

Oregano

Origanum vulgare

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

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Photo: Peter O'Connor, NC State Extension