

## Description

### Marjoram Acorn Bank *Origanum Vulgare* 'Acorn Bank' Family: Lamiaceae

Marjoram Acorn Bank is a hardy, bushy perennial with elliptic 2.5cm long, golden green leaves arranged in opposite pairs along a thin, woody stem forming a dense mat. The flower stem rises up to 45cm high and produces several groups of white flowers with red stamens, arranged like balls along the branched stem.

## Growing Tips

It likes well-drained rich soil and frequent water in a sunny position. For best results plant 45cm apart. Cut flower heads when finished flowering.

## Parts Used

Leaves.

## Uses

Its fresh leaves and flower heads are a great addition to Mexican, Italian and Greek dishes. For best results add when cooking is finished as they completely lose their flavour during heating.

Teas made with Marjoram Acorn Bank are useful for colds, stomach upsets and calming, it can also prevent sea sickness. Another great tip is chewing a fresh leaf which can relieve toothache and gum disease.

## Origin & History

This variety received its name from a well-known herb garden, Acorn Bank House in Cumbria, Northern England. Marjoram is native to the Mediterranean regions and Greek Mythology tells that Marjoram was first grown in the garden of Venus. The name *Origanum* translates from Greek into "joy of the mountain"

The servant of the king of Cyprus was turned into an *Origanum* plant after he spilled a jar of precious perfume, and since then, the sight of this plant near burial places is seen as a good omen for the welfare of spirits. It was also used as a symbolic adornment in marriage ceremonies.

Both Romans and Greeks used it as a preservative and disinfectant and for its pleasant scent in hair rinses. In the 16th century it was used to ward off the plague as inhalations.

In Holland the plant is called 'Maggi Plant' because the flavour it adds resembles that of the commercially available condiment by the same name.

