



HARVESTING, DRYING AND STORING HERBS

HARVESTING

- ✂ cut, don't pick
- ✂ cut in the morning after the dew dries and before the sun is too hot
- ✂ cut just before flowering
- ✂ for annuals, leave at least four inches of growth on the stem
- ✂ for perennials, cut only one third of the leafy stem
- ✂ wash thoroughly and towel dry or dry in a salad spinner

DRYING

Hanging

- ✂ leave on stems, bunch with elastic bands
- ✂ hang in dry, dark area with good ventilation
- ✂ if too hot, the heat spoils the flavour, and if too bright, the sunlight will fade the herbs
- ✂ takes from 3 or 4 days to 10 weeks to dry, depending on the humidity
- ✂ when dried, flavour is retained for at least a year
- ✂ flavour is retained longer if the leaves are left on the stem

Oven Drying

- ✂ herbs can be dried in a slow oven (100 to 125 degrees F for a few minutes) but it is quite difficult to gauge the exact time needed

Microwave Oven Drying

- ✂ heat on low for one minute or less
- ✂ the time depends on the herb variety and the amount of herbs you are drying
- ✂ microwave drying is not appropriate for large batches, or if you want good retention of aroma

FREEZING

- ✂ useful for delicate tasting or tender leafed herbs e.g. borage, tarragon, basil and parsley can be frozen whole or chopped
- ✂ can be placed in plastic bags or glass jars
- ✂ single herbs or combinations of herbs can be frozen in ice-cube trays, ready to be used in soups or stews

STORING

- ✂ dried herbs have a better flavour if the leaves are crushed just before use
- ✂ dried herbs are very attractive hanging in the kitchen but they do attract dust and will also lose flavour if hanging anywhere near the stove
- ✂ once crushed, dried herbs should be stored in glass containers with tight-fitting lids
- ✂ store in a cool dark place

PREFERRED GROWING CONDITIONS FOR HERBS: SOILS, LIGHT & DRAINAGE

POOR SOILS: Mullein, Rue, Winter Savory, Wormwood

RICH SOILS: Angelica, Basil, Chives, Comfrey, Lovage, Marjoram, Mints, Parsley, Pennyroyal, Sorrel, Sweet Cicely

ALKALINE SOILS: Fennel, Pyrethrum, Sage

SHADY LOCATIONS: Agrimony, Angelica, Bergamot, Borage, Chervil, Horehound, Hyssop, Lemon Balm, Lovage, Mints, Parsley, Pennyroyal, Rue, Sweet Cicely, Worm wood

FULL SHADE: Sweet Woodruff

WET CONDITIONS: Angelica, Bergamot, Elecampane, Lovage, Mint, Pennyroyal, Sorrel, Sweet Cicely, Sweet Woodruff

DRY CONDITIONS: Bedstraw, Calendula, Catnip, Dill, German Chamomile, Horehound, Lemon Verbena, Mullein, Oregano, Salad Burnet, Thyme, Wormwood

PROPAGATION

FROM SEED: Anise Hyssop, Basil, Borage, German Chamomile, Chervil, Chives, Coriander, Dill, Fennel, Lovage, Parsley, Summer Savory, Sorrel, Thyme, Wormwood

FROM CUTTINGS: Bay, Bergamot, Roman Chamomile, Curry Plant, Hyssop, Lavender, Lemon Verbena, Mint, Rosemary, Rue, Santolina, Southernwood, French Tarragon

SEED OR CUTTINGS: Catnip, Feverfew, Lemon Balm, Marjoram, Oregano, Sage, Winter Savory

**The Herb Garden
3840 Old Almonte Road
Almonte ON K0A 1A0
613-256-0228
www.herbgarden.on.ca
www.herbfest.ca**