

Rosemary Culinary Chef's Choice®



KEY FEATURES

Exposure	Full sun to part sun
Mature Size	18-24" H x 18-24" W
USDA Zones	7B-10

- » Violet-blue flowers in spring
- » Highest oil content for cooking
- » With a compact, mounding habit, this is the rosemary of choice for container, herb, and kitchen gardens

Rosemarinus officinalis 'ROMAN BEAUTY' PP18192

HOW TO GROW FROM A LINER

MEDIA	Type	Regular ornamental soil mix
	Soil / Bark	60% new screened bark plus 40% old screened bark.
	Lime	Pulverized dolomitic, 5 lbs. per cubic yard
	Talstar	3.5 lbs. per cubic yard
	pH	5.5 – 6.0
	EC	1.0 – 1.5

FINISHING TIME	1 Gal	Plant liner in spring, finish that fall.
	2 Gal	Plant large liner in spring, finish that following spring.
	3 Gal	Shift

SHIFTING UP	1 ↗ 2 Gal	Shift 1 gallon in fall / winter. Finish next spring with flush.
	1 ↗ 3 Gal	Shift 1 gallon in fall / winter. Finish next fall.

FERTILIZER	Type	Top dress with slow release fertilizer
	App Rate	Medium
	Brands	Harrell's 18-5-13 OR Osmocote 15-9-11 OR Nutricote 18-6-8

CARE	Light	Full sun to part shade
	Growth Rate	Medium
	Water	Low (drought tolerant when established)
	Trimming	Shape as needed before spring flush

PROPAGATION

Timing	Anytime
Type	Semi-hardwood to soft cuttings
Hormone	IBA 1250
Root Rate	Fast

PESTS & DISEASE	Pepper Moth; Fungal problems if too wet.
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