Bronze Fennel  *Foeniculum vulgare*

This non-bulbing fennel makes an elegant addition to the kitchen herb garden. The seeds and leaves are most commonly used to season both sweet and savory dishes and baked goods. The flowers, stalks, and roots may also be used.

**Culture:** Fennel prefers full sun, but tolerates partial shade. Avoid soggy or flooded conditions. Best direct sown as the plants form long taproots. Sow several seeds in “stations” at desired spacing and thin to one plant. Perennial in zones 6 and warmer; self-sows readily.

**Harvest:** Trim the leaves at any time as needed and use fresh or dry for later use. Harvest the seeds for culinary use when fully plump.

**Seed Savers:** Allow the seeds to mature on the plants for best germination. Avoid crosses with dill. Dry the seeds completely before storing.