## Common Name: Lavender, Ellagance Purple Botanical Name: Lavandula angustifolia





**Zone**: 5 - 7

Type: Herbaceous perennial - CULINARY

Height: 12 – 18 in. Width: 12 – 16 in. Habit: Mounding

Flower: Brilliant purple. Bloom Season: June Foliage: Gray-green Flavor: Sweet

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Fragrance: Light, sweet, lavender scent

Sun: Full sun

Soil: Well-drained, sandy-gravelly, alkaline

Water: Dry-medium

Tolerant: Drought, heat, deer, wind

Garden Uses: Fragrance garden; great in containers, cut

flower, dried flower

Culinary Uses: Use in sweet treats, lavender ice cream

Other Uses: Potpourri, sachets
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.

Information provided on the traditional uses and properties of herbs are for educational use only, and is not intended as medical advice.

You should always check with your health care practitioner before self-administering herbs.