

# Herbs & Spices




## Community Gardens

Herbs and spices are often used for different cuisine in Singapore. By growing herbs and spices in community gardens, gardeners and the community can harvest fresh herbs and spices and use in their culinary pursuits and also learn more about where various types of herbs and spices in their kitchen come from.




Community Garden at Tampines Starlight RC



### Growth Conditions for Herbs & Spices Gardens

<b>Light Requirement</b> 	<b>Water Requirement</b> 	<b>Soil Requirement</b> 	<b>Fertilising Regime</b>
<ul style="list-style-type: none"><li>• Most herbs and spices require partial sun for it to thrive.</li><li>• Spices like chilli require full sun.</li></ul>	<ul style="list-style-type: none"><li>• Moderate watering is required for herbs and spices.</li></ul>	<ul style="list-style-type: none"><li>• Well-drained soil that does not cause waterlogging</li></ul>	<ul style="list-style-type: none"><li>• Fertilise when needed</li></ul>



# Recommended Plants





Chilli  
(*Capsicum annuum*)  
Height: 0.1m – 0.3m


Rosemary  
(*Rosmarinus officinalis*)  
Height: 0.8m – 1.5m

Thai Basil  
(*Ocimum basilicum*)  
Height: 0.2m-0.4m

Spearmint  
(*Mentha spicata*)  
Height: 0.3m – 1m




Curry Leaf Tree  
(*Murraya koenigii*)  
Height: 1m – 2.5m




Oyster Plant  
(*Tradescantia spathacea*)  
Height: 0.2 – 0.5m




## Example of a Garden Layout

For a step by step process, you can refer to 'Planning Your Community Garden' handout.

For more information on plant selection and plant choices, refer to <https://florafaunaweb.nparks.gov.sg>