

## Summer Thyme

HERB (CULINARY) *Thymus vulgaris*

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This fragrant herb is perennial in zones 5–10, zone 4 with protection. Used in medicinal teas.

**Culture:** Provide very well-drained soil. The tiny seeds are best started indoors in shallow flats or pots. Press the seeds into the soil surface and barely cover with very fine soil. Keep evenly moist but not damp; germination may be slow. Look for the tiny seedlings and keep weed-free as they may be slow growing. Transplant out when the plants reach 2–3 inches, any time after last frost.

**Harvest:** Wait until the plants are well established to begin snipping off 2–3 in. stem tips. When plants begin to bloom in the spring, prune back halfway to encourage fresh growth.

**Seed Savers:** Spreads and self sows readily. Propagate by divisions. Crush dry seed heads to release the seeds. Finish drying indoors.

Soil  
Temp.  
65–85°F

Sowing  
Depth  
surface

Final Plant  
Spacing  
6–12"

Final Row  
Spacing  
12–18"

Light  
Full Sun

Days to  
Emerge  
14–30

