

PERENNIAL

PROPAGATION

Mentha Open Cultivar(s)

Mentha spicata



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size(s)	105
Plants Per Cell	1
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	Moderate: (2.0-3.5 mS via SME)
pH Range	5.8-6.1

TEMPERATURE

Average Soil Temperature	18-22°C
Average Air Temperature	18-22°C

IRRIGATION

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

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

- None

CULTIVAR LIST

Kentucky Colonel, Spearmint



'Spearmint'

TIPS

- Avoid overmisting and overwatering to prevent Botrytis.
- 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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PERENNIAL

FINISHING

Mentha Open Cultivar(s)

Mentha spicata



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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10-12 cm	1	4-5
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15-16 cm	1-2	5-6
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FERTILITY

Fertilizer Rate 50-100 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])

EC Range **Moderate: (2.0-3.5 mS via SME)**

pH Range **5.8-6.2**

TEMPERATURE

Day Temperature **18-24°C**

Night Temperature **13-18°C**

IRRIGATION

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

LIGHT

Photoperiodic requirements **N/A**

Supplemental? **None**

Benefits From Shade? **No**

PINCHING

Finishing Pinch? **Yes**

Transplant to pinch (days) **14-21**

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

• None



'Kentucky Colonel'

TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 7° 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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PERENNIAL

FEATURES AND BENEFITS

Mentha Open Cultivar(s)

Mentha spicata



KEY INFORMATION

First Year Flowering?	N/A
Bloom Time	Grown for foliage
Exposure	Full Sun
Hardiness Zone	5-10
Height	30-60 cm
Width	30-91 cm

DESCRIPTION

From toothpaste to tea, mint has a myriad of uses where it is universally adored. As a culinary herb, include in summer salads, pasta dishes, and as a dining room garnish. As a tea, mint is both relaxing and refreshing.

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.
- Although the flowers aren't particularly showy, they are a great source of pollen and nectar for bees, butterflies, and other beneficial 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.
- Most mints have a tendency to spread outside their intended boundaries. Keep an eye on your mint and make sure it behaves!
- Spearmint tolerates a wide range of soil conditions including well drained, consistently moist, and wet.
- 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.

NATIVITY

Europe through East Asia.

COMPANION PLANTS

French tarragon, lemon verbena, lemon balm, basil, oregano, rosemary, sage, thyme, sweet marjoram, stevia

COMMON NAME(S)

spearmint



'Spearmint'

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PERENNIAL

PROPAGATION

Mentha Open Cultivar(s)

Mentha suaveolens



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size(s)	105
Plants Per Cell	1
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	Moderate: (2.0-3.5 mS via SME)
pH Range	5.8-6.1

TEMPERATURE

Average Soil Temperature	18-22°C
Average Air Temperature	18-22°C

IRRIGATION

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

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

- None

CULTIVAR LIST



'Apple Mint'

TIPS

- Avoid overmisting and overwatering to prevent Botrytis.
- 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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PERENNIAL

FINISHING

Mentha Open Cultivar(s)

Mentha suaveolens



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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10-12 cm	1	4-5
-----------------	----------	------------

15-16 cm	1-2	5-6
-----------------	------------	------------

FERTILITY

Fertilizer Rate 50-100 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])

EC Range **Moderate: (2.0-3.5 mS via SME)**

pH Range **5.8-6.2**

TEMPERATURE

Day Temperature **18-24°C**

Night Temperature **13-18°C**

IRRIGATION

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

LIGHT

Photoperiodic requirements **N/A**

Supplemental? **None**

Benefits From Shade? **No**

PINCHING

Finishing Pinch? **Yes**

Transplant to pinch (days) **14-21**

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

- None



TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 7° 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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PERENNIAL

FEATURES AND BENEFITS

Mentha Open Cultivar(s)

Mentha suaveolens



KEY INFORMATION

First Year Flowering?	N/A
Bloom Time	Grown for foliage
Exposure	Full Sun
Hardiness Zone	5-9
Height	30-60 cm
Width	30-91 cm

DESCRIPTION

From toothpaste to tea, mint has a myriad of uses where it is universally adored. Featuring a slightly different and fruitier aroma than spearmint or peppermint, apple mint is a novel take on an old classic. As a culinary herb, include in summer salads, p

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.
- Although the flowers aren't particularly showy, they are a great source of pollen and nectar for bees, butterflies, and other beneficial 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.
- Most mints have a tendency to spread outside their intended boundaries. Keep an eye on your mint and make sure it behaves!
- Apple mint tolerates a wide range of soil conditions including well drained, consistently moist, and wet.
- 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.

NATIVITY

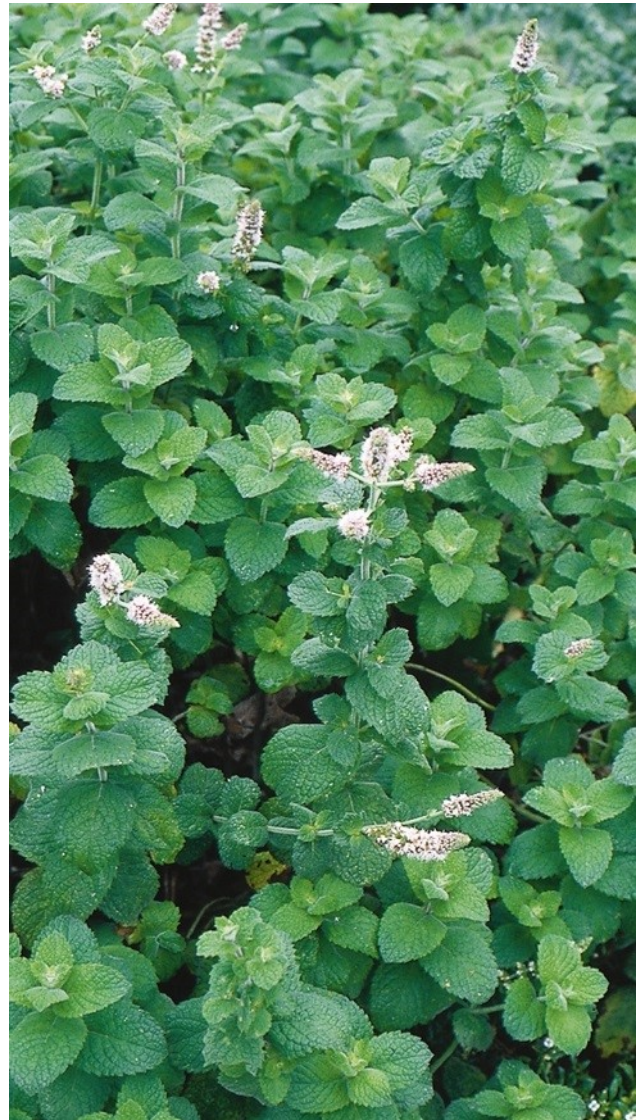
Western Europe

COMPANION PLANTS

French tarragon, lemon verbena, lemon balm, basil, oregano, rosemary, sage, thyme, sweet marjoram, stevia

COMMON NAME(S)

apple mint, variegated apple mint



'Apple Mint'

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PERENNIAL

PROPAGATION

Mentha Open Cultivar(s)

Mentha x piperita



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size(s)	105
Plants Per Cell	1
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	Moderate: (2.0-3.5 mS via SME)
pH Range	5.8-6.1

TEMPERATURE

Average Soil Temperature **18-22°C**

Average Air Temperature **18-22°C**

IRRIGATION

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

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

- None

CULTIVAR LIST

Chocolate Mint, Orange Mint, Peppermint



'Peppermint'

TIPS

- Avoid overmisting and overwatering to prevent Botrytis.
- 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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PERENNIAL

FINISHING

Mentha Open Cultivar(s)

Mentha x piperita



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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10-12 cm	1	4-5
-----------------	----------	------------

15-16 cm	1-2	5-6
-----------------	------------	------------

FERTILITY

Fertilizer Rate 50-100 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])

EC Range **Moderate: (2.0-3.5 mS via SME)**

pH Range **5.8-6.2**

TEMPERATURE

Day Temperature **18-24°C**

Night Temperature **13-18°C**

IRRIGATION

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

LIGHT

Photoperiodic requirements **N/A**

Supplemental? **None**

Benefits From Shade? **No**

PINCHING

Finishing Pinch? **Yes**

Transplant to pinch (days) **14-21**

POTENTIAL DISEASES

Botrytis, root rot

POTENTIAL PESTS

aphids, spider mites

PGR SUGGESTIONS

- None



'Chocolate Mint'

TIPS

- Sensitive to cold temperatures and overwatering, never allow temp to fall below 7° 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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PERENNIAL

FEATURES AND BENEFITS

Mentha Open Cultivar(s)

Mentha x piperita



KEY INFORMATION

First Year Flowering?	N/A
Bloom Time	Grown for foliage
Exposure	Full Sun
Hardiness Zone	4-11
Height	30-60 cm
Width	30-91 cm

DESCRIPTION

From toothpaste to tea, mint has a myriad of uses where it is universally adored. Though almost identical in growth habit and care, chocolate mint, orange mint, and peppermint have wildly different aromas reflecting different types of tang. As a culinary herb, include in summer salads, pasta dishes, and as a dining room garnish. As a tea, mint is both relaxing and refreshing.

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.
- Although the flowers aren't particularly showy, they are a great source of pollen and nectar for bees, butterflies, and other beneficial 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.
- Most mints have a tendency to spread outside their intended boundaries. Keep an eye on your mint and make sure it behaves!
- Peppermint tolerates a wide range of soil conditions including well drained, consistently moist, and wet.
- 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.

NATIVITY

Of hybrid origin: parental lineages native to Europe and the Middle East.

COMPANION PLANTS

French tarragon, lemon verbena, lemon balm, basil, oregano, rosemary, sage, thyme, sweet marjoram, stevia

COMMON NAME(S)

chocolate mint, orange mint, peppermint



'Orange Mint'

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