

How to Grow Oregano

General

Simply the best of the many varieties of oregano for cooking. This herb dries well, and retains its strong flavour and aroma if stored correctly. It also flourishes in containers.

Latin

Origanum vulgare subsp. *hirtum* 'Greek'

Family: Lamiaceae

Difficulty

Easy

Season & Zone

Season: Warm season

Exposure: Full sun

Zone: Hardy to Zone 5

Timing

Start indoors in plug trays from February to April. Starting indoors is more reliable than direct sowing. Use bottom heat to achieve a constant soil temperature of 15°C (60°F) for best results. Germination occurs in 7 to 14 days.

Starting

Oregano seeds are dust-like, so handle them with care. Prepare your containers or plug trays using sterilized seed starting mix, and water the soil. Then try to evenly distribute the tiny seeds on the surface of the soil. Do not bury them. Using bottom heat will improve your success rate. As seedlings grow, keep soil on the dry side. Pot on as necessary or transplant to the garden from mid-May on.

Growing

Grow in a sunny and warm spot. Aim for 25cm (10") between plants. Cut plants back after flowering to prevent them from getting straggly. As autumn approaches, divide some to bring inside over winter. Cut back the year's growth for the rest of your oregano to about 6cm (2½") from the soil.

Harvest

Pick the leaves whenever available for use. Oregano leaves can be dried or frozen. Store dried leaves or whole stalks in air tight containers away from bright light.

Companion Planting

Oregano is particularly good for repelling cabbage moths, and it can be planted between rows of Brassicas for this purpose. Also good around asparagus and basil.



Oregano

