



Thyme

[HB102-100 - French Thyme](#)

85 days. *Thymus vulgaris*. Perennial. Open Pollinated. The plant produces very aromatic blue-green leaves with pale lavender flowers. This variety is greyer and sweeter than English Thyme. Excellent drying or freezing type. Used in salads, stews, sauces, and pickles. Excellent for poultry and fish dishes too.



Plant Height: 1 ½ ft tall.

[HB146-100 - Thyme \(Mother of Thyme\)](#)

95 days. *Thymus serpyllum*. Perennial. Open Pollinated. This spreading plant produces thick aromatic dark green leaves. Purple flowers appear in early summer. Used in salads, rice, and fish dishes. Medicinal herb used to treat sore throats and cough. Also used as tea and massage oil. This is a winter-hardy variety. Makes a good filler between pathway steps or at the front of the border. A sweet fragrance is released when it is walked upon.



[HB129-100 - German Winter Thyme](#)

95 days. *Thymus vulgaris*. Perennial. Open Pollinated. The plant produces aromatic leaves. Used in salads, beans, soups, stews, sauces, pickles, and French & Italian dishes. Excellent for poultry and fish dishes too. Medicinal herb used to treat sore throats and cough. Also used as tea and massage oil. This is a winter-hardy variety.

