

Bay laurel - Plant



It may be grown in containers as an excellent houseplant.
Leaves of this small tree are aromatic and emit an intense scent that complements most of the Mediterranean recipes.

Rating: Not Rated Yet

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Description

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Bay laurel Plant

Description for Bay laurel

Plant height: 3 - 6 inches (7 - 16 cm)

Plant spread:

Laurus nobilis, commonly called bay laurel, is native to the Mediterranean. It is a pyramidal, aromatic, evergreen tree or large shrub that grows to as much as 60â€™ tall, but is usually seen much smaller (10-30 inch tall).

Common name(s): Bay Laurel , Sweet Bay, True Laurel

Flower colours: Small yellowish green flowers

Bloom time: March to May

Max reachable height: 10.00 to 30.00 feet

Difficulty to grow: easy to grow

Planting and care

Place containers outdoors in summer in part shade locations. Bring containers indoors before fall frost for overwintering in cool areas with bright light. Size and shape of this plant can easily be controlled by pruning.

Sunlight: Full sun to part shade

Soil: well-drained soil

Water: Medium

Temperature: 5Â°C (23Â°F)

Fertilizer: Apply any organic fertilizer

Caring for Bay laurel

Regular watering is required only when the plant is young if you are growing bay leaves plant on the ground. However, you must check the soil once in a while to see if the surface is dry, especially during the spring and summer. From fall and through the winter, reduce watering.

Apply the liquid fertilizer every 15 days from spring to summer. Avoid feeding the plant in winter. As youâ€™re growing it for the leaves, it is recommended to use a fertilizer that is high in nitrogen to favor the growth of lush green foliage.

Typical uses of Bay laurel

Special features: Outdoors, it makes an interesting specimen for shady areas of the landscape including patios, herb gardens and woodland gardens. May be grown as a screen. Excellent houseplant.

Culinary use: Today bay laurel is best known as fragrant culinary herb often used to flavor soups and stews in Mediterranean cuisine, but bay is good kitchen medicine too.

Ornamental use: The plant is used for ornamental purpose. Its generally keep indoor in living room and in terrac area.

Medicinal use: Oil of bay, the fixed oil expressed from the berries, is used to treat arthritic aches and pains, lower back pain, earaches, and sore muscles and sprains.

References

- <http://www.missouribotanicalgarden.org/PlantFinder/PlantFinderDetails.aspx?kempercode=d418>
- <http://balconygardenweb.com/how-to-grow-bay-laurel-care-and-growing-bay-leaf-laurel/>

Reviews

Wednesday, 23 October 2019

IS this, an indoor plant ????

Krishnakumar Sanmukhrao