



Marjoram Planting Guide

About Marjoram

Marjoram has a delicate, sweet, pleasant flavor with a slight bitter undertone and is used for seasoning soups, stews, dressings, sauces, and for herbal teas. Similar to Oregano the Marjoram leaves are smooth but marjoram's aroma is not as strong as oregano's.

When to Plant

Start indoors 6-8 weeks before the last frost of the season or sow directly into the garden after the last frost of the season.

Where to Plant

Marjoram thrives in drier soils that are well drained with access to full sun (6-8 hours of sun per day). Marjoram suffers and often dies in poorly drained soils that are consistently wet or moist, as well as humid environments. Marjoram will tolerate partial sun (4-6 hours of sun per day), but if other factors aren't optimal the plant will suffer.

How to Plant

When started indoors, transplant into the garden 8-12" apart. When grown from seed, spread onto moistened soil via broadcasting. Do not cover seeds in soil deeper than 1/8", as sunlight is needed for proper germination. Thin out weaker seedlings until plants are 8-12" apart.

Caring for Marjoram

When plant reaches 4-6" tall, begin to snip fresh leaves. For best flavor, harvest before the plant flowers and extend harvest time by removing buds as they appear.