PLANT FACT SHEET

Rosmarinus officinalis L.

GENUS *Rosmarinus* **FAMILY** Lamiaceae

COMMON NAMES Rosemary

EDIBLE PARTS AND USES

Edible parts: Leaves, Herb, Spice, tea, Flowers - seasoning

The leaves are used fresh and dried. They need to be chopped or crushed to release the flavour.
It is used with meat and in soups and stews. They are also used in stuffings, sauces and sausages.
Fresh or dried leaves can be used for tea. (They are often combined with tansy.)

DESCRIPTION

A herb or shrub with a smell. It is a shrub 1.5-1.8 m high and 1.5 m wide. The stems are densely covered with green needle-like leaves. They are grey-white on the underside. The shrub often sprawls. The bark is dark grey with irregular cracks. The leaves are like needles. The leaf blade is 1-2.5 cm long by 1-2 mm wide. The flower is blue-purple. It is less than 1 cm across. A number of varieties have been selected.

HABITAT

It is a temperate plant. It is frost hardy. It grows naturally on rocky hillsides. It does best with well drained light soil. It grows best in the sun. It can grow in areas with low rainfall. It can grow in arid places. It suits hardiness zones 6-11. In Hobart Botanical gardens.

PRODUCTION

Cultivation

Plants can be grown from cuttings. Stem or root cuttings can be used. Ground layering of long stems can be used. The stems are bent over and covered with soil. When roots have formed it can be cut off and a new plant can be established. Plants can be grown by seeds.

NOTES

There are 2-5 Rosmarinus species. Some people only recognise one species.

PICTURES



Credit: Food Plants International (Bruce French)



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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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