

ANOTHER
HERB HERBERT FAVOURITE HERBS
FACT SHEET

Oregano Greek

Origanum vulgare Alba



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There are 36 species of perennials and sub-shrubs in this genus, which is Eurasians distribution. About 20 are grown as ornamentals, for their attractive, aromatic foliage and purple-pink to white flowers, which in certain species are surrounded by conspicuous bracts.

The name Origanum comes from origanon ("bitter herb"), the original Greek name used by Hippocrates for these plants.

DESCRIPTION

Greek oregano is a perennial with erect, hairy stems and ovate, toothed, downy leaves. Clusters of white flowers are borne in summer and early autumn.

PARTS USED

Leaves, flowers.

PROPERTIES

A slightly bitter, more spicier herb than Oregano, with a thyme-like aroma.

USES OF THE HERB

Culinary

As a culinary substitute for Marjoram or Oregano, much stronger in flavor.

Aromatic

Leaves and flowering sprigs are added to potpourri.

CULTIVATION

Well drained to dry, soil in sun. Propagate by seed sown in spring to autumn or by cuttings of non-flowering shoots in early summer.

Clumps can be divided in winter

HARVEST

Plants are cut as flowering begins. Leaves can be picked at any time during the growing season. Can be picked and used fresh or dried.



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Height and Spread 60cm/24in