

## Oregano

(*Origanum vulgare*)

**There are many varieties and the information given below is applicable to all.**

**Greek, Italian, Hot & Spicy, etc.**



**Season:** Spring

Perennial

**Sun Exposure:** Full sun to part shade

**Size:** Flower stems may be erect or trailing 6-12 inches

**Blooms:** Flowers vary from purple, pink and white depending on species

**Maintenance Category:** Low

**Highlights:** Can be grown in the ground or in containers. Can survive as an annual if protected in the winter or over-wintered indoors. Survives in a variety of soils and climates. Pollinators like the flowers.

**How to Use:** Fresh and dry leaves can be added to soups, casseroles, sauces, stew, stuffing, eggs, olives, teas, tomato-based dishes, chili, and pizza. Flowers are edible and have a mild, sweet flavor that can be used in dishes as well.