



GROWING DILL

Dill is a short lived annual and is easy to grow, it's a herby delight, with its gentle Fennel like flavour and tender leaves. The seeds are also edible and are good for soothing sensitive stomachs similar to Caraway and Fennel.

Seed Sowing

Sow your dill seeds from March to July. They are ideal for direct sowing, as module-sown plants don't like roots disturbed and tend to bolt quickly. Sow 7-9 seeds in pots or rows around 25cm apart; plants should be thinned to 15cm apart in the row. Keep them well-watered to prevent bolting. Best sown every two weeks for a continuous harvest.

Transplanting

Ensure your seed bed is free from weeds. Dill prefers full sun or partial shade. Plant your seedlings carefully; they do not like root disturbance. Plant in rows around 25 cm apart, with plants 15 cm apart in the row, and water well.

Plant Care

Dill is very easy to care for. Keep it weed-free and water it during hot spells. You can mulch around the plants to retain moisture and prevent weeds. They can grow up to 2 m if you let them flower, so they may need a cane to support them.

Challenges

Protect from slugs and snails, as they do like direct-sown dill. Avoid watering in the evening, as this will encourage overnight slugs and snails. Encourage predators like ground beetles, lizards, slow worms, and, if you're lucky, hedgehogs into your growing space by creating a suitable wildlife habitat. Do not grow near fennel, as they cross-pollinate, affecting the flavor.

Harvest

Keep picking the larger leaves to encourage new young leaves. You can pinch out tips to keep the plant compact and bushy. Removing any flower spikes will prolong leaf production, but it will eventually go to seed. It's a great flower for pollinating insects, so there's no need to remove it once it goes to seed; the seeds are edible and a great spice, similar to caraway and fennel.

Culinary Ideas

Dill is an extremely versatile culinary herb; it can be used fresh or dried in pickles. It's packed with antioxidants, vitamin C, as well as potassium and iron. Traditionally used to flavor chicken, fish, and eggs, some great recipes include gravadlax, dill potato salad, Icelandic remoulade, dill pickles, and tartar sauce.

Seed Saving

To save dill seeds, allow plants to flower; harvest when the seed head has turned brown. You can remove seed heads and leave them in a dry, well-ventilated place to dry for at least 10 days. Rub the seeds off the dry plant and store them in a cool, dry place. Stored this way, seeds can remain viable for 2-3 years.