

Hill's Hardy Rosemary



A must have culinary herb for the garden that tastes great in sauces, on potatoes and with roasted meats, 'Hardy Hill' retains its strong pine flavor when cut or dried.



Rosemarinus officinalis 'Hill's Hardy / Madeline Hill'

- **Use:** A wonderful, cold tolerant Rosemary that loves sun and needs little watering. Upright and robust, this aromatic herb has a pleasing flavor and fragrance for cooking and soap makings. Drought tolerant and cold hardy. Also known as 'Madelene Hill' Rosemary, named for the Texan herbalist, 'Hardy Hill' 's erect growth habit makes it great for topiary gardening.
- **Exposure/Soil:** Full sun; well-draining soil and appreciates slow release fertilizer. Must have good drainage as it can't stand soggy feet. Water regularly when top 3in of soil is dry, best to allow soil to dry between waterings though..
- **Growth:** Moderate-growing shrub to 4 feet tall, 2 to 4 feet wide.
- **Hardiness:** Zone 7-9; shrub /herb
- **Foliage:** Evergreen. Fragrant, thin bluish-green leaves.
- **Flowers:** The small blue flowers that appear in mid summer are edible as well, and make a nice garnish for salads.