

*Origanum*

## **OREGANO**

***Mounds of downy dark green leaves with small clusters of pink or purple flowers in summer. Best culinary choices: Greek, Italian, Compact and Richters Finest.***

### **PRUNING:**

Keep it cut back to stay bushy or leave it alone and let it spill over a rock wall or hanging basket.

### **CULTURE:**

Prefers full sun, but can tolerate part shade. Well drained, medium rich soil, moderate watering. Drought tolerant once established.

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**GARDEN USES:** Flower borders, rock garden, containers, hanging baskets, herb gardens.

**KITCHEN USES:** Use in soups, sauces, stews, salads. Greek oregano is a stronger flavor used in pizza & tomato sauces.