

Tarragon

Tarragon is a great herb with a flavor like anise. Tarragon seems to be a fairly recent herb showing up in Arab literature in the 16th century. There are three varieties of tarragon: French, Russian and Mexican Mint Marigold.

Russian tarragon is not suited to this area. It's too cold in the winter and too hot in the summer.

French tarragon is actually from Russia and southern Asia. It is considered the true tarragon flavor but it doesn't care for our climate much. But if grown in good bright shade and kept well watered, it will go fine. In the heat of summer, it will fade back. It will spread and can reach 2 feet. You can harvest it several times a year and dry the leaves. It is best grown from cuttings.

Mexican Mint Marigold has excellent tarragon flavor and loves our climate. It is perennial but benefits from being replanted every three years. It loves full sun and hot dry places. It has lovely golden flowers in the fall. It will reach 3 feet and will self seed so you may find new ones cropping up in your garden. Dig these to give to a friend. It can also be started from seed. It is another example of plants with similar flavors that are not related to each other.



Mexican Mint Marigold