

Latin Name/Genus: *Anethum graveolens*

Family: *Apiaceae*

Difficulty: Easy

Season: Warm season

Exposure: Full sun

Zone: Between Zones 2-11



Timing: Direct sow late spring through summer, or sow when cucumbers are transplanted, to coincide maturity for pickling. Dill tends to bolt if transplanted, so it is best direct sown. Stagger the harvest by sowing every 2-3 weeks for a constant supply of fresh leaves. Optimal soil temperature for germination: 15-21°C. Seeds should germinate in 10-21 days.

Starting: Dill seeds need some light to germinate. Sow seeds no more than 5mm (¼") deep in rows 45cm (18") apart. Thin the plants to stand at least 15cm (6") apart.

Growing: Ideal pH: 5.0-7.0. Grow in moderately rich soil in full sun. Water and feed regularly, and stop any overhead watering once plants are 60cm (24") tall to prevent issues with mildew forming on the leaves.

Nutrient Preferences: Dill is pretty easy, only seeking a macronutrient feeding containing excess phosphorus in late spring.

Harvest: Begin harvesting the tasty leaves once plants reach 15cm (6") tall. About 12 weeks after sprouting the seed heads begin to form. When the first seeds have turned brown, cut the whole head and hang it upside down for the drying seeds to fall out into trays or paper bags. Dill leaf loses most of its flavour when dried, so freeze it in ice cube trays filled with water for use all winter.

Companion Planting: Dill improves the health of cabbages and other Brassicas, and is a very good companion for corn, cucumbers, lettuce, and onions. Dill attracts ladybugs, lacewings, and the parasitoid wasps that feed on garden caterpillars, and at the same time repels aphids and spider mites. Avoid planting near carrots and tomatoes.