

Dill

Anethum graveolens

Dill is a useful, hardy, and bushy plant that has edible feathery foliage and seeds. The dill leaves are often used as a garnish (especially on smoked salmon), or for flavouring mayonnaise, tartare sauces and salad dressings. Seeds are most commonly used for pickling. Bees and other insects love Dill as they gather pollen and eat nectar from the flowers. Growing up to 1.5m in height, it prefers a protected position in full sun with rich and well drained soil.

Recommendations:

- To easily identify your seedlings, label your stake.
- Sow every two weeks through early and mid summer for a continuous supply of fresh herb.
- Harvest the leaves just before the plant comes into bloom in July-August.

To save your seed:

Dill seed is technically not a seed, but the flat, oval, dark brown whole fruits of the herb. Pick the flowers just before the fruit begins to form. Pick the flowering heads as they turn brown and hang to dry in a warm dry spot with a cover over the seed head to catch the falling seed. A paper bag works well for this. Seeds are best stored in a sealed container in a cool and dry place.

Remember to label your seeds with the name and date of when they were collected.