

**FAMILY**

Lamiaceae/Labiatae

GENUS

Satureja

SPECIFIC EPITHET

hortensis

CULTIVAR

'Aromata'

COMMON NAMES

summer savory, bean herb

FLOWER COLOR

pink

PLANT TYPE

annual

HABIT

forms a round ball

PROPAGATION

seeds (need light for germination)

USE

culinary, aromatic, medicinal

HEIGHT/WIDTH

4"-12" high, mounding

LIGHT

full sun

SOIL

well drained, rich light soil

WATER

normal

2010 Promising Plant

Satureja hortensis 'Aromata'

Promising Qualities

- ◆ High concentration of essential oils
- ◆ Bold taste
- ◆ High yields

S. hortensis 'Aromata' was imported from Germany especially for sausage making. One of the unique characteristics of 'Aromata' is its high concentration of essential oil which gives it a stronger taste than other varieties. According to Art Tucker and Thomas DeBaggio in *The Big Book of Herbs*, the leaves of savory are GRAS (generally recognized as safe) at 200-5, 190 ppm and the essential oil at 4-373 ppm. Summer savory is complementary to bean and vegetable dishes, and is occasionally referred to as "the bean herb." The thin dark leaves have a spicy taste that is reminiscent of thyme and oregano. They should be pinched back regularly to encourage vegetative growth. Savory should be harvested just prior to blooming for the best flavor. Extended storage of summer savory seeds is not recommended, so be sure to use fresh seeds for planting.

Where can I find this plant?

- ◆ Mulberry Creek Herb Farm - www.mulberrycreek.com
- ◆ Wellsweep Herb Farm - www.wellsweep.com
- ◆ Johnny's Selected Seeds - www.johnnyseed.com
- ◆ Richter's Herbs - www.richters.com

The Herb Society of America
9019 Kirtland Chardon Road
Kirtland, OH 44094
440.256.0514
www.herbsociety.org



Top: Photo found at www.johnnyseed.com

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