



# Know What You Grow!



## Rosemary

**Scientific Name:** *Salvia Rosmarinus*

Rosemary is undergoing a change in scientific name after research has shown that it is in fact a salvia. The plant used to be called *Rosmarinus officinalis* but will now be called *Salvia rosmarinus*.

**Recommended Varieties:**

- Tuscan Blue - up to 7'
- Spice Island - 4-5'
- Prostratus - low growing

**Companion Plant For:**

It has a powerful scented oil which can attract or repel certain insects, click on the Gardening Know How link for more info.

[GardeningKnowHow](#)

[Gardens Illustrated](#)

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### Growing Information

**Perennial**

As a culinary herb, rosemary leaves, both fresh and dried, are used in traditional Mediterranean cuisine like stuffing, roast lamb, pork, poultry, fish and vegetables. It is also used to flavor food while barbecuing because it gives off a mustard-like fragrance when burnt.

**Ideal Planting Window**

Sow seeds in spring or plant from starts.

**Growing**

It's a drought-tolerant and hardy plant, producing well even with minimal care, it does prefer well-draining soil.

**Guidance**

Harvest rosemary at any time when it's actively growing in the spring and summer. Select full length branches that are at least 8" long for harvesting.

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Photos: Creative Commons



## Interesting Facts

*Salvia rosmarinus*, commonly known as **rosemary**, is a woody, **perennial herb** with fragrant, **evergreen**, needle-like leaves and white, pink, purple, or blue flowers, **native** to the Mediterranean region.

The genus name *Rosmarinus* derives from the Latin words *ros* and *marinus* which together translate to “dew of the sea.” Rosemary has been used since the time of the early Greeks and Romans. Greek scholars often wore a garland of the herb on their heads to help their memory during examinations. In the ninth century, Charlemagne insisted that the herb be grown in his royal gardens. The Eau de Cologne that Napoleon Bonaparte used was made with rosemary. The herb was also the subject of many poems and was mentioned in five of Shakespeare’s plays.

Because of the scent Rosemary doesn’t have a lot of pests but can be subject to thrips, spider mites and white fly.

[Herb Society](#)

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## Drying and Storing

Dry rosemary quickly to help retain its green color and essential oils. Longer stems can be hung upside down in a dark area with good air circulation. Smaller stems can be placed on screens. The sprigs can also be frozen. Leaves can also be placed in ice cube trays with some olive oil and stored in plastic bags after they are frozen.

For more information;

[Herb Society](#)

## Growing Rosemary From Cuttings



**This process uses sharp equipment. ADULT SUPERVISION is required at ALL times.**

Prepare the soil in a container.

With scissors cut 5-inch stems from an existing plant.

Remove leaves from the lower 2-3 inches of the stems.

Cut the stems just below the leaf node. This is where the leaves were before they were removed.

Use rooting hormone on the stems.

Place the stems in one pot for separation later.

Water the pot well and place indoors in a propagator. Check for root growth in a few weeks.

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## Contact Information



**RIVERSIDE COUNTY MASTER GARDENERS**

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