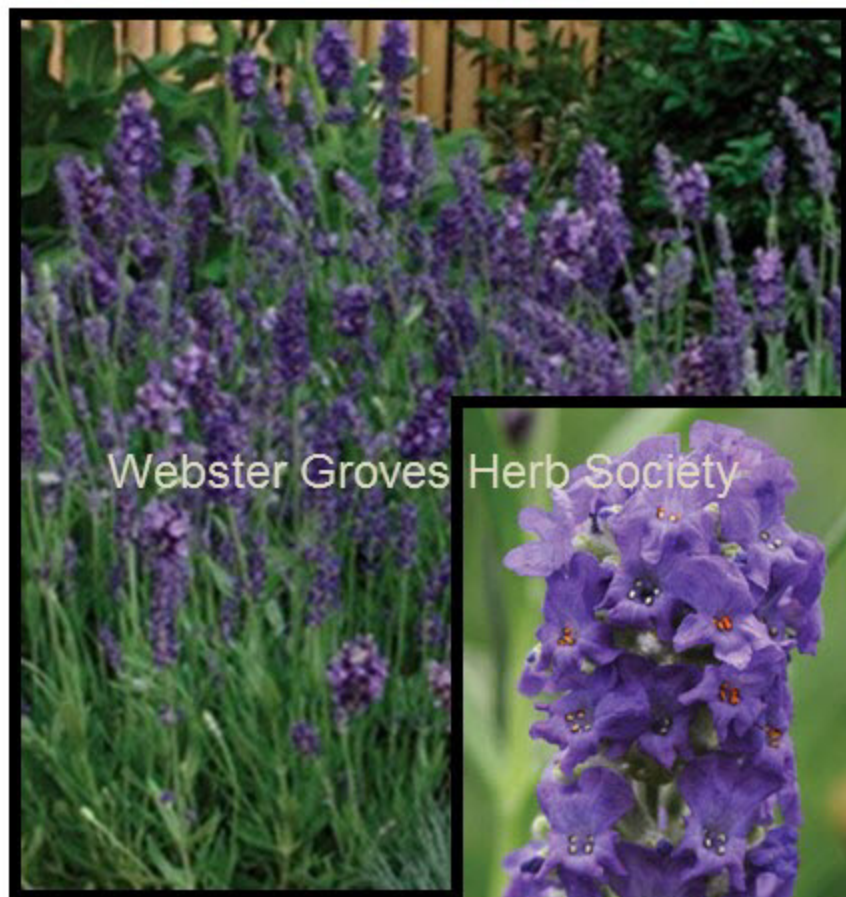


Common Name: Lavender, Ellagance Purple

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

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.

