FAMILY TREE NURSERY

## Chef's Choice® Rosemary

***Rosmarinus officinalis 'Roman Beauty'***



*Chef's Choice Rosemary foliage*
*Photo courtesy of NetPS Plant Finder*

Height: 24 inches

Spread: 24 inches

Sunlight:

Hardiness Zone: (annual)

**Description:**

A popular culinary variety, with a noted spicy flavor; narrow grayish green needle-like foliage and pretty blue flowers in spring on an upright form; leaves are great for cooking and as a garnish; excellent choice to grow in a container

**Edible Qualities**

Chef's Choice Rosemary is an annual herb that is commonly grown for its edible qualities, although it does have ornamental merits as well. The fragrant grayish green needle-like leaves are usually harvested from early to mid summer. The leaves have a sharp taste and a pungent fragrance.

The leaves are most often used in the following ways:

- Cooking
- Drying
- Seasoning



*Chef's Choice Rosemary*
*Photo courtesy of NetPS Plant Finder*

**Planting & Growing**

Chef's Choice Rosemary will grow to be about 24 inches tall at maturity, with a spread of 24 inches. Although it's not a true annual, this slow-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.

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This plant is quite ornamental as well as edible, and is as much at home in a landscape or flower garden as it is in a designated herb garden. It should only be grown in full sunlight. It prefers dry to average moisture levels with very well-drained soil, and will often die in standing water. 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. Consider applying a thick mulch around the root zone in winter to protect it in exposed locations or colder microclimates. This is a selected variety of a species not originally from North America.

Chef's Choice Rosemary is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. 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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