Oregano, also called wild marjoram, is one of the most widely used culinary and medicinal herbs worldwide. There are many different types of oregano with different flavor profiles. For best flavor, harvest leaves just as flower buds form. Leaf flavor can vary considerably depending on climate and growing conditions. Stems can be cut and dried. Bees and butterflies are attracted to their blooms. It is a particular favorite of honeybees.

**Type:** hardy perennial

**USDA hardiness zones:** 5 through 10

**Uses:** herb garden; cottage gardens; rock gardens; groundcover; borders; container

**Origin:** not native to Florida

**Height:** 24 inches **Spread:** 18 inches

**Plant spacing:** 12 to 24 inches

**Light requirement:** full sun to part shade (variety dependent)

**Soil tolerances:** slightly acid to alkaline; clay; sand; loam

**Drought tolerance:** moderate

**Soil salt tolerances:** low to moderate

**Invasive potential:** low

**Pest resistance:** no serious pests or diseases

Published July 2022: Larry Busbee, MGV, Frances Andrews, MGV, and Josh Criss, UF/IFAS Extension, Santa Rosa County
Santa Rosa County Cooperative Extension, 6263 Dogwood Dr., Milton, FL 32570  850-623-3868