

HERB HARVEST CHART

Herb	Harvest frequency per plant/patch	Time of day	Part to take	Edible parts	What to look for	Tool Needed	Immediate post harvest needs
Basil	every 2-3 days	morning	prune down 2-3 leaf nodes	leaves	full size plants; flower buds just starting to form	clippers	moisten & refrigerate or put stem ends in water on counter
Chives	as needed	any	leaves	leaves & flowers	long leaves	clippers or scissors	moisten & refrigerate
Cilantro	every 2-3 days	morning	leaves	leaves & seeds	take full size leaves from along the main stem	none or clippers	moisten & refrigerate
Dill	every 2-3 days	any	leaves	leaves & seeds	take full size leaves from along the main stem	none or clippers	moisten & refrigerate
Mint	as needed	any	stem with leaves	tender leaves - eat; leaves & stems -tea	cut whole stem before full bloom	clippers	rinse & refrigerate
Oregano	as needed	any	stem with leaves	leaves	cut whole stem before full bloom	clippers	use fresh or dry
Parsley	as needed	any	whole leaf stems	leaves	take nice outside leaves	clippers	moisten & refrigerate
Rosemary	as needed	any	stem with leaves	needle-like leaves	prune plants for shape as harvest	clippers	use fresh or dry
Sage	as needed	any	prune down 2-3 leaf nodes	leaves	nice green leaves	clippers	use fresh or dry
Savory, summer	every 3-4 days	any	prune stems with nice leaves	leaves	cut stems before full bloom	clippers	use fresh or dry
Thyme	as needed	any	prune stems with nice leaves	leaves	cut stems just above older growth before full bloom	clippers	use fresh or dry