



### About Caraway

Caraway is a versatile culinary herb that is commonly used in breads – particularly rye bread, and also occasionally to flavor cheeses such as havarti. Caraway is also used to spice certain sweet-tasting liqueurs. Caraway can also be cooked as a root vegetable much like parsnip or carrot.

### When to Plant

Sow caraway seeds outdoors in spring or autumn. For an early start, sow caraway in spring as early as the soil can be worked, about the date of the average last frost. Seeds sown in spring will not produce flowers or seeds until the second summer. If starting indoors, do so 3-4 weeks before the average last frost.

### Where to Plant

Caraway grows best in well-drained sandy soil with a pH of 6.0 to 7.0. It prefers full sun conditions but can tolerate partial shade.

### How to Plant

Add aged compost to planting beds in advance of planting. If starting indoors, press seeds into potting soil surface and cover lightly with vermiculite. For outdoor starts, sow seed shallowly, about 1/4-1/2" deep. Space caraway plants 8" apart, with rows 18-24" apart, and then thin successful plants from 12-18" apart when seedlings are about 4" tall. Water evenly and regularly until plants are established. After, caraway can be left nearly dry in between waterings. Stop watering when flowers begin to form. Fertilize lightly when seedlings are 3" tall and again when flowers appear.

### Caring for Caraway

To harvest, cut caraway leaves from spring onward the first year. During the second year, harvest after flowering but before seeds fall to the ground. Cut flower heads as seeds turn from yellowish to brown. Harvest roots as soon as flowering is finished. Allow seeds to dry out and turn brown. Place a paper bag around seed heads, allowing seeds to drop in the bag as they ripen.