

Herb Harvest Guide

Basil

Using scissors, snip off top portions of highest stems (about four leaves per stem) to encourage broad, bushy growth.

Chamomile

Using scissors, remove flower heads when the petals start curling back. Dry completely and crumble for herbal tea.

Chives

Cut outer leaves with scissors, leaving at least 2 inches at bottom. The cut leaves will generate new growth.

Cilantro

Cut top third of stems with scissors, ensuring that enough leaves remain on bottom. The cut stems will generate new growth.

Dill

For fresh use, cut desired stems/leaves with scissors. To harvest seeds, cut flower head with scissors after majority of seeds have formed. Hang upside down in a paper bag to dry; seeds will eventually detach from flower head and fall to bottom of bag.

Fennel

Cut desired stems/leaves with scissors.

Lavender*

Use clippers to cut stems whose flowers have bloomed. Dry completely.

Mint*

Use clippers to snip desired stems, leaving at least five inches at bottom.

Nasturtium

Using scissors, gently pinch blossoms from stems. Blossoms will form all season.

Oregano*

Can be harvested once plant reaches a total height of about 6 inches. Using pruners, cut stems before plant has begun flowering, leaving at least five inches at bottom.

Parsley

Using scissors, cut outer stems at base of plant. New grower will emerge from the middle.

Sage*

Use pruners to cut desired stems, or fingertips to pick desired leaves, but leave at least two-thirds the plant.

Sorrel

Use scissors to snip outer leaves at base of plant.

Thyme*

Use pruners to cut desired stems. Dry completely, crumble, and store in a tightly capped jar.

* Do not harvest beyond mid-September, as plants need to harden off for winter.