

PERENNIAL

## PROPAGATION

# *Mentha x piperita* Open Cultivar(s)

*Mentha x piperita*



### TRAY & ROOTING

Form	<b>Unrooted Cuttings (URC)</b>
Rooting Hormone	<b>No</b>
Tray Size(s)	<b>105</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

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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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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<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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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 **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

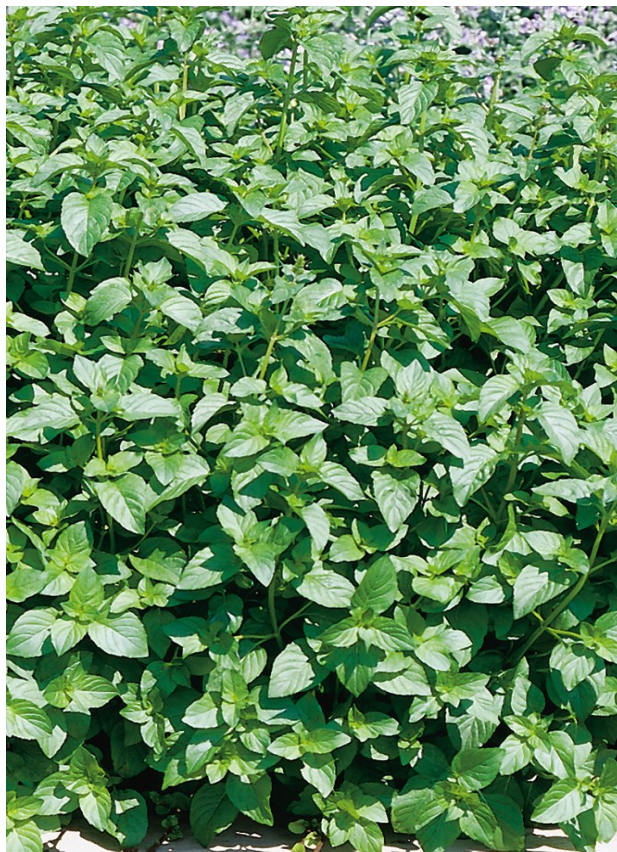
Botrytis, root rot

## POTENTIAL PESTS

aphids, spider mites

## PGR SUGGESTIONS

• None



'Orange 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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*Mentha x piperita*



### KEY INFORMATION

First Year Flowering?	<b>N/A</b>
Bloom Time	<b>Grown for foliage</b>
Exposure	<b>Full Sun</b>
Hardiness Zone	<b>4-11</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. 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



'Chocolate Mint'

### WE'RE HERE TO HELP YOU GROW

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