

Drinkable Herbs

Cheers! Grow drinkable herbs to add unique scents and flavors to your favorite cocktails and herbal teas. Whether you prefer something classic like fresh mint, or more unexpected flavors such as thyme or basil, there's something here for everyone.

Beer enthusiasts will be excited to know that we also have a hops garden, located adjacent to the Partnership Gardens and All-America Selections Garden. Each August we harvest the hops and donate them to Tiletown Brewing Company, where a botanical brew is made using hops from the Garden and other local growers. The botanical brew is available for purchase in fall, so be sure to go check it out!

Did you know?

Costmary (*Tanacetum balsamita*) was used to preserve ales and beers long before hops were used, and was also used as a mint substitute in many cold drinks. Costmary is also known as bibleleaf because its leaves were used as bookmarks in Bibles. Some say the leaves helped repel insects from chewing on the pages. Others say its pungent, eucalyptus-like smell would help keep sleepy patrons awake during long church services. Rub your hand on one of the leaves and smell for yourself!

Find helpful Drinkable Herb information at GBBG.org/Herbs

How many of these drinkable herbs do you recognize from your favorite beverages?



Not only can herbs add flavor to your favorite beverages, but they can add color as well