



Full Sun ☀

Dry Water 💧

SEDAN FLORAL GROWN SAFE™  
SWEET MARJORAM

Sweet marjoram is mainly a culinary herb that no cook should be without. Marjoram is a tender perennial that many people overlook, assuming it is much the same as oregano. Marjoram, however, is sweet, spicy and deserves its own place in your herb garden. Sweet Marjoram grows about 12" tall with wiry, red-brown stems and downy gray-green aromatic leaves. Its sweet and spicy taste and aromas of pine and citrus are very versatile. It produces tiny white flowers on clustered spikes in summer. Use leaves throughout the growing season, but the main harvest should be just before it flowers when the color and flavor are at their best. It grows quickly and should be pinched back often to remain bushy. It needs a sunny spot with fairly rich soil but not overly moist. The flowers can be harvested as well for salads. Plants should be harvested on a regular basis. It may be used as a substitute for oregano.

Where to Plant

- Border or Bed
- Container
- Dried Flower
- Edging
- Focal Point
- Fragrant
- Mass Planting

Cuisine

- Greek
- Italian
- Mediterranean

Complimentary Foods

- |             |            |          |
|-------------|------------|----------|
| Carrots     | Lamb Chops | Salads   |
| Chicken     | Mushrooms  | Soups    |
| Corn        | Mutton     | Spinach  |
| Cucumber    | Peas       | Squash   |
| Duck        | Pork Chops | Stuffing |
| Eggs        | Potatoes   | Tomatoes |
| Goat Cheese | Rabbit     | Tuna     |
| Halibut     | Ravioli    | Zucchini |

Flavor Pals

- Basil
- Cilantro
- Cinnamon
- Dill
- Nutmeg
- Parsley
- Thyme



A fresh and healthy  
way to  
better living™