

Oregano - Plant



oregano is a hardy perennial plant that is easy to grow in the home garden. A handful of plants will provide you with enough oregano to use fresh in season and to dry for use throughout the winter.

Rating: Not Rated Yet

Price

Sales price R 404

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Description

Description for Oregano

Oregano is a common species of *Origanum*, a genus of the mint family. It is native to temperate western and southwestern Eurasia and the Mediterranean region. Oregano is a perennial herb.

Oregano is an easy-care herb that can be grown indoors or out in the garden. As it is native to hot, arid regions, the oregano plant is perfect for growing in areas prone to drought.

Common name	Flower colours	Bloom time	Height	Difficulty
<i>Origanum vulgare</i>	White	July	0.50 to 0.75 feet	Moderately easy

Planting and care

Best propagated from cuttings taken from plants whose leaves have a proven superior aroma/taste (seed-grown plants sometimes have little aroma or flavor) when harvest of leaves for culinary purposes is desired.

Oregano is one of those Mediterranean herbs that like well-drained soil, on the lean side, and full sun. Rich soil tends to dilute the pungency of the flavor.

Climate, soil and moisture can cause variation in oregano flavor.

The genus is native to the Mediterranean area, but *Origanum vulgare* has naturalized in many areas, including the eastern United States.

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun to Partial Shade	Well-drained soil	Keep soil moist throughout	22-25 degrees Celsius.	Apply any organic fertilizer

the growing season

Caring for Oregano

- Oregano can be grown from seeds, cuttings, or purchased container plants.
- Seeds should be started indoors prior to your region's last expected frost.
- There is no need to cover oregano herb seeds with soil.
- Simply mist them with water and cover the seed tray or container with plastic.

Typical uses of Oregano

Special features: Group or mass in herb gardens, border fronts, cottage gardens or rock gardens. Also effective as an edger or groundcover. Pots, window boxes, and containers. Cultivars with attractive foliage are used as ornamentals.

Culinary use: Oregano is well known as the "pizza herb", and is widely used in Mexican and Italian cookery. Both fresh and dried material can be used. The dried herb is also used in many other processed foods such as alcoholic beverages, meat and meat products, condiments and relishes, snack foods and milk products.

Ornamental use: Can be used for ornamental purpose.

Medicinal use: Possible health benefits of Oregano. The herb is used to treat respiratory tract disorders, gastrointestinal (GI) disorders, menstrual cramps, and urinary tract disorders. The herb is also applied topically to help treat a number of skin conditions, such as acne and dandruff. Note: The following information is general guidelines. Be sure to ask your healthcare provider for guidelines.

References

<https://www.google.co.in/search?q=Oregano&oq=Oregano&aqs=chrome..69i57j69i59j69i60i3&sourceid=chrome&ie=UTF-8#q=Oregano+medical+usse> <http://www.missouribotanicalgarden.org/PlantFinder/PlantFinderDetails.aspx?kempercode=q980>