

Orange Thyme



Edible thyme good for use in cooking and great along walkways or between stepping stones. Said to repel mosquitoes.



Thymus fragrantissimus

- **Use:** Classic thyme appearance with a minty-citrus flavor. Upright, branching plants produce gray-green leaves. The aroma is sharp and citrus-like. Orange Thyme is distinctly sweeter and less pungent than German Winter and Summer thyme. The glossy green foliage is easily sheared into a tiny hedge if you are looking to create a traditional knot garden. Looks great in a pot. Often used in between stepping stones. **Deer resistant.**
- **Exposure/Soil:** Tolerates full sun to part shade. Water regularly, when top 3 in. of soil is dry to start. Little water needed once established.
- **Growth:** Moderate grower 2-4" tall x 12" wide and continues to spread by underground shoots. Lemon thyme grows vigorously, so you can trim back to keep neat and compact and enjoy the trimmings!
- **Hardiness:** **Zone** 6-8, Perennial; Evergreen in zones 8 and 9.
- **Foliage:** Evergreen. Exudes a wonderfully fruity and at the same time resin-like, warm citrus flavour. The fresh leaves are often used for the seasoning of poultry but suit the most diverse dishes, also desserts and sweet dishes.
- **Flower:** Tiny lilac flowers appear in summer. should be pruned back by about a third after bloom. This is easiest if the thyme stems are gathered up into a "ponytail" by the fistful cutting many stems at one time.