

# Common Name: Fennel, bronze

## Botanical Name: *Foeniculum Vulgare Nigra*



- **Zone:** 4-9
- **Type:** Tender perennial
- **Height:** 2-3 ft.
- **Width:** 1.5 ft..
- **Habit:** Tall, slender
- **Flower:** Lacy yellow
- **Bloom Season:** Late spring to summer
- **Foliage:** Feathery, green leaves with a bronze tinge
- **Flavor:** Anise, licorice
- **Fragrance:** Anise
- **Sun:** Full sun
- **Soil:** Well-drained, average
- **Water:** Medium
- **Attracts:** Predatory insects, butterflies, songbirds
- **Tolerant:** Drought
- **Uses:** Ornamental, meat & vegetable dishes, combines well with rosemary, marinara sauces, salads, dressings, sauces, in soups, stews, vinegars
- **Harvesting:** Leaves & stems should be harvested for fresh use before the plant begins to flower. Roots may be harvested in the fall of the first year, before the plant flowers. Fennel must usually be wintered over for seed production. Harvest seeds as they turn a grayish-green color.
- **Note:** Too much moisture at bloom time can prevent formation of seeds.

