



HARVESTING HERBS

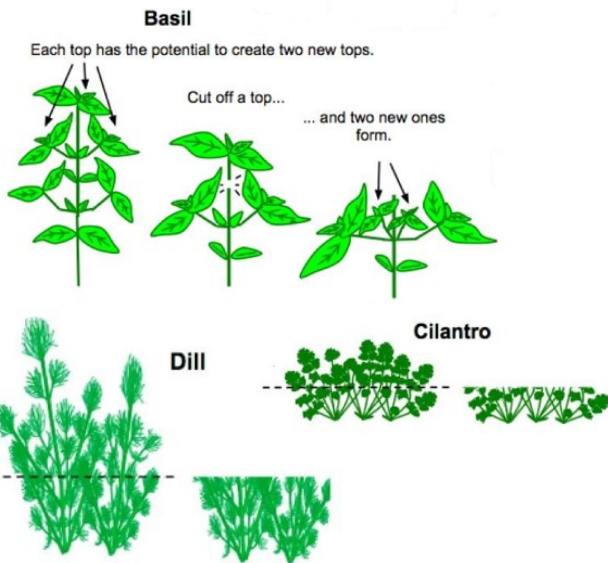
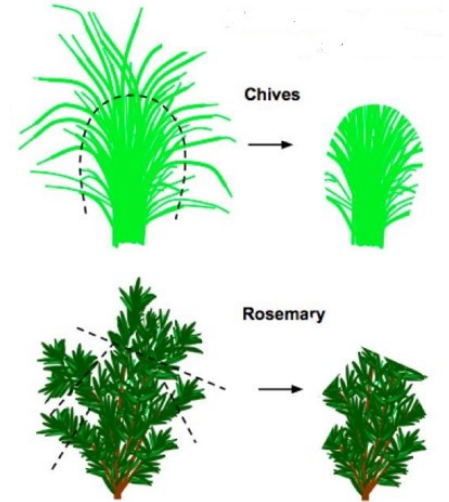
METHODS FOR MULTIPLE HARVESTS

CUTTING TO THE CORE

Cut back 1/3—1/2 of the plant. Do not cut to the ground.

Chives and other sprawling or spreading herbs like mint, lemon balm, oregano, or creeping thyme can be cut fairly aggressively back to the core.

Cut back the top few inches. Do not cut down to the woody core, unless pruning for winter. Cut more conservatively with these slower growing, woody perennials like rosemary, sage, lavender and winter thyme.



CLIPPING THE TOP

Pinching off the flowers in the summer for these herbs will prolong their harvest. Each top has the potential to create two new tops. When harvesting, pinch off the tops to create a fuller, bushier plant. Picking off leaves will just defoliate it.

Cut back herbs like cilantro and dill as shown, but do not cut them to the ground. You will get a second harvest within a few weeks of you leave the bottom portion of the plant.

CUTTING OUTER LEAVES

Leave the tender new growth on flat leaf herbs.

For a continuous harvest, cut only the outer leaves on herbs like parsley, leaving the inner, smaller stalks to become the next harvest.

