

# Oregano

## [HB54-1000 - Greek Oregano Seeds](#)

90 days. *Origanum vulgare*. Perennial. Open Pollinated. Greek Oregano. The plant produces excellent yields of very flavorful dark green Oregano leaves with white flowers. One of the best tasting Oregano varieties around. Excellent for Greek and Italian dishes. The flowers are edible and can be used in the same manner as the herb. The flowers are especially tasty in pasta salads, green salads, and pizza toppings. Attracts beneficial insects. Suitable for containers, indoor pots, and herb gardens. It can be used for medicinal purposes too as the fresh leaves are chewed for the relief of toothache, indigestion, or a lingering cough. Plants should be divided every 3 years. An excellent choice for home gardens. A variety from the Mediterranean region.



## [HB122-1000 - Italian Oregano Seeds](#)

90 days. *Origanum vulgare*. Perennial. Open Pollinated. Italian Oregano. The plant produces good yields of very flavorful dark green Oregano leaves. It has a mild pepper taste and a pungent scent similar to mint. One of the best tasting Italian Oregano varieties around. Excellent for pizza and Italian dishes. Suitable for containers. An excellent choice for home gardens. A variety from Italy.

