

# Bay leaf



The leaves can be used fresh or are harvested in the summer and dried. The flavour 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 flavour. The dried fruit is used as a flavouring. The dried leaves are brewed into a herbal tea. An essential oil obtained from the leaves is used as a food flavouring



## *Laurus nobilis*

- **Use:** Slender conical form slowly grows into a small shapely tree. Dark green, highly aromatic foliage is valued as a flavorful culinary seasoning. Can be sheared into a formal hedge or topiary form. Thrives in containers. Drought tolerant in the landscape, once established.
- **Exposure/Soil:** Prefers full sun to part sun. Water regularly, when top 3 in. of soil is dry.
- **Growth:** Slow-growing, 12 to 15 ft. tall and wide; taller if grown as a single-trunk tree.
- **Hardiness:** Zone 7-10 shrub; small tree
- **Foliage:** Evergreen. A spicy, aromatic flavouring, bay leaves are commonly used as a flavouring for soups, stews etc
- **Flower:** Small, fragrant, white flowers in late winter; small black berries in fall