

How to Grow Parsley

General

Both curly and flat-leaf parsley are loaded with flavour and productive over a long period in your organic herb garden. Parsley is cold hardy and can even be harvested for much of the winter.

Latin

Petroselinum crispum

Family: Apiaceae

Difficulty

Easy

Season & Zone

Season: Cool season

Exposure: Full sun to partial shade

Zone: Hardy to Zone 5

Starting

If starting indoors, sow seeds 1cm (½") deep, in sterilized seed starting mix, in peat pots or plug trays. Like its cousin's dill and cilantro, parsley develops a taproot that does better if left undisturbed. You can sow outdoors 3cm (1¼") deep, spaced 8cm (3") apart. Thin final plants to 15cm (6") apart.

Growing

Grow parsley in a deeply dug bed. Add a generous amount of rotted manure or finished compost to the bed several weeks in advance, or the previous fall. For summer crops, aim to grow plants in a place where they will receive some shade during the day - either on the east or west side of a structure or fence works well. For winter crops, start new seeds in late summer and transplant out to a warm, sunny location by September. Parsley will grow all winter if cloche protection is provided.

Harvest

Cut individual sprigs from the outside of the plant or the whole plant as needed. Sprigs can be dried in the food dehydrator. Chop sprigs into the portions that your favourite recipes call for, place into an ice cube tray and add water to cover. When frozen, bag and store until needed. This keeps the parsley fresh for months.

Companion Planting

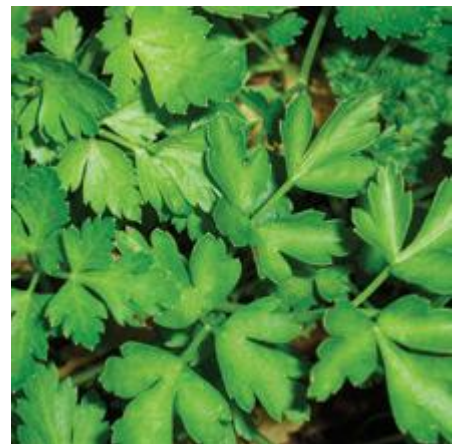
Parsley likes asparagus, carrots, chives, corn, onions, and tomatoes. The leaves can be sprinkled on asparagus to repel asparagus beetles, and around roses, to improve their scent. Parsley allowed to bloom will attract hoverflies and predatory wasps. Don't plant it near mint.



Parsley



Dark Green Italian Organic



Dark Green Italian