

Superkat Fernleaf Dill



Anthemum graveolens 'Superkat'

- **Use:** A premium, high-yielding annual herb known for its sweet, mellow flavor and exceptionally leafy foliage, making it ideal for culinary use and pickles. Developed in Denmark, this slow-to-bolt variety thrives offers high essential oil content, often preferred over other dill types. Considered cold-tolerant, deer-resistant, and relatively easy to maintain.
- **Exposure/Soil:** Thrives in full sun (6-8 hours) and well-drained, fertile soil. It prefers consistent moisture, and requires 12–18 inch spacing.
- **Growth:** While typical dill grows to a height of 1-3 feet. More dwarf than other types.
- **Hardiness:** Zone 2-11 Annual/Herb; Can be planted in spring, summer, or fall. Reseeding
- **Foliage:** The fine cut, blue green leaves hold longer than other varieties. Use Dukat's aromatic fresh leaf lavishly, sprinkled on steamed summer vegetables, sliced in tomatoes and cucumbers, in mixed green salads and dressings, in sauces, and most deliciously, over grilled or poached salmon and other fish.
- **Flower:** Sweeter and milder than regular dill, with notes of anise and caraway, it has a strong fragrance due to high oil content. Edible Flowers: The flowers are used to garnish potato salad, green salads, and pickles. When broken into florets, they can be mixed into a cheese spread or omelet. Let some plants bloom to give nectar to butterflies and then harvest the pungent seed heads to season pickles.



Save money by growing your own herbs & vegetables! Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods.

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