

Korean Tea Camellia



What's most exciting about those leaves, is that you can pick them and make your own tea. You'll have a great conversation –starter with visitors, and the coolest homemade present.

***Camellia sinensis* 'Korea'**

- **Use:** Almost everyone drinks tea without really thinking about it, not realizing that the leaves themselves are actually from a well known garden plant, the Camellia. These seedlings come from plants originating on Chiri Mountain, the second tallest mountain in South Korea. These plants have so far proven to be quite cold-hardy and their compact stature makes them great for containers. WE love to use them as a hedge for shady areas.
- **Exposure:** Prefers sheltered site, part sunny or medium shade, and any well drained neutral/acid soil. Extreme summer heat may cause leaf burn; needs some shade if planted near a white house due to reflection of sun.
- **Growth:** Moderate growing to 6' tall and 6' wide and possibly 8-10' tall over time if left unpruned. Can be kept as short as 4-5' tall for easy harvesting.
- **Hardiness:** Zone 7a-9; Shrub
- **Foliage:** Evergreen, glossy. You can make both green tea or black tea the difference is in how you dry the leaves. Green tea is dried right after harvesting, while black tea is crushed and allowed to oxidize. . The glossy leaves (4.5"x2") are slightly larger than those of "Small Leaf Tea" but are quite a bit darker and significantly less reticulated.
- **Flower:** It blooms in late fall and winter, white flowers illuminating the sleepy winter landscape. You can even surprise your dinner guests with fresh floral tablescapes. Prune only right after blooms fade if you want flowers every year.

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