Interest in local production of agricultural commodities is increasing in Wyoming. Much of the discussion centers on edible crops, and fresh herbs are part of the mix.

One purpose of this project was to successfully grow fresh oregano, chives, marjoram, and basil for local market. Another was to make the methods used available to Wyoming growers.

Our study on herb crops began April 2013 and ended late October 2014. Four herb crops were grown in the Laramie Research and Extension Center (LREC) greenhouse and two high tunnels.

**Objectives**

This project had the main goal of adding niche crops for Wyoming growers who use high tunnels or greenhouses. The aim was to study specialty crops that can be grown in Wyoming for sale at local venues such as farmers’ markets. We hope to expand the array of specialty crops produced in Wyoming.

**Materials and Methods**

Four species of herbs were grown in the greenhouse and two high tunnels at the LREC greenhouse complex. The project began in April 2013, and the last data were collected October 2014. The four herbs grown were oregano (*Origanum vulgare*), garlic chives (*Allium tuberosum*), sweet marjoram (*Origanum majorana*), and sweet basil (*Ocimum basilicum*). Two additional species—lavender (*Lavandula* spp.) and rosemary (*Rosmarinus officinalis*)—were grown as edge rows surrounding test plants.

Seeds of the four species were sown in April 2013 with another set started in March 2014. The seedlings were transplanted into the high tunnels and greenhouse in May 2013 and repeated in May 2014. Data collected included days to germination, days to transplant, and fresh weight of harvested herbs on a per-plant basis. Plant tissue analyses were performed during summer 2014. The experimental design was completely randomized with 16 single-plant replications (Figure 1). All data were analyzed using analysis of variance and mean separations.

**Results and Discussion**

Comprehensive results from the entire project will be available for the August 27 LREC Field Day. Results indicate total yields were higher in the high tunnels than in the greenhouse for all four species in 2013. In 2014, total yields for...
chives were higher in the high tunnels than the greenhouse, but the other three herbs showed no clear pattern. There were also differences in yields among locations within the two high tunnels (Figure 2). Days to first harvest varied from 85 to 161 depending on the crop.

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Figure 2. Greenhouse and high tunnel total fresh weight herb yields for 2013 and 2014 growing season.