



Oregano Cleopatra
AAS Edible Regional Winner
Regions: NE, W/NW

Cleopatra is the third of the organic herbs introduced at this time. Pretty silver gray foliage makes this another herb that will be appreciated for its ornamental value. Unique from Greek and Italian oreganos, Cleopatra has a mildly spicy, pepperminty flavor perfect in Mediterranean dishes, soups and sauces. This compact, trailing plant produces a high yield of leaves that are wonderful as a dried spice when fresh isn't an option.

AAS® Winner Data

Genus species: *Origanum syrica*

Common name: Oregano

Leaf flavor: Spicy flavor, best when finely chopped or dried

Leaf shape: Tiny rounded leaves with fine hairs

Leaf color: Gray green with silver hairs

Plant type: Perennial

Plant height: 5-6 inches

Plant width/spread: 9-10 inches

Plant habit: Low growing, spreading and trailing

Garden location: Full sun

Garden spacing: 7-8 inches

Number of fruits: Huge yield

Length of time to harvest: 30 days from transplanting, 100 days from sowing seed indoors

Closest comparisons on market: Greek, Italian

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SELECTIONS**

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