

Marjoram



Origanum majorana

Also known as sweet or knotted marjoram.

Sweet pine and citrus flavoured, grey green foliage. A very valuable herb as an infusion as it is a relief for stomach pains.

Recommended by the RHS to be an excellent attractant and nectar source for bees and other beneficial insects.

- Tender perennial.
- Reaches 2 feet (60 cm) tall.
- Likes a warm sunny position.
- Likes dry, rocky, free draining soil.
- Suitable for container growing.
- Flowers July - September with small pale pink flowers.

Culinary Uses.

- Good for use in stews, soup, on pizza, with pasta, eggs and cheese!
- Can be infused for tea.
- Chopped into salad.
- Can be used in bouquet garni.
- Good compliment for fish.
- Flowers are edible.

Medicinal Uses.

- Can ease tonsillitis.
- Can help flatulence.
- Can ease stomach bloating.
- Can help sleep or calm children.
- Can ease anxiety.
- Good for bruises.
- Has good antiseptic properties.
- Used to make essential oils.

Other Uses.

- Used in pot pourri and herb pillows.
- Has been used to scent furniture polish.

