

Harvest and Dry Herbs

Harvest all but the central tuft of the mature plant in the late summer or fall, when the leaves are full and before they produce flowers, unless growing for their flowers or seeds. Tie up small bunches of herbs from their stems with rubber bands or twine and hang them upside down in a warm, shaded location to dry, or inside. You can tie a small paper bag around individual bunches if they are drying in a dusty area. If harvesting for the seeds, wait until flowers turn to seed head, then pick and use the paper bag drying method to catch the seeds.

Alternately, place stems or just the leaves in a single layer over stretched burlap or a screen, allowing enough room for the air to circulate around them. When fully dry, run your fingers down the stem to free the leaves. Store in an airtight container away from heat and light sources.

Your dried herbs are ready when; leaves and some flowers get crunchy, twigs and stems break with a snap, seeds and nuts can be turned into a powder that doesn't clump together easily.