



Preserving the Harvest

Most common drying methods used in the 1940's.

- Air drying / hanging – bundled and hung upside down in warm, dry, well-ventilated places (attics, porches, cellars)
- Screen drying – spread on mesh screens or cheesecloth stretched over wooden frames, allowing airflow from all sides
- Sun drying – care had to be taken to not degrade flavor from sunlight

Most common herbs grown and used in Victory gardens in the 1940's.

Herbs that dry well:

Rosemary - use on potatoes, roasted meats, breads
Parsley - garnish soups, stews, sauces
Thyme - used in soups, stews, veggie dishes, roasts
Sage - stuffing for sausages, pork or poultry dishes
Mint - used for teas, jellies, and medicinal remedies
Dill, also Freeze dry – used in pickling, salads, fish dishes
Oregano – all types
Bay Leaves – used in soups, stews, sauces
Tarragon – infused in vinegars, chicken dishes, sauces
Chamomile – herbal tea for calming and sleep
Lemon Balm – insect repellent and calming tea
Yarrow – traditional remedy for cuts, fevers, colds

Herbs that do NOT dry well:

Basil
Cilantro
Chives – freeze dry
Garlic chives – freeze dry

Once you've dried herbs from your garden:

- Store herb leaves whole. Crushed or ground leaves lose flavor faster than whole leaves.
- Glass jars are best for storage.
- Be sure and write the name of the herb and the month/year it was harvested.
- Store the closed jar in a cool, dry place away from direct sunlight. Moisture, light and heat are all enemies of anything organic.
- Do NOT put dried herbs in the fridge, freezer, or next to a stove. All three locations are sources of humidity.