



MILLER GREENHOUSES, INC

OF WALLINDORD, PA

403 BEECH ROAD

WALLINGFORD, PA 19086

P:610-874-3863 EMAIL: MGHGROWER@GMAIL.COM

Website: mghofwallingford.com



All About Fern Leaf Dill

Characteristics, Cultivation, and Uses

Fern Leaf Dill (*Anethum graveolens* 'Fern Leaf') is a popular variety of dill that is cherished for its ornamental appeal and culinary uses. Unlike common dill, Fern Leaf Dill is more compact, reaching about 18 inches in height, and has delicate, feathery leaves that add texture and beauty to any garden.

Characteristics

Fern Leaf Dill is easily identified by its finely divided leaves and small yellow flowers. The foliage is lush and fern-like, making it a visually pleasing addition to herb gardens, containers, and flower beds. The plant typically grows to a height of 12 to 18 inches and spreads about 12 inches wide. Its compact nature makes it ideal for smaller spaces and urban gardening.

Cultivation

Growing Fern Leaf Dill is relatively simple and rewarding. Here are key steps for successful cultivation:

Planting

- Soil: Fern Leaf Dill prefers well-drained soil with a pH between 5.5 and 7.5.
- Sunlight: Full sun is optimal for growth; however, it can tolerate partial shade.
- Watering: Water regularly but ensure the soil is not waterlogged.
- Temperature: Ideal growing temperatures are between 60°F and 70°F.

Sowing

- Seed Starting: Direct sow seeds in the garden after the last frost.
- Spacing: Sow seeds about 1/4 inch deep and space them 12 inches apart.
- Germination: Seeds typically germinate within 10 to 14 days.

Maintenance

- Thinning: Thin seedlings to ensure proper air circulation.
- Fertilizing: Use organic fertilizers sparingly.
- Pruning: Pinch back to encourage bushier growth.

Uses

Fern Leaf Dill is versatile in its applications, both culinary and ornamental. Here are some popular uses:

Culinary Uses

- Flavoring: The leaves are used to flavor a variety of dishes, including soups, salads, and fish.
- Dill Pickles: Essential for making dill pickles, adding a distinctive taste.
- Herb Butter: Combine chopped dill with butter for a flavorful spread.

Ornamental Uses

- Garden Design: Adds texture and green hues to mixed borders and container gardens.
- Companion Planting: Acts as a companion plant to deter pests.

Medicinal Uses

- Digestive Aid: Dill has carminative properties that can help alleviate indigestion.
- Anti-inflammatory: Contains compounds that may reduce inflammation.

Harvesting and Storage

- Harvesting: Cut leaves as needed; the best time is in the morning when oils are most concentrated.
- Storing Fresh Dill: Wrap in a damp paper towel and store in the refrigerator.
- Drying Dill: Hang upside down in a warm, dry place until completely dry.

Fern Leaf Dill is a delightful addition to any garden, offering both aesthetic beauty and practical uses. Whether you're a seasoned gardener or a novice, cultivating this herb will add a touch of elegance and flavor to your gardening experience.