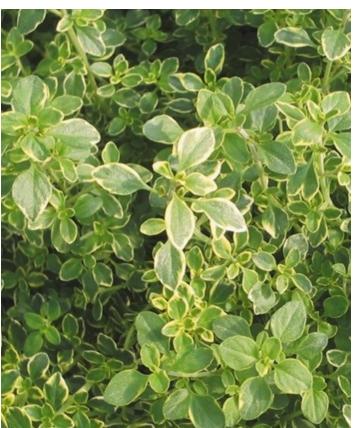
## **PROPAGATION**

# Thymus Open Cultivar(s)

Thymus citriodorus



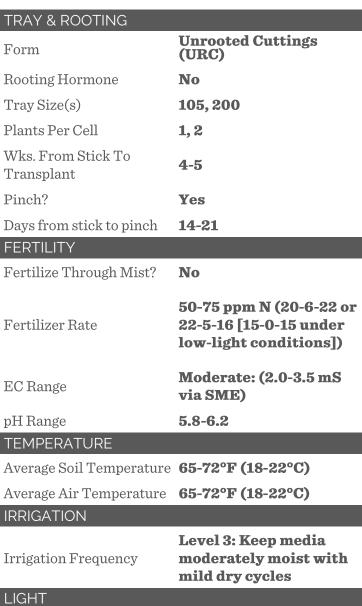
Gold Lemon, Hi-Ho Silver, Lemon



'Gold Lemon'

## TIPS

- Do not overwater in prop. Consider using multiple cuttings per cell for a full, well-branched product.
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/province.



No

No

• None

Supplemental

Botrytis

aphids

Benefits From Shade?

POTENTIAL PESTS

**PGR SUGGESTIONS** 

POTENTIAL DISEASES

### **FINISHING**

# Thymus Open Cultivar(s)

## Thymus citriodorus



VERNALIZATION		
Vernalization Required?	No	
Vernalization Duration Minimum	N/A	
Vernalization Temperature	N/A	
CONTAINER SIZE	PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
4 in./qt (10-12 cm)	1	5-6
6 in./Gal. (15-16 cm)	2-3	6-8
FERTILITY		
Fertilizer Rate	100-150 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])	
EC Range	Moderate: (2.0-3.5 mS via SME)	
pH Range	5.8-6.2	
TEMPERATURE		
Day Temperature	65-75°F (18-24°C)	
Night Temperature	55-65°F (13-18°C)	
IRRIGATION		

'Hi-Ho Silver' **TIPS** • Tone Thyme with cool night temperatures.

#### LIGHT

Irrigation Frequency

Photoperiodic Long day: 12+ hours daily requirements

Level 3: Keep media moderately

moist with mild dry cycles

Supplemental? None

Benefits From Shade? No

### PINCHING

Finishing Pinch? Yes Transplant to pinch (days) 14-21

### POTENTIAL DISEASES

Botrytis,

#### POTENTIAL PESTS

aphids

### PGR SUGGESTIONS

• None

- Plants are ready to ship when runners reach the side of the pot.
- Herbs are regulated as edible crops in both the USA and Canada. Only apply fungicides, insecticides, and PGRs that are approved for edible crop production in your state/ province.

## FEATURES AND BENEFITS

# Thymus Open Cultivar(s)

Thymus citriodorus



First Year Flowering? Yes

Bloom Time Late Spring to Mid Summer

Exposure Full Sun

Hardiness Zone **6-9** 

Height **2-4 inches (5-10 cm)** 

Width **12-24 inches (30-60 cm)** 

#### **DESCRIPTION**

The specific epithet of citriodorus comes from the distinctive citrus aroma and taste of this thyme grouping. Appropriate in salads, meat or poultry marinades, pasta dishes, and herbal teas.

#### **CONSUMER APPEAL**

- Herbs and edibles are a trendy addition to any garden regardless of gardening experience. Children in particular should be included in the multi-sensory experience of an herb garden. Encourage them to touch, crush, smell, taste, and immerse themselves in the wonderful charm of herbs.
- Although not strikingly ornamental, when Thymus citrodorus blooms, it attracts pollinators along with other beneficial insects.

#### **GARDEN ATTRIBUTES**

- Can be grown effectively in-between stepping stones.
- Herbs can be a clever and unorthodox addition to cut flower arrangements to create a truly zesty bouquet. Or, dry your herbs to enjoy them out-of-season
- Thyme prefers dry to medium moisture soils that are well-drained.
- Herbs should not be allowed to flower at any time during their lifecycle. Flowering will alter the desired fragrance profile in addition to making the herb extremely bitter and unpalatable.

### **COMPANION PLANTS**

French tarragon, lemon verbena, lemon balm, mint, basil, oregano, rosemary, sage, sweet marjoram, stevia

#### **COMMON NAME(S)**

citrus thyme, lemon thyme



'Lemon'

#### NATIVITY

Likely of hybrid origin: parental lineages native to Europe.

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