

Goodwin Creek Lavender



While not usually thought of in culinary terms, lavender is surprisingly delicious in both sweet and savory dishes. On the grill with lamb or chicken, in a marinade for pork, or as a flavoring in herbal vinegar, the leaves have an aromatic pungency similar in some ways to rosemary, yet very distinctive.

Lavender sugar, made by burying the lavender in sugar for a few days, is delicious on strawberries, in hot tea, in cakes, or ice cream. A lavender syrup can be used to make lavender sorbet, or sprinkled on fruit salad or pound cake.



Lavandula 'Goodwin Creek'

- **Use:** Fine for mass plantings and banks, or containers for pool-side...attracts butterflies. Great in perennial borders or rock gardens. Tolerates heat and humidity better than other Lavenders. This Lavender grows well in the garden or in containers and can be brought indoors at the end of the season.
- **Exposure/Soil:** Full sun– part sun. Drought tolerant once established. Needs at least 6 hours afternoon sun. **Soil must be sandy and have a pH of 7, so add lime as needed. DO NOT PLANT IN RED CLAY!** Keep water off the leaves, and water under foliage.
- **Growth:** Grows 2-3' tall and wide.
- **Hardiness** 5-10, Tender perennial. Mulch heavily around the plant
- **Foliage:** Scented leaves. Deciduous. Cutting grown. Shear older flowers to promote continuous bloom in summer.
- **Flower:** Its fresh rosemary-lavender scent is delightful and the dried flowers can be used in potpourri and sachets. Dense, compact gray foliage backs spikes of dark lavender flowers in summer.