

HERB HARVEST

Angelica	leaves & stems - anytime roots -fall
Anise	leaves - anytime harvest after flowers have dried
Basil	fresh, young leaves - anytime older leaves are sharper in taste
Borage	young leaves - anytime flowers - just as they open
Chamomile	blossoms - only on sunny days and dry slowly on racks
Caraway	seeds - cut stems when brown
Chervil	young leaves - before plant blooms
Comfrey	young leaves - in May roots - dig in early spring and late autumn
Coriander/Cilantro	young leaves - anytime seeds - cut blossoms just before they become dry, brown and ripe
Costmary	leaves - anytime before plant blooms
Dill	leaves - from early summer to fall seeds - pick dry blossoms when brown
Fennel	young leaves - anytime seeds - cut flowers when brown and dry
Garlic	dig when foliage is yellow and dry
Hyssop	leaves - anytime cut blossom stalk just after it opens
Lemon Balm	leaves - anytime cut blossom stalk just after it opens
Lovage	leaves - anytime before blooming
Marjoram	leaves - anytime leaves become extra spicy while blooming to dry the leaves, pick just before round buds open
Mint	leaves - anytime

Multiplier Onions	bulblets - when top dries
Oregano	young leaves - anytime
Parsley	young leaves - anytime before blooming dig root parsley at end of fall
Rosemary	leaves - anytime sprigs - anytime
Rue	leaves - anytime
Sage	leaves - anytime before freezing new shoots must be put out before freezing
Summer Savory	young leaves - anytime cut sprigs just before or during blooming to dry
Winter Savory	leaves or twigs - anytime pick and dry these before blooming
Sorrel	young leaves - anytime
Tansy	cut and dry entire blooming plant anytime in summer
Tarragon	leaves - before blooming flavor weakens when dried
Thyme	leaves - anytime
Valerian	dig roots in fall
Mugwort, Wormwood, Southerwood	leaves - before blooming
Watercress	leaves anytime

Note: when harvesting, take no more than 1/2 to 1/3 of the plant
harvest in the early morning or early evening