



Full Sun ☀

Dry Water 💧

SEDAN FLORAL GROWN SAFE™

ROSEMARY

Rosemary is one of those wonderful herbs that make a beautiful ornamental plant as well as a welcome culinary seasoning. Rosemary is a woody, perennial herb with fragrant evergreen needle-like leaves. Rosemary leaves have a tea-like fragrance and a pungent, slightly bitter taste. They are generally used sparingly, dried or fresh, to season foods. Whole sprigs are removed before food is served because of their powerful taste. Rosemary has a main stem usually around 3' but sometimes up to 7' tall and linear leaves resembling curved pine needles, dark green and shiny above, white beneath, and with margins rolled back onto the under face. The flowers are bluish, with small clusters. When growing rosemary plants, provide them with well-drained, sandy soil and at least 6-8 hours of sunlight. Most herbs thrive on being trimmed every now and then, especially those used for flavorings. Snip sprigs just as you would when cutting back a houseplant, trimming Rosemary once blooming has ceased. The general rule for trimming Rosemary is not to take more than one-third of the plant at any time and make cuts just above a leaf joint. These can then be dried like any other herb by hanging tied bundles upside down.

Where to Plant

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

Cuisine

- Greek
- Italian
- Mediterranean

Complimentary Foods

- | | | |
|---------|-----------|--------------|
| Beans | Mushrooms | Poultry |
| Chicken | Onions | Salmon |
| Fish | Oranges | Spinach |
| Game | Peas | Steaks |
| Grains | Pork | Suckling Pig |
| Lamb | Potatoes | Veal |

Flavor Pals

- Garlic
- Oregano
- Parsley
- Sage
- Thyme



A fresh and healthy way to better living™