

Fennel (Bronze)

Bronze fennel is a leafy-type that does not produce a bulb like other fennel. It is suitable for container growing. These plants are attractive to beneficial insects such as lady beetles, hover-flies, lacewings, and tiny parasitoid wasps. The leaves and seeds can be eaten. They have a tasty licorice flavour and are often used in pickling.

Matures in 30-60 days

Season: Cool Season

Exposure: Full sun

Difficulty: Easy



Growing

Direct sow late spring through summer about 5mm (1/4") deep and about 15cm (6") apart. Stagger the harvest by sowing every 2-3 weeks for a constant supply of fresh leaves. Grow in moderately rich soil in full sun. Water and feed regularly and stop any overhead watering once plants are 60cm (24") tall to prevent issues with mildew forming on the leaves. Begin harvesting the tasty leaves once plants reach 15cm (6") tall. About 12 weeks after sprouting, the seed heads begin to form.

Saving

Allow the herbs to flower and the flower heads to dry. Snip the flower heads off and dry them out in a warm, dry place. To collect the seeds, shake the dry flower head into a paper bag or bucket. Put the seeds into a dated and labelled envelope and return to Brock!