

How to Care for a Barbeque Rosemary Fresh Herb Plant

Rosemarinus officinalis 'Barbeque'

SELECT SITE:

Light Requirements: Full Sun (more than 6 hrs/day).

This evergreen plant will grow larger; space 24 in. away from other plants and/or structures.

Thrives in average to slightly acidic soil.

Garden Uses: Patio planting, in the kitchen herb garden, as a hedge along a pathway.

Ideal USDA Plant Hardiness Zones: 8,9,10 :: to grow in all other Zones, plant in a container and bring indoors during the cooler months

PLANT PREP:

Open box upon arrival, remove packing materials to let the plant "breathe". Remove plastic bag, tape, and newspaper. Water well. There are drainage holes in the bottom of the pot so do this outside where the extra water will drain away.

HOLE PREP:

Dig saucer shaped hole. The depth is determined by measuring the height of the roots from root flare to bottom. The width is 2-3 times the root ball diameter. Using these calculations, the ideal hole for the new bush will be approximately 10" tall by 10" wide.

PLANTING:

Put garden soil in a wheelbarrow or on a tarp. Mix the garden soil with equal amounts of mulch, peat moss, and potting soil. Place plant in hole and adjust for aesthetics. Hold in place while adding more soil, until the hole is completely filled. Push soil down until firm. Do not plant the shrub deeper than it has already been growing. Water well immediately after planting. Mulch evenly to a depth of 2-3 inches being sure to stay at least 4" away from its trunk.

FUTURE MAINTENANCE:

No special pruning needed to grow as a hedge. To harvest, simply cut stems to desired length and use in cooking or as skewers. To impart flavor into food, leave leaves on the stems. If desired, fertilize in spring when new growth begins. Apply 2 tbsp. of an all-purpose slow release fertilizer upon the ground in a band around the plant at least 6" away from its stems.