GROWER'S FACTS

W.H.PERR®N





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PLANTATION: Indoor: Plant seedlings at a depth of 5 mm, 12 weeks before the last frost under artificial light. Lightly cover the seeds. A heating mat is recommended to keep the soil temperature around 21–24 °C, germination is difficult and slow (14–21 days).

Outdoor: It is not recommended to take them outdoors in areas of zone 4 and below.

SOIL: Indoor: A well-drained, porous seedling soil is ideal for preventing overwatering.

Outdoor: Rosemary likes very well-drained soils, even stony or limestone. It may be necessary to mix sand with your garden soil. It prefers arid and very dry soils to fertile and moist soils. But must be planted in full sun.

Container: Planter soil and it is recommended that you cover the bottom of your container with a layer of gravel to prevent moisture from stagnating.

SPACING: in the garden, space each plant at 50 cm apart.

CULTURAL PRACTICES: rosemary is generally grown in a container. It likes warm and sheltered then from the winds. Rosemary does not require a lot of care. It is simply necessary to regularly remove weeds around the base. Add compost once a year when the soil is very poor. Prune branches after flowering. You can thin the plant in half at this time. In your garden, water sparingly, if at all, if it rains regularly. Once the plant is well adapted (after one or two years), you can even stop watering it at all. Rosemary fears the cold. In zone 5, you just need to protect it for the winter by placing it under a polystyrene cone so that it comes back to life each spring.

You can also let it grow outside in a container, then bring it back in late fall. Once inside, it needs 6 hours of sunlight a day or 12 hours of artificial lighting. For indoor cultivation, watch these points: It is necessary to wait until the soil is quite dry between each watering. Avoid placing a saucer to keep water under the pot: constant humidity is bad for the rosemary plant. It is advisable to bathe the foliage weekly to prevent red spider infestations.

HARVEST: rosemary stems can be harvested all year around. Just cut them as needed.

You can also dry it before using it alone or as a "bouquet garni." Unlike other aromatics, its fragrance is accentuated when drying.