

PERENNIAL

PROPAGATION

Thymus citriodorus Open Cultivars

Thymus citriodorus



TRAY & ROOTING

Form	Unrooted Cuttings (URC)
Rooting Hormone	No
Tray Size	105, 200
Plants Per Cell	1 or 2
Days In Mist	5-7
Wks. From Stick To Transplant	4-5
Pinch?	Yes
Days from stick to pinch	14-21

FERTILITY

Fertilize Through Mist?	No
Fertilizer Rate	50-75 ppm N (20-6-22 or 22-5-16 [15-0-15 under low-light conditions])
EC Range	2.0-3.5 mS via SME
pH Range	5.8-6.2

TEMPERATURE

Average Soil Temperature	65-72°F (18-22°C)
Average Air Temperature	65-72°F (18-22°C)

IRRIGATION

Irrigation Frequency	Level 3: Keep media moderately moist with mild dry cycles
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LIGHT

Supplemental	No
Benefits From Shade?	No

POTENTIAL DISEASES

Botrytis, Root Rot

POTENTIAL PESTS

Aphids, Snails/Slugs

PGR SUGGESTIONS

- None



'Gold Lemon'

TIPS

- Do not over water 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.

WE'RE HERE TO HELP YOU GROW

Tech.NA@DummenOrange.com

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FINISHING

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VERNALIZATION

Vernalization Required?	Yes
Vernalization Duration Minimum	6-8 weeks
Vernalization Temperature	35-40°F (1.6-4.4°C)

CONTAINER SIZE	PLANTS PER POT	TRANSPLANT TO FINISH (WEEKS)
4 in./Qt. (10-12 cm)	1	4-6
6 in./Gal. (15-16 cm)	1	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	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

Irrigation Frequency	Level 3: Keep media moderately moist with mild dry cycles
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LIGHT

Photoperiodic requirements	Long Day Facultative: 12+ Hours Daily
Supplemental?	None
Benefits From Shade?	No

PINCHING

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

POTENTIAL DISEASES

Botrytis, Root Rot

POTENTIAL PESTS

Aphids, Snails/Slugs

PGR SUGGESTIONS

- None



'Hi-Ho Silver'

TIPS

- Tone Thyme with cool night temperatures.
- 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.

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FEATURES AND BENEFITS

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KEY INFORMATION

First Year Flowering?	Yes
Bloom Time	Summer
Exposure	Full Sun
Hardiness Zone	5-9
Height	6-8 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 citriodorus* 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.

NATIVITY

Likely of hybrid origin: parental lineages native to Europe.

COMPANION PLANTS

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

COMMON NAME(S)

Citrus Thyme, Lemon Thyme



'Lemon'

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