

Cross Pollination



How to Keep your Herbs Green and Healthy

By Claudette Sims

How many times have you gone to use the cilantro you bought mere days ago, only to discover a melting ooze of blackened leaves?

I've finally found a way to keep all my herbs green and healthy looking when I bring them home. Simply stand the bunch of herbs in a container of water, fit a plastic bag over the top and place in the fridge. That's it! Parsley, green onions, thyme and yes, even the dreaded cilantro will keep for weeks this way.

I was inspired by this gadget that is sold especially for the purpose-an orange plastic container with a clear plastic dome. It's OK, but a real pain to use. It isn't always the correct size and is difficult to fit. By comparison, an old jar or plastic container with a clear bag is super easy to use-and free!



Clip the leaves you need for your recipes and then slip the plastic bag over the herbs. Using a chip clip to secure the top makes it even handier.



This cilantro was purchased over a week ago! The leaves are still green and vibrant!

You can use the same technique for green onions. I've kept them in a container on the counter, clipped them as needed and then watched as the green tops grew back.

Freezing Herbs



You can also freeze some herbs in oil. It reduces some of the browning and freezer burn that herbs can get in the freezer.

Many winter stews, roasts, soups, and potato dishes call for oil and so you can take a cube of frozen oil and herbs, and use this as the base of your dish. Cook the onions and garlic in this herb-infused oil and let the taste of herbs spread through your whole dish.

Just be careful which herbs you choose as this method of preservation works best with the tougher *hard herbs* such as rosemary, sage, thyme, and oregano.

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Newsletter of the Halton
Master Gardeners

Website:

<http://haltonmastergardeners.wordpress.com>

February TO DO List

- Order flower and vegetable seeds.
- Bring out bulbs prepared for forcing.
- Do winter pruning (apple, ash, conifers). Do not prune maples or birch in spring.
- Check out dates for Canada Blooms (March 11-20) and other garden shows.
- Sharpen and repair garden tools.

Master Gardeners of Halton

Email Help Line: haltonmastergardeners@gmail.com



Halton Master Gardeners Speakers List

Join us for our monthly speakers held at the Royal Botanical Gardens at 7:15 p.m., first Wednesday of the month.

The March speaker is Tara Nolan, journalist, blogger, speaker, gardener, who will present on **Why Raised Beds Rule!**

Contact: Patty King at [a_p@cogeco.ca](mailto:ap@cogeco.ca) Please note a \$5.00 fee covers speakers and refreshments.

See Us in Action!

Find us at the Grimsby Garden Club on March 28 at 8:00— **“What's in a Name?”** A talk about famous people behind the names of plants, by Claudette Sims

And at the **Seed Saturday** sponsored by the Milton and District Horticultural Society and Landscape Ontario. Saturday, February 27th from 10 am to 4 pm at Landscape Ontario, 7856 Fifth Line, South Milton

Sweet Cicely - Myrrhis Odorata. Culinary and Ornamental

By Herb Goddess, Christine Says

Ah Sweet Cicely, what a wonderful name for a tall and stately herb. Every part of this plant is edible. The seeds are oily and taste slightly of anise, and they are quite spicy.

The oil of the plant is used for flavouring the liquor Chartreuse. The leaves are sweet enough to be used as sugar, so put them in desserts or salads.

Cicely grows to about 5 feet and has large delicate bright green foliage. The white flowers grow in umbels in midsummer. The flowers ripen into seed heads in the fall and resemble little umbrellas. This herb would be excellent grown as a background plant for a wooded or shady garden.



Now that our ash trees are no longer with us my shade garden is no more the shady haven it once was and I can't find the Sweet Cicely. I should have planted the seed last fall, and it's too late now.

Which means I will be trotting off to the Nurseries to find it. This herb can sometimes be elusive so Richters may be the answer. However, Richters is like eye candy and one can easily drop many dollars at their establishment!