



Bay Laurel

A bay laurel grows best in full sun with partial shade in the afternoon. It will benefit from fish emulsion in the spring and summer.

Scale insects are common and can appear on the leaves and stems. Treat with oil based pest spray. This tree takes well to pruning, which helps it maintain a dense cover of foliage. Prune out any main leaders that shoot out through the top of the plant.

Bay leaves are usually used whole in cooking, and removed before serving. Harvest leaves from plants at least 2 years old. The best flavour can be had from larger, mature leaves.

To dry the leaves, place them on parchment paper in a single layer for 2 weeks in a warm dry room. Store in an air tight container.

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