

Planter Golden Culinary Sage



Edible sage is good for use in cooking and great in the perennial border. Plant them in between your flowers like behind Purple Wave Petunias for a pop of foliage color.



Salvia officinalis 'Aurea'

- **Use:** Aptly named for its light green leaves with golden edges. Whorls of lavender-blue flowers spikes appear in late spring. A culinary delight for stuffings and meat dishes. Attractive and useful in herb gardens, mixed borders and containers. Strongly aromatic foliage may be used fresh or dried in cooking. Attractive to bees and butterflies. Ideal for herb gardens, mixed borders and containers.
- **Exposure/Soil:** Tolerates full sun to part sun. Water regularly, when top 3 in. of soil is dry to start. Little water needed once established.
- **Growth:** Moderate grower 12-16" tall x 18-24" wide .
- **Hardiness:** Zone 6-10; Perennial; Shrubby
- **Foliage:** Evergreen. Foliage is gray-green with striking light yellow variegation. The bi-colored leaves read as a splash of chartreuse, particularly from a distance, that provides luminosity to the garden that's hard to described. The plants literally glow.
- **Flower:** Lavender blue flower spikes appear in summer.