

# Common Name: Lavender, Folgate

Botanical Name: *Lavandula angustifolia* 'Folgate'



**Zone:** 5 - 9

**Type:** Herbaceous perennial - CULINARY

**Height:** 24 – 36 in.

**Width:** 24 – 36 in.

**Habit:** Mounding

**Flower:** Iridescent violet-blue

**Bloom Season:** May

**Foliage:** Gray-green, narrow, small leaves

**Flavor:** Sweet

**Fragrance:** Light, sweet, lavender scent

**Sun:** Full sun

**Soil:** Well-drained, sandy-gravelly, alkaline

**Water:** Dry-medium

**Tolerant:** Drought, heat, deer, rabbit

**Culinary:** Lavender Lemonade. Leaves and flowers are also used to flavor meat and fish dishes, sweet treats, lavender ice cream.

**Garden Uses:** Fragrance garden; great in containers, cut flower, dried flower, low hedge, herb garden, rock garden, borders

**Other Uses:** Potpourri, sachets, mosquito repellant

**Attracts:** Bees, butterflies

**Harvesting:** For cooking, sachets & potpourris, cut flower spikes or strip flowers from stems just as blossoms show color; dry in a cool, shaded place. Leaves can be stripped & used fresh or dried. Essential oils are extracted via steam distillation.

**Note:** Mulch with rock, no organic mulches please.

