greenhouse in Fall

Once summer fades, it's time to transition your herb garden back inside the greenhouse to extend your growing season.

How to Successfully Move Herbs Back Indoors

- 1. Check for Pests** – Before bringing your pots back inside, inspect leaves and soil for any unwanted visitors.
- 2. Repot if Needed** – Freshen up the soil and trim any overgrown roots.
- 3. Adjust to Lower Light Levels** – Herbs grown outdoors may need time to adjust to greenhouse conditions, so start them off in the sunniest spot and gradually move them.
- 4. Prepare for Cooler Temps** – Reduce watering as growth slows down in fall.



Having a thriving greenhouse herb garden means you'll never run out of fresh flavors for cooking, teas, and even homemade herbal remedies. Whether you keep your herbs in your greenhouse all summer or let them enjoy a seasonal vacation outdoors, these tips will help you maximize your harvest all year long.

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