

SHEL MERDINE

SECOND NATURE



Parsley

Petroselinum crispum

Height: 12 inches

Spread: 24 inches

Spacing: 18 inches

Sunlight: 

Hardiness Zone: (annual)

Edible Qualities

Parsley is an annual herb that is commonly grown for its edible qualities. The fragrant ferny compound green leaves are usually harvested from late spring to mid summer. The leaves have a sharp taste and a light fragrance.

The leaves are most often used in the following ways:

- Cooking
- Drying
- Seasoning

Planting & Growing

Parsley will grow to be about 12 inches tall at maturity, with a spread of 24 inches. When grown in masses or used as a bedding plant, individual plants should be spaced approximately 18 inches apart. Although it's not a true annual, this fast-growing plant can be expected to behave as an annual in our climate if left outdoors over the winter, usually needing replacement the following year. As such, gardeners should take into consideration that it will perform differently than it would in its native habitat.

This plant is typically grown in a designated herb garden. It should only be grown in full sunlight. It prefers to grow in average to moist conditions, and shouldn't be allowed to dry out. It is not particular as to soil type or pH. It is highly tolerant of urban pollution and will even thrive in inner city environments. This species is not originally from North America.



Parsley foliage

Photo courtesy of NetPS Plant Finder



Parsley

Photo courtesy of NetPS Plant Finder

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Parsley is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. It is often used as a 'filler' in the 'spiller-thriller-filler' container combination, providing a canvas of foliage against which the thriller plants stand out. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.

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