

PERENNIAL

PROPAGATION

Origanum Open Cultivar(s)

Origanum vulgare



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	6.0-6.5

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 and stem rot, powdery mildew

POTENTIAL PESTS

aphids, whitefly

PGR SUGGESTIONS

- None

CULTIVAR LIST

Aureum, Compactum, Greek, Hot & Spicy, Italian, Variegata



'Greek'

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.

WE'RE HERE TO HELP YOU GROW

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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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10-12 cm	1	4-5
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15-16 cm	2-3	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 **6.0-6.5**

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 and stem rot, powdery mildew

POTENTIAL PESTS

aphids, whitefly

PGR SUGGESTIONS

- None



'Variegata'

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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FEATURES AND BENEFITS

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KEY INFORMATION

First Year Flowering?	N/A
Bloom Time	Grown for foliage
Exposure	Full Sun
Hardiness Zone	4-9
Height	10-30 cm
Width	10-30 cm

DESCRIPTION

Oregano is a must-have herb for anyone planning to make Italian cuisine in the near future. Pasta, lasagna, ravioli...you name it, Oregano will undoubtedly improve it.

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, oregano prefers to grow in very well drained, oftentimes rocky/sandy soils that do not experience saturation 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.

NATIVITY

Mediterranean coast and temperate Asia.

COMPANION PLANTS

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

COMMON NAME(S)

oregano



'Hot & Spicy'

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