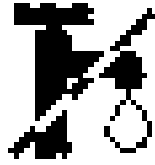


# Culinary Thyme



## *Thymus praecox*

- **Use:** Low trailing, fragrant evergreen perennial makes a beautiful small scale ground cover or low border. Often used in between stepping stones. The leaves are used as a food flavouring. If the leaves are to be dried, the plants should be harvested in early and late summer just before the flowers open and the leaves should be dried quickly .
- **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 10" wide and continues to spread by underground shoots.
- **Hardiness:** 4-9, Perennial
- **Foliage:** Evergreen.
- **Flower:** Tiny lilac flowers appear in summer.



Edible thyme  
good for use  
in cooking  
and great  
along walk-  
ways or  
between stepping stones.

