

Sweet Woodruff



Galium odoratum

- **Use:** Can be used for flavoring wine, but its principal value is as an extremely attractive and durable ground cover for shaded areas. It also does well in the crevices of walks or as an edging plant.
- **Exposure/Soil:** Prefers part sun. Thrives in practically any soil except arid desert soil and will spread aggressively, which is fine in a ground cover, less appealing in the border. Plants may go dormant by mid-summer if improperly grown in dry, sunny locations.
- **Growth:** Grows 6" tall and 12" wide.
- **Hardiness:** Zone 5-9; Perennial ; Herb
- **Foliage:** Deciduous; Soft green leaves are carried in whorls on stems.
- **Flower:** Small-petaled white flowers appear above this lush carpet in May and June, the effect is enchanting.

Plants emit a strong odor of freshly mown hay when foliage is crushed or cut. Aromatic intensity of the foliage increases when dried, thus dried leaves are popularly used in sachets or potpourris. Plants have also been used commercially in perfumes. Leaves are sometimes used to flavor teas and cold fruit drinks. Leaves are also used to make May wine, a punch made from white wine flavored with woodruff, orange and pineapple.