

## HARVESTING AND PRESERVING HERBS

HERB	WHAT & WHEN TO HARVEST	HOW TO PRESERVE
Ambrosia	Flowering stems when green or beige	Dry in bunches or wreath shape
Angelica	Side leaf stalks in fall or 1st year; more often in 2nd year	Screen Dry leaves; freeze or crystalize stalks
Anise	Flowers & leaves when seeds turn brown	Screen Dry leaves & seeds
Artemisia (Silver)	Flowering stems when seed heads are whitest in late summer	Dry in bunches, vases, or wreath shape
Basil	Prune top 1/2 of plants whenever lush growth before flowering	Screen Dry, then oven-crisp. Or oil, vinegar, freezer or pesto
Bay, Sweet	Individual leaves sparingly until established; then top 1/4 when lush or when transplanting to larger pots	Screen Dry
Bergamot	Top half of plant when flowering	Dry in vases, bags or bunches
Borage	Prune tops for early leaf harvest; then top half when flowering	Screen Dry leaves, candy flowers
Calendula	When flowering	Screen Dry
Chamomile (Annual)	Top half when flowers turn from gold to brown; leave some to self-sow	Screen Dry, or bags
Chamomile (Perennial)	Prune as desired if for ground cover	Screen Dry
Caraway	Seed heads when brown	Screen Dry
Catmint	Top third after flowering for second bloom	Bunches
Catnip	Top half early and late summer before blossoming	Bunches or bags
Chervil	Outer leaves in fall and 2nd spring; preserve central growth and some seed heads	In butter, oil, or freezer
Chives	Snip outer leaves regularly all season, cut flowers in spring	Scissor snip for freezer; vinegar
Clary Sage	When flowering	Screen Dry
Comfrey	Top half, or more, 2 or 3 times during lush summer growth	Screen Dry
Cilantro	Upper new finely cut leaves as needed	Use fresh leaves or preserve leaves in oil or freeze
Coriander	Foliage as needed, but allow some to go to seed; harvest when seeds turn brown	Seed heads in bags; leaves in oil or freeze
Costmary	Leaves in mid-summer and early fall	Screen Dry
Dill	Top half of plants when seed heads are beige; may trim foliage lightly earlier	Bunches or oil; vinegar or freeze
Fennel	Whole plant when flowering; may trim foliage earlier	Screen Dry or vinegar, oil or freezer
Fenugreek	Seed pods when ripe in fall	Screen Dry or syrup
Feverfew	Flowers when blooming in mid-summer	Bunches
Garlic	Flowers in spring; bulbs late summer after leaves have died down	Braid, air-dry in nylon; oil, vinegar
Geraniums, Scented	Prune whenever lush growth	Screen Dry or candy or jelly
Horehound	Top half when flowering, but may prune leaves in spring & early fall	Bunch dry; candy
Hyssop	Top third in early and late summer	Bunch dry
Lady's Mantle	Prune foliage early in season, then when flowering	Screen or bunch
Lavender	Cut back top third of branches just before flowers open up	Screen, bunch, or vase
Lemon Balm	Top half early, or late summer before flowering	Bunch or bag, candy, vinegar or jelly
Lemon Verbena	Top half mid-summer and early fall before bringing inside	Screen Dry, candy or jelly

HERB	WHAT & WHEN TO HARVEST	HOW TO PRESERVE
Lovage	Half of top leaves in late spring and early fall	Bunch dry & oven crisp, or preserve in oil or freeze
Marjoram	Top third mid-summer & early fall before flowering	Screen Dry then oven crisp
Mints	Top half, or more in late spring, mid-summer, and early fall	Bunch or Bag-dry, Candy, ice cubes, vinegar, jelly
Oregano	Cut top half in summer, before flowering, then again in early fall	Bunch or bag-dry, then oven crisp; vinegar, oil
Parsley	Outer leaves when lush, leaving central growth	Bunch, oven, or freeze
Pennyroyal	Prune in early summer; top half when flowering in fall	Screen Dry
Pineapple Sage	Top third when lush foliage	Screen Dry or bunches
Rosemary	Top 1/4 when established & lush in northern gardens or pots	Screen Dry, bunches, oil or vinegar or jelly
Rue	Prune top half in spring and when flowering	Bunches or bags
Safflower	Petals when flowering	Paper bags
Saffron	Stigmas in the fall	On white paper towel in dark place
Sage	Prune top third in early spring and again in mid-summer	Screen Dry or bunches; oil, vinegar or freeze
Salad Burnet	Prune young leaves often; cut off flowering stalks	Screen Dry or vinegar or freeze
Santolina	Prune in early spring and as necessary for neatness	Screen Dry or bunches
Shallot	Bulbs when foliage yellows	Sun-dry; store in mesh or nylon out of light; oil
Sorrel	Cut back flowering stems for later crop	Use fresh young leaves for cooking or freeze
Southernwood	Cut back by a third in early spring; half of plant in late summer	Bunches or in open paper bags
Stevia	Whole plant just as it forms flower buds, but before they bloom. Harvest in morning while at highest sugar content	Dry in bunches or strip leaves and dry: store dried leaves or grind leaves as powder
Summer Savory	Top half in mid-summer and early fall before flowering	Screen Dry
Sweet Cicely	Leaves as needed in late spring and early fall before they darken	Screen Dry, bunches, or freeze
Sweet Woodruff	Cut back half of plant when flowering in spring; and repeat in early fall	Screen Dry
Sweet Wormwood	Harvest whole plants when flowering in green or brown; leave some to self sow	Dry in vases or wreath shape