

Common Sage, S. Berggarten

This is a widely used culinary sage commonly grown everywhere. Not only is it fantastic in the kitchen, it makes an attractive ornamental for any garden. Typical of most sages it is a sun lover and prefers dryer soils. It has lovely rounder shaped leaves that have a silver sheen when new. Sage is the perfect complement to pork. However, few know how delicious sage leaves are fried. My Italian family fries them in a little olive oil and sprinkles them with sea salt. My Sicilian side dips them in a light batter of flour and water. Either way they are delightful with a glass of wine or sprinkled on squash or soups. Enjoy!



Size: Compact Variety, 16” high but sometimes gets bigger

Exposure: Full sun

How to Plant: Plant from 4” or larger potted plants for best results.

Pruning: Prune back in spring after new growth is seen.

Water needs: regular watering the first year. Do not over water.

Soil: Regular garden soil is ok, but needs good drainage. No wet conditions for this plant.

Snapshot: S. Berggarten is a great plant for the garden or even in pots on the patio. Full sun in most locations, but in the hottest regions a little afternoon shade is ok. After a few years this sage can get woody, careful not to trim too much of the woody stems, as it can cause dieback. If using overhead watering do not water late in the evening as s. Berggarten is susceptible to powdery mildew. However, on a good note, deer and other animals don’t seem to find it attractive. It can also be propagated by cuttings spring through fall.

Novella Springer
Calaveras Master Gardener
San Andreas
August 1, 2013