



SEDAN FLORAL GROWN SAFETM

SAGE BERGGARTEN

The extra broad, velvety leaves of 'Berggarten' sage have a bolder look and sharper, soapier taste than the leaves of standard culinary sage. This semi-woody perennial is an age old culinary herb that has been used to flavor foods in home gardens for centuries.

Rosemary Berggarten requires full sun and very well-drained soil. Excessive moisture at the root zone can lead to root rot. Avoid mulching. Once established, sage is very drought tolerant and will thrive where growing conditions are drier, and also in areas with regular rain if provided sharply drained soil and high light. Bergarrten spreads 18-24" and grows to heights of 2-3 feet.

Medicinally, Sage is used in teas to soothe sore throats and coughs as well as the treatment of sprains, swelling, ulcers and bleeding. The medicinal uses are practically endless.

Complimentary Foods		
Duck Eggplant Fish Game Goose	Liver Peas Pork Poultry Ravioli	Toasts Stuffing Tomatoes Tuna Veal



A fresh and healthy way to better living™

Where to Plant

Border or Bed
Container
Edging
Focal Point
Fragrant
Great Foliage
Ground Cover
Mass Planting

Cuisine

Southwestern US

Flavor Pals

Anchovy Garlic Parsley Rosemary Thyme