Oregano

Origanum vulgare



General Information

- Edible plant
- <u>Sun Exposure</u>: Full sun, part shade
- Water needs: Low
- <u>Cold Tolerance</u>: Frost tolerant, does well in cold temperatures
- <u>Days to harvest</u>: Gather sprigs (small stems) whenever needed, gather larger stems just before flowers bloom, so in early summer. Harvest leaves as needed.
- <u>Harvest season</u>: Summer to fall (July-Oct)

Planting Guide

- <u>Time of year to plant</u>: Start planting at the time of the last frost. You can start as early as February if planting outdoors.
- <u>Location</u>: A sunny spot with some afternoon shade, in well drained soil and a 6.5 to 7 pH level. Soil should be around 70 degrees Fahrenheit.
- <u>Spacing</u>: 7 inches between each individual plant in a row, and rows spaced 5 to 9 inches apart from each other.
- <u>Mulching:</u> No fertilizer needed since it could diminish the taste of the herb.

Care Guide

- <u>Trimming</u>: Trim lightly every once in a while to avoid the plant becoming extremely dense. Remember to trim off the dead flowers or leaves during the summer months.
- <u>Irrigation</u>: Oregano has a low water requirement, so you only need to water when the soil feels dry to the touch.
- <u>Pruning:</u> Thin out plants that are 3 to 4 years old every spring to ensure best quality plants. Usually you want to cut the plant to around 2 to 3 inches tall every summer, or at least 6 weeks after initial planting. For larger oregano plants, trim stems back to 5 to 6 inches. Stop pruning in late August. Try to prune at least twice every harvest season.

Sources:

https://www.almanac.com/plant/oregano https://www.growveg.com/plants/us-and-canada/how-to-grow-oregano/#:~:text=Frost%20toleran t.and%20grown%20through%20winter%20indoors. https://homeguides.sfgate.com/prune-oregano-21753.html