

Rosemary

(Rosmarinus officinalis)

Shakespeare's Hamlet said, "There's rosemary, that's for remembrance, pray, love, remember." Rosemary, with its light blue flowers, is said to strengthen memory - the Greeks entwined it in their hair. Rosemary also is a symbol of fidelity, and often was worn in wreaths by brides. If your garden sports a healthy rosemary plant, it's said your household is dominated by a woman.

Culinary uses

Rosemary leaves are delicious in Italian cuisine, in veal and lamb dishes (especially when combined with olive oil, wine, and garlic), and in herb butters added to steamed vegetables.

Other uses

Rosemary often is the herb of choice for topiaries. Tuck sprigs of rosemary in your clothing drawers to discourage moths. Or use it as an ingredient in sachets and soaps.

Cultivation

Rosemary needs an alkaline soil in a sunny, well-drained spot. It does best when propagated from cuttings placed in their permanent location. To harvest, cut 4-inch sections from the tip of the plant.