

PERENNIAL

PROPAGATION

Origanum 'Sweet Marjoram'

Origanum marjorana



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size	105
Plants Per Cell	1
Days In Mist	5-7
Wks. From Stick To Transplant	4-5
Pinch?	Yes
Days from stick to pinch	14-21

FERTILITY

Fertilize Through Mist?	No
Fertilizer Rate	50-75 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])
EC Range	2.0-3.5 mS via SME
pH Range	6.0-6.5

TEMPERATURE

Average Soil Temperature	65-72°F (18-22°C)
Average Air Temperature	65-72°F (18-22°C)

IRRIGATION

Irrigation Frequency	Level 2: Allow media to dry moderately between thorough waterings
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LIGHT

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Botrytis, Powdery Mildew, Root and Stem Rot

POTENTIAL PESTS

Aphids, White Fly

PGR SUGGESTIONS

- None



TIPS

- Keep plants on the dryer side during prop for consistent, uniform rooting.
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/province.

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Tech.NA@DummenOrange.com

614-850-9551

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FINISHING

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VERNALIZATION

Vernalization Required?	No
Vernalization Duration Minimum	N/A
Vernalization Temperature	N/A

CONTAINER SIZE	PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
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4 in./Qt. (10-12 cm)	1	4-6
6 in./Gal. (15-16 cm)	3	5-8

FERTILITY

Fertilizer Rate	50-100 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])
EC Range	2.0-3.5 mS via SME
pH Range	6.0-6.5

TEMPERATURE

Day Temperature	65-75°F (18-24°C)
Night Temperature	55-65°F (13-18°C)

IRRIGATION

Irrigation Frequency	Level 3: Keep media moderately moist with mild dry cycles
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LIGHT

Photoperiodic requirements	N/A: Grown for foliage
Supplemental?	None
Benefits From Shade?	No

PINCHING

Finishing Pinch?	Yes
Transplant to pinch (days)	14-21

POTENTIAL DISEASES

Botrytis, Powdery Mildew, Root and Stem Rot

POTENTIAL PESTS

Aphids, White Fly

PGR SUGGESTIONS

- None



TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 45°F (7.2°C).
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/ province.

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FEATURES AND BENEFITS

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KEY INFORMATION

First Year Flowering? **N/A: Grown for foliage**

Bloom Time **N/A: Grown for foliage**

Exposure **Full Sun**

Hardiness Zone **9-11**

Height **4-8 inches (10-20 cm)**

Width **4-12 inches (10-30 cm)**

DESCRIPTION

A Dümmen Orange staff favorite, Sweet Marjoram boasts an intoxicating fragrance that could be described as a mixture of sweet pine and citrus. Marjoram is closely related to oregano and is often used in the same culinary dishes. However, marjoram is an ideal choice for homemade soaps and perfumes, and teas.

CONSUMER APPEAL

- Herbs and edibles are a trendy addition to any garden regardless of gardening experience. Children in particular should be included in the multi-sensory experience of an herb garden. Encourage them to touch, crush, smell, taste, and immerse themselves in the wonderful charm of herbs.
- The potent taste and fragrance of herbs makes them naturally resistant to rabbits, deer, and most herbivorous insects.

GARDEN ATTRIBUTES

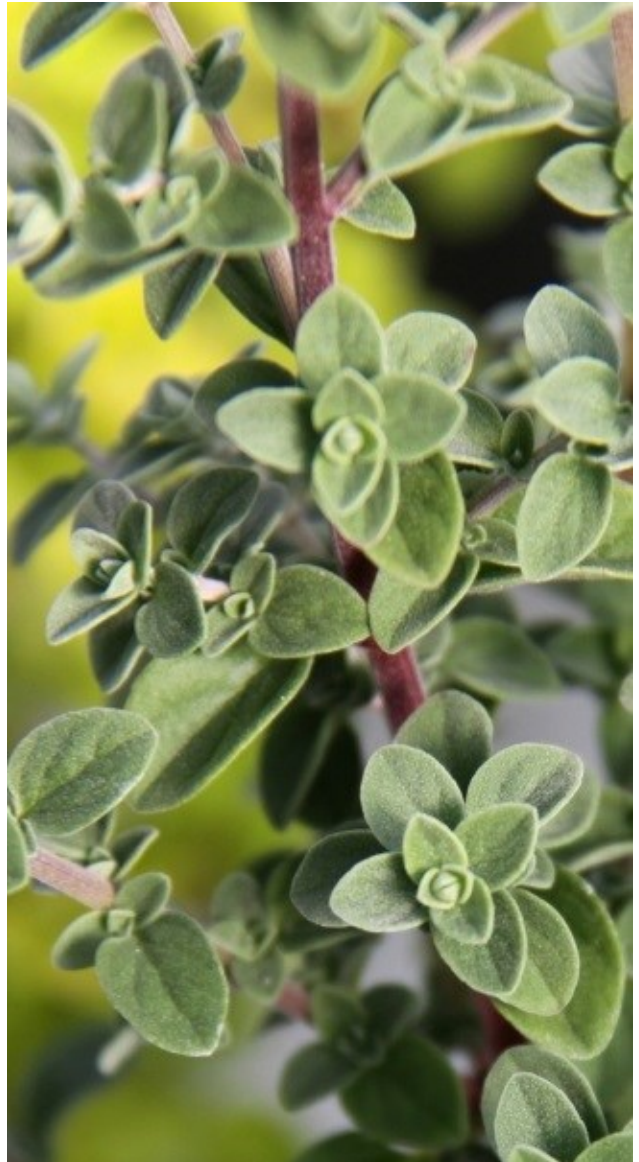
- Excellent in cottage gardens, sensory gardens, and fragrance gardens. Herbs are an ideal choice for high traffic areas like walkways or entryways into a residence. Their versatility spreads to containers and even houseplants if properly cared for. Can work equally well inter-mixed other perennials.
- Herbs can be a clever and unorthodox addition to cut flower arrangements to create a truly zesty bouquet. Or, dry your herbs to enjoy them out-of-season
- Similar to its native growing conditions, marjoram prefers very well drained, oftentimes rocky/sandy soils that are not kept saturated for extended periods of time. This plant actually prefers neutral to alkaline (high pH) soils.
- Herbs should not be allowed to flower at any time during their lifecycle. Flowering will alter the desired fragrance profile in addition to making the herb extremely bitter and unpalatable.

COMPANION PLANTS

French tarragon, lemon verbena, lemon balm, mint, basil, oregano, rosemary, sage, thyme

COMMON NAME(S)

Sweet Marjoram



NATIVITY

Mediterranean coasts of Europe and Asia Minor

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