

# Shady Acres Rosemary



As an herb, Rosemary is used to flavor meat dishes, and condiments. Excellent specimen, winter blooming component to a dry border, or an herb garden. Incredibly tough long lived cultivar.

## *Salvia rosmarinus* 'Shady Acres'

- **Use:** It is an upright, evergreen shrub with thick, rigid, reddish brown stems and long, broad, fat leaves. The leaves, which are twice the size of the leaves of other rosemary cultivars, have a mild sweet aroma and a flavor that is a bit gingery. The thick stems make good skewers for grilling. Developed in Minnesota on Shady Acres Herb Farm by Teresa Mieseler, this is a first choice culinary rosemary with exceptional flavor and form. Fast grower with a strong upright structure and dark green leaves. It is considered by many to be one of the best rosemary for culinary use.
- **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.
- **Growth:** Grows 3' tall and wide.
- **Hardiness:** Zone 7a-10; Shrub /Herb
- **Foliage:** Evergreen. Fragrant, savory green, needlelike foliage. The allure of Shady Acres Rosemary lies in its robust taste and adaptability, ensuring a delightful culinary experience.
- **Flowers:** It rarely flowers, instead putting all its energy into producing richly aromatic, savory leaves.

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