

# French Tarragon



A must have for the gourmet's herb garden.



## *Artemesia dranunculus*

- **Use:** Grown for its distinctively flavored leaves. Its mint-anise taste is particularly suited to vinegar and fish. It was also used to stimulate the appetite, relieve flatulence and colic, cure rheumatism, and relieve toothache. Chew on a leaf and you will feel a numbness in your tongue. It has antioxidant and antifungal properties making it a good food preservative. It has been found in perfumes, soaps, cosmetics, and liqueurs. It is one of the fines herbes in French cooking.
- **Exposure/Soil:** Sun- part sun. Water the soil when the top 3" are dry. Must amend the soil if you have red clay.
- **Growth:** Grows 2' tall and 18" wide.
- **Hardiness:** 3-9; Perennial
- **Foliage:** Deciduous. "French Tarragon" can be harvested any time once the plants have become established. French Tarragon is best used fresh... but it can be frozen.
- Hang bunches in a warm dark location for drying. Once dried, store in an airtight container.
- **Flower:** Not known for flowers.