

*the*  
**HERBS**





# CHIVE

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*{Allium schoenoprasum}*



# CHIVE

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**TASTES:** Strongly like onion.

**WHEN TO PLANT:**  
Early spring to midsummer.

**WHEN TO PICK:** After a couple of months it will have grown enough for you to be able to slice off most of the chive, leaving just 2cm ( $\frac{3}{4}$ in) to grow back. Chopping off the edible flower head will encourage more to grow.

**HOW TO PLANT:** Start growing the chives inside, sprinkling the seeds in a row and then barely covering with soil. Water them well and move them outside once they're 5–6cm (2–2½in) tall – you can carefully dig them up and transplant

them to another container if you like, spacing them about 15cm (6in) apart. Although they might disappear in the winter, they are still alive – you can leave them outside and they will grow back again in the spring.

**PLANT IT WITH:** Chives tend to grow pretty tall, so plant them with squat, equally reedy herbs like dill and thyme.

**WORKS PARTICULARLY WELL WITH:**  
Beetroot, chicken, haddock, goat's cheese, parsnip, potatoes, sour cream.

**SUBSTITUTE IT WITH:**  
Basil, oregano, winter savory.

**CAN BE EATEN:**  
Raw, steamed or cooked in sauces.



# DILL

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*{Anethum graveolens}*



# DILL

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**TASTES:** Soft and sweet, and similar to caraway.

**WHEN TO PLANT:**

From April until the end of July.

**WHEN TO PICK:** Snip off the whole stalk from mid-June until late September.

**HOW TO PLANT:** Fill a small or medium-sized container with soil and create a groove down the middle with the end of a pencil or your finger. Sprinkle the seeds into the groove and cover with about 1cm ( $\frac{3}{8}$ in) of soil. Water well and watch the sprouts begin to grow – you can carefully uproot them if you need to give them more space; they like at

least 10cm (4in) in each direction if possible. Sow a fresh batch every month or so for a continuous harvest throughout the summer.

**PLANT IT WITH:** Dill needs a lot of space, so keep it by itself or with a similarly thin herb that won't branch into it, such as chives.

**WORKS PARTICULARLY WELL WITH:** Cucumber, lime, lemon, gherkins, mackerel, red peppers, spring onions, trout.

**SUBSTITUTE IT WITH:** Borage, chervil, parsley.

**CAN BE EATEN:** Raw or cooked in sauces.

