

# container gardening with rosemary cheat sheet



## plan

- **Plant:** Rosemary (piney, savory, citrusy taste with a woody evergreen aroma)
- **Space & Light:** Place your plant in Full sun
- **Container:** Get a large porous container (unglazed Terracotta to prevent root rot from overwatering) with drainage holes at the bottom (min depth min 8 in/20 cm)
- **Soil:** Choose a well-draining mix for container gardening and add lime (it grows naturally in more alkaline conditions)
- **Fertilizer:** Organic liquid seaweed fertilizer
- **Watering Can:** Get a 3 gal/1l liter for containers

## plant

- **Fill the container with soil** (right below the rim of the container)
- **Dig hole** deep enough to cover the entire root ball
- **Gently remove plant** from the pot
- **Use both hands** to place the plant in the soil
- **Use one hand** to hold the plant in place, other hand to cover the entire root ball with soil
- **Water gently** and evenly after planting



## grow

- **Water:** Water regularly (don't let it dry out)
- **Fertilize:** Add organic liquid seaweed fertilizer to the water as part of your regular watering routine (start in spring and watch)

## care

- Loves full sun; Loves to take over (needs its own container)
- Does well outdoors in temperatures above 25 Degrees Fahrenheit; Bring inside if your winter temps drop below 25 Degrees
- Water less during the winter and watch (save fertilizer for spring and summer)
- Powdery mildew may pop up in hot/humid weather (baking soda and water can help)
- Check for pests (ie. spider mites) by looking at your plant and simply reach out for help with specific questions
- Snip no more than 1/4 of a sprig for cooking



## harvest

- Approx 85-90 days from plants
- Snip sprigs for pasta, potatoes, bread, poultry, fish, lamb, and beef
- Grows 12-24 in or 30-60 cm tall at full maturity

