

Willow Leaf Bay Laurel



Laurus nobilis 'Angustifolia'



- **Use:** A less common, narrow-leaved form of the Bay tree. Offers great ornamental value and often a hardier performance. Use for informal gardens and culinary purposes and makes a terrific tight green & dense hedge or a stand alone specimen tree. This Laurel has very elegant, narrow, willow-like leaves with the same aroma and culinary uses as Bay Laurel. Wonderful texture that allows the plant to be shaped into many forms. Can be sheared into a formal hedge or topiary form. Thrives in containers. Drought tolerant in the landscape, once established.
- **Exposure/Soil:** Grows well in semi-shade and full sun and has average dry tolerance. Water regularly, when top 3 in. of soil is dry.
- **Growth:** Slow-growing, will reach 10 to 20 feet tall and wide.
- **Hardiness:** Zone 8-11 Shrub; Small tree
- **Foliage:** Evergreen. Dark green, narrow, highly aromatic foliage is valued as a flavorful culinary seasoning. A spicy, aromatic flavoring, bay leaves are commonly used as a flavoring for soups, stews, etc.
- **Flower:** Small, fragrant, white flowers in late winter; small black berries in fall

The leaves can be used fresh or are harvested in the summer and dried. The flavor of freshly dried, crushed or shredded leaves is stronger than fresh leaves, but the leaves should not be stored for longer than a year since they will then lose their flavor. The dried fruit is used as a flavoring. The dried leaves are brewed into a herbal tea. An essential oil obtained from the leaves is used as a food flavoring

