



Harvesting and Using Herbs

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Most herbs can be used fresh in a variety of cooking dishes. The best time to harvest herbs depends on the type and planned use (please see table). Leaves harvested in the morning are best. Generally, cut no more than one-third of the stem's length during the summer. To prevent flowering, pinch off buds as they appear. Fresh herbs can be left on their stems for cooking if they will be removed before serving. Otherwise, remove leaves from stems before cooking.



All Season	Before Flowering	During Flowering
Borage	Anise, <i>leaves</i>	Catnip
Caraway, <i>leaves</i>	Basil	Chamomile
Chives	Betony	Saffron
Clary	Chervil	
Dill, <i>fresh leaves</i>	Cilantro	
Lemon Balm, <i>fresh</i>	Dill, <i>leaves for drying</i>	
Lemongrass	Fennel, <i>leaves</i>	
Lemon Verbena	Hyssop	
Lovage, <i>fresh</i>	Lemon Balm, <i>for drying</i>	As Seed
Marjoram, <i>fresh</i>	Lovage, <i>for drying</i>	Anise
Mint	Marjoram, <i>for drying</i>	Coriander
Oregano, <i>fresh</i>	Oregano, <i>for drying</i>	Caraway
Rosemary	Parsley	Dill
Sage, <i>fresh</i>	Rue	Fennel
Summer Savory, <i>fresh</i>	Sage, <i>for drying</i>	
Thyme	Summer Savory, <i>for drying</i>	
Tarragon	Thyme	

Drying Herbs

- Tie 10 to 15 stems together in bunches and hang them in a warm, airy place to dry for up to three weeks.
- Leaves should feel crisp and crackly to the touch when dry.
- Dry leaves should be stored whole in air tight glass or ceramic containers.
- Dried herbs are best if used within the first year after harvesting.

