

## Rosemary Miss Jessopp's Upright

*Salvia rosmarinus* 'Miss Jessopp's Upright'



<b>Height:</b>	Up to 2m (6ft)
<b>Suitable for:</b>	Light, fairly dry soil. Sunny and sheltered spot.
<b>Summary:</b>	Miss Jessopp's Upright is a strongly growing upright variety of rosemary, which should definitely have a place in every herb garden. It has fine silvery green foliage and abundant pale blue flowers in spring.

### More information:

This is a strong growing and relatively hardy variety of rosemary, which is ideal for both the herb garden and the border. It can also be clipped as a low hedge. It is a well-known herb with a multitude of culinary, medicinal and cosmetic uses.

It is perfect with meats especially lamb, in soups and stews and with meaty fish such as halibut. It is best used either as large sprigs that can be removed before serving or as finely chopped young leaves. The flavour transfers well to oils and vinegars to use in salads and with pasta.

In addition to its savoury uses, rosemary can be used with fruit and in jam, and also in home baking with delicious results.

## Crisp Rosemary Cookies

Delicious and unfailingly popular, we serve these little biscuits as part of the refreshments during our summer talks and tours at the nursery.

They are very quick and simple to make.

150 g self-raising flour	4 tsp baking powder
3 tbs chopped <a href="#">rosemary</a>	2 eggs – beaten
150 g butter	50 g caster sugar

Blend all the ingredients together in a food processor.

Grease a large baking sheet with a little extra butter and place teaspoonfuls of the mixture, well separated, onto the baking sheet.

Bake at Gas 5 / 190°C / 375°F for 7 – 10 minutes.

Keep any unused mixture refrigerated until ready to spoon onto the baking sheet.

When cooled the biscuits can be stored in a tin, or frozen in bags for using at a later date.

## Sage Bread

Another of the teatime treats that we serve during our talks and tours of the nursery is Sage Bread spread with soft cheese.

Add 3 tablespoons of chopped [sage](#) leaves to your favourite bread recipe, granary bread is our favourite. Knead into the bread dough and rise and bake in the usual way, or add to the bread machine at the 'beep' near the end of the kneading cycle.

This is a lovely savoury bread that only needs fresh butter or soft cheese spread onto it.

Rosemary has always grown wild in the Mediterranean area. It is associated with the Virgin Mary as the flowers are believed to have copied their blue colour from Mary's cloak as she left it over a rosemary bush to dry.

The well-known phrase 'Rosemary for Remembrance' comes from Greek and Roman times when the herb was worn in their hair to improve their memories.