

Culinary Dill



Dill seed may be harvested by placing the seed heads in paper bags to dry about 2-3 weeks after flowering (this method will also

help prevent self-seeding in the garden)

Anthem graveolens

- **Use:** Dill is a member of the Parsley Family, grown for its leaves, bitter seeds which are used for flavoring the popular dill (cucumber) pickles. Dill is a great companion plant for brassicae helping to ward off slugs and makes the vegetables taste sweeter, especially when planted with cabbage! Dill may also be grown in large containers (deep roots of dill need deep containers).
- **Exposure/Soil:** Best grown in rich, light, well-drained soils in full sun. Plants are more apt to fall over in part shade. Shelter plants from strong winds. Close-planting, stakes or cages may be used to provide support. Plants appreciate consistent soil moisture. Soils should not be allowed to dry out. Plants tend to bolt when conditions remain dry.
- **Growth:** Plant the seedlings 1 foot apart in trenches 6 inches deep, filling the trenches with soil as the plants grow. During growth, keep the seedlings shaded and consistently moist, and fertilize regularly. This will improve both the flavor and yields of your plants. If you want to blanch the plants for white-stalked celery, simply shade them.
- **Hardiness:** Zone 2-11; Reseeding Annual
- **Foliage:** Pick the leaves and harvest the seeds! Dill combines the two flavors and smells of parsley and caraway into one herb! The cooling, aromatic foliage and seeds are used in a wide range of dishes, especially those with eggs, potatoes, fish, and pickling cucumbers.
- **Flower:** Umbels of delicate yellow-green flowers attract beneficial insects, from pest-eating wasps to colorful butterflies.