

PERENNIAL

## PROPAGATION

# *Mentha suaveolens* Open Cultivar(s)

*Mentha suaveolens*



### TRAY & ROOTING

Form	<b>Unrooted Cuttings (URC)</b>
Rooting Hormone	<b>No</b>
Tray Size(s)	<b>10S</b>
Plants Per Cell	<b>1</b>
Wks. From Stick To Transplant	<b>4-5</b>
Pinch?	<b>Yes</b>
Days from stick to pinch	<b>14-21</b>

### FERTILITY

Fertilize Through Mist?	<b>No</b>
Fertilizer Rate	<b>50-75 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])</b>
EC Range	<b>Moderate: (2.0-3.5 mS via SME)</b>
pH Range	<b>5.8-6.1</b>

### TEMPERATURE

Average Soil Temperature	<b>65-72°F (18-22°C)</b>
Average Air Temperature	<b>65-72°F (18-22°C)</b>

### IRRIGATION

Irrigation Frequency	<b>Level 3: Keep media moderately moist with mild dry cycles</b>
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### LIGHT

Supplemental	<b>No</b>
Benefits From Shade?	<b>No</b>

### POTENTIAL DISEASES

Botrytis, root rot

### POTENTIAL PESTS

aphids, spider mites

### PGR SUGGESTIONS

- None

### CULTIVAR LIST

Apple Mint, Variegated Pineapple Mint



'Variegated Pineapple 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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FINISHING

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## VERNALIZATION

Vernalization Required?	<b>No</b>
Vernalization Duration Minimum	<b>N/A</b>
Vernalization Temperature	<b>N/A</b>

CONTAINER SIZE	PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
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<b>4 in./qt (10-12 cm)</b>	<b>1</b>	<b>4-5</b>
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<b>6 in./Gal. (15-16 cm)</b>	<b>1-2</b>	<b>5-6</b>
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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])
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EC Range	<b>Moderate: (2.0-3.5 mS via SME)</b>
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pH Range	<b>5.8-6.2</b>
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## TEMPERATURE

Day Temperature	<b>65-75°F (18-24°C)</b>
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Night Temperature	<b>55-65°F (13-18°C)</b>
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## IRRIGATION

Irrigation Frequency	<b>Level 3: Keep media moderately moist with mild dry cycles</b>
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## LIGHT

Photoperiodic requirements	<b>N/A</b>
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Supplemental?	<b>None</b>
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Benefits From Shade?	<b>No</b>
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## PINCHING

Finishing Pinch?	<b>Yes</b>
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Transplant to pinch (days)	<b>14-21</b>
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## POTENTIAL DISEASES

Botrytis, root rot

## POTENTIAL PESTS

aphids, spider mites

## PGR SUGGESTIONS

- None



'Apple Mint'

## 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

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### KEY INFORMATION

First Year Flowering?	<b>N/A</b>
Bloom Time	<b>Grown for foliage</b>
Exposure	<b>Full Sun</b>
Hardiness Zone	<b>5-9</b>
Height	<b>12-24 inches (30-60 cm)</b>
Width	<b>12-36 inches (30-91 cm)</b>

### 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, 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!
- 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



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