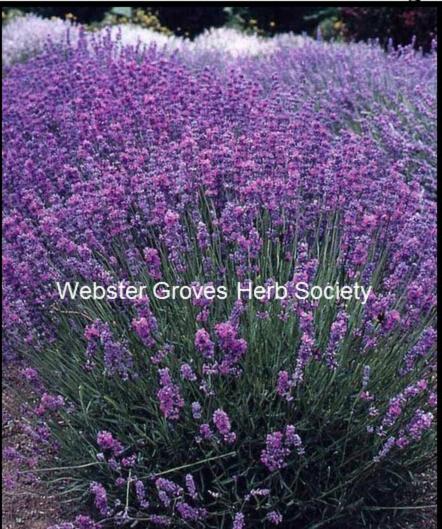
Common Name: Lavender, Violet Intrigue

Botanical Name: Lavandula angustifolia 'Violet Intrigue'



Zone: 5 - 7

Type: Herbaceous perennial

Height: 24 - 30 in. Width: 24 in.

Habit: Dense, mounding

Flower: Profusion of shimmering violet-blue flowers

Bloom Season: July - Aug... Foliage: Cool, gray-green foliage

Flavor: Sweet

Fragrance: Light, sweet, lavender scent

Sun: Full sun

Soil: Well-drained, sandy-gravelly, alkaline

Water: Dry-medium

Tolerant: Drought, heat, wind, deer, humidity

Culinary Uses: Great in jams, salads, cookies, breads, fish, potato soup, sweet desserts, cake decorations, savory dishes, teas, lemonade, stems as skewers, small bundles added to grill.

Garden Uses: Herb garden, rock gardens, fragrance garden, borders Other Uses: Ideal for cutting & drying, , potpourris, cut & dried

arrangements. Essential oils are used in perfumes, lotions, shampoos & to relieve skin irritation. Many medicinal uses.

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.

Attracts: Butterflies













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.