Lockwood de Forest Rosemary

Rosmarinus officinalis 'Lockwood de Forest'



Lockwood de Forest Rosemary
Photo courtesy of NetPS Plant Finder

Height: 12 inches

Spread: 4 feet

Sunlight: ○

Hardiness Zone: 7

Other Names: Prostrate Rosemary

Description:

A dense low growing variety, with narrow green needle-like foliage and pretty lavender-blue flowers in spring on a low prostrate form; leaves are a mainstay for cooking and as garnish, wonderful to grow in a container or rock garden

Edible Qualities

Lockwood de Forest Rosemary is a woody herb that is commonly grown for its edible qualities, although it does have ornamental merits as well. The fragrant green needle-like leaves are usually harvested from early to mid summer. The leaves have a sharp taste and a pungent fragrance.

The leaves are most often used in the following ways:

- Cooking
- Drying
- Seasoning

Features & Attributes

Lockwood de Forest Rosemary features dainty spikes of lightly-scented powder blue flowers with lavender overtones at the ends of the branches from mid spring to early summer. It has attractive green evergreen foliage. The fragrant needles are highly ornamental and remain green throughout the winter.

This is a dense multi-stemmed evergreen woody herb with a spreading, ground-hugging habit of growth. Its relatively fine texture sets it apart from other landscape plants with less refined foliage. This plant will require occasional maintenance and upkeep, and is best cleaned up in early spring before it resumes active growth for the season. Deer don't particularly care for this plant and will usually leave it alone in favor of tastier treats. It has no significant negative characteristics.

Aside from its primary use as an edible, Lockwood de Forest Rosemary is sutiable for the following landscape applications;

- Mass Planting
- Rock/Alpine Gardens
- General Garden Use
- Herb Gardens
- Container Planting

Planting & Growing

Lockwood de Forest Rosemary will grow to be about 12 inches tall at maturity, with a spread of 4 feet. It has a low canopy. It grows at a medium rate, and under ideal conditions can be expected to live for approximately 10 years.

This woody herb is quite ornamental as well as edible, and is as much at home in a landscape or flower garden as it is in a designated herb garden. It should only be grown in full sunlight. It prefers dry to average moisture levels with very well-drained soil, and will often die in standing water. It may require supplemental watering during periods of drought or extended heat. It is not particular as to soil type or pH. It is highly tolerant of urban pollution and will even thrive in inner city environments. Consider applying a thick mulch around the root zone in winter to protect it in exposed locations or colder microclimates. This is a selected variety of a species not originally from North America.

Lockwood de Forest Rosemary is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. Because of its spreading habit of growth, it is ideally suited for use as a 'spiller' in the 'spiller-thriller-filler' container combination; plant it near the edges where it can spill gracefully over the pot. Note that when grown in a container, it may not perform exactly as indicated on the tag - this is to be expected. Also note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.