Fresh, frozen or dried, the ferny foliage and seeds are a tasty flavoring for fish, lamb, new potatoes and peas. Remember to add dill at the end of cooking, because cooking will destroy most of its flavor. The flavor is similar to aniseed, so be sparing when adding it to food or it will overwhelm other flavors.

In 2009, Yuma County producers grew roughly 100 acres of fresh herbs including dill.

Dill will produce wispy leaves growing on a single stem about 30 inches high, which can be harvested about eight weeks after sowing. At this stage the plant will begin to produce flower heads, causing the leaf production to stop. In Eastern European countries, they grow dill principally for the flower heads which are used to flavor pickled fruit and vegetables, especially gherkins.

Dill will keep well in the fridge for about three weeks - the remainder can be stored in the freezer in individual portions. Dill can be dried and stored in an air-tight container, but in our experience this causes it to lose most of it's flavor.

Dill, *Anethum graveolens*, is a tender annual, native to Asia Minor and the Mediterranean region, is a member of the carrot family and has been cultivated since at least since 400 BC. The tall, leggy plant is best known for its use in pickling, but the foliage and seeds may also be used in soups, salads, breads, party dips and fish dishes.

Dill grows best in a well drained, slightly acidic soil, rich in organic matter.

In Yuma, dill is grown from direct seeding, planted 1/4" deep and are thinned to a distance of 10"-12" apart.

As with most herbs, dill does not require frequent fertilizing.

Dill is best known for seasoning pickles but is delicious in many recipes for meat, fish and poultry.

Dill is widely cultivated and naturalized throughout Europe, Asia and the Americas. In medieval Europe it was believed that dill protected against curses and witchcraft. It was also thought to make one drowsy. The word “dill” comes from the Norse word “dilla” which means to put to sleep.

An essential oil obtained from the fruits and leaves of the dill plant, is used not only for pickles, but also in chewing gums and candy.

Dill seeds are very small and very light. It takes more than 10,000 dill seeds to make an ounce. One tablespoon of dill seed contains more calcium than a cup of milk.

Long grown for its medicinal and flavoring properties, the plant has its scent, which emerges when the foliage is handled or crushed. The soft feathery green foliage is often used in cooking for its aniseed favor especially with fish.

Yes, there is an "International Dill Pickle Week" the last two weeks in May. It was first celebrated in 1948. It usually includes the start of the summer season, Memorial Day weekend.

In 1900, Heinz erected a 40 foot electric dill pickle in New York.

Kurt Nolte is an area agriculture agent with the Yuma County Cooperative Extension. He can be reached at 928-726-3904.