# PERENNIAL

## PROPAGATION

**Origanum Open Cultivar(s)**

Origanum vulgare

### TRAY & ROOTING

<table>
<thead>
<tr>
<th>Form</th>
<th>Unrooted Cuttings (URC)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rooting Hormone</td>
<td>No</td>
</tr>
<tr>
<td>Tray Size(s)</td>
<td>105</td>
</tr>
<tr>
<td>Plants Per Cell</td>
<td>1</td>
</tr>
<tr>
<td>Wks. From Stick To Transplant</td>
<td>4-5</td>
</tr>
<tr>
<td>Pinch?</td>
<td>Yes</td>
</tr>
<tr>
<td>Days from stick to pinch</td>
<td>14-21</td>
</tr>
</tbody>
</table>

### 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**: 65-72°F (18-22°C)
- **Average Air Temperature**: 65-72°F (18-22°C)

### IRRIGATION

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

### 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

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614-850-9551
DummenOrange.com

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'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.
**Perennial**

**Finishing**

**Origanum Open Cultivar(s)**

*Origanum vulgare*

### Vernalization
- Vernalization Required: **No**
- Vernalization Duration Minimum: **N/A**
- Vernalization Temperature: **N/A**

<table>
<thead>
<tr>
<th>Container Size</th>
<th>Plants Per Pot</th>
<th>Transplant to Finish (Weeks)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 in./qt (10-12 cm)</td>
<td>1</td>
<td>4-5</td>
</tr>
<tr>
<td>6 in./Gal. (15-16 cm)</td>
<td>2-3</td>
<td>5-6</td>
</tr>
</tbody>
</table>

### 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: **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**

### 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**

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**TIPS**
- Sensitive to cold temperatures and overwatering, never allow temp to fall below 45°F (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

*Origanum Open Cultivar(s)*

*Origanum vulgare*

**KEY INFORMATION**

<table>
<thead>
<tr>
<th>First Year Flowering?</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloom Time</td>
<td>Grown for foliage DELETE THIS FIELD UPON PUBLISHING</td>
</tr>
<tr>
<td>Exposure</td>
<td>Full Sun</td>
</tr>
<tr>
<td>Hardiness Zone</td>
<td>4-9</td>
</tr>
<tr>
<td>Height</td>
<td>4-12 inches (10-30 cm)</td>
</tr>
<tr>
<td>Width</td>
<td>4-12 inches (10-30 cm)</td>
</tr>
</tbody>
</table>

**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

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