Lakeshore Garden Centres

Hot And Spicy Oregano

4102 - 11th St. West
P.O. Box 2A RR3
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Hot And Spicy Oregano

Origanum 'Hot And Spicy'



Hot And Spicy Oregano foliage
Photo courtesy of NetPS Plant Finder

Height: 18 inches

Spread: 20 inches

Spacing: 18 inches

Sunlight:

Hardiness Zone: 4a

Description:

This variety is noted for its intense, spicy flavour and aroma; does well in sandy loam, good heat and drought tolerance; a spicy addition to the herb garden, and is also attractive in containers

Edible Qualities

Hot And Spicy Oregano is a perennial herb that is commonly grown for its edible qualities, although it does have ornamental merits as well. The fragrant round grayish green leaves which emerge chartreuse in spring are usually harvested from early to late summer. The leaves have a spicy taste.

The leaves are most often used in the following ways:

- Cooking
- Seasoning

Features & Attributes

Hot And Spicy Oregano features tiny pink trumpet-shaped flowers in mid summer. Its small fragrant round leaves emerge chartreuse in spring, turning grayish green in colour the rest of the year.

This is an herbaceous evergreen perennial herb with a mounded form. It brings an extremely fine and delicate texture to the garden composition and should be used to full effect. This is a relatively low maintenance plant, and should be cut back in late fall in preparation for winter. It is a good choice for attracting bees and butterflies to your yard, but is not particularly attractive to deer who tend to leave it alone in favor of tastier treats. It has no significant negative characteristics.

Aside from its primary use as an edible, Hot And Spicy Oregano is sutiable for the following landscape applications;

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Hot And Spicy Oregano

- Border Edging
- General Garden Use
- Groundcover
- Herb Gardens
- Container Planting

Planting & Growing

Hot And Spicy Oregano will grow to be about 18 inches tall at maturity, with a spread of 20 inches. When grown in masses or used as a bedding plant, individual plants should be spaced approximately 18 inches apart. Its foliage tends to remain dense right to the ground, not requiring facer plants in front. It grows at a fast rate, and under ideal conditions can be expected to live for approximately 5 years. As an evegreen perennial, this plant will typically keep its form and foliage year-round.

This plant can be integrated into a landscape or flower garden by creative gardeners, but is usually grown in a designated herb garden. It should only be grown in full sunlight. It prefers dry to average moisture levels with very well-drained soil, and will often die in standing water. It is considered to be drought-tolerant, and thus makes an ideal choice for a low-water garden or xeriscape application. It is not particular as to soil type or pH. It is somewhat tolerant of urban pollution. This particular variety is an interspecific hybrid.

Hot And Spicy Oregano is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. It is often used as a 'filler' in the 'spiller-thriller-filler' container combination, providing a mass of flowers against which the thriller plants stand out. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden. Be aware that in our climate, most plants cannot be expected to survive the winter if left in containers outdoors, and this plant is no exception. Contact our experts for more information on how to protect it over the winter months.

This plant is not reliably hardy in our region, and certain restrictions may apply; contact the store for more information.