



## GROWING CULINARY HERBS IN ONTARIO

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Growing culinary herbs combines the beauty and fragrance of flowers with the functional use of plants as food. Culinary herbs can be shrubs, bushes, climbers, annuals or perennials. They can be grown in small gardens, in plots with distinctive visual design, in containers or in some cases as field crops. Herbs also make very functional borders.

### SITE SELECTION AND CULTURE

Because there are so many different herbs, the location of the herb garden itself will depend upon the particular plants you grow. If the garden is to be strictly functional, place it close to the kitchen. If grown mainly for ornamental or fragrance purposes, the many textures and hues, foliage shades, and flower colours warrant the placing of the garden in a more conspicuous spot. Herbs can also be used as specimen plants in patio planters, in hanging baskets, or as winter houseplants.

Whatever the reason for growing herbs, you must consider the requirements of the plants themselves when determining the location of the garden. Generally speaking, herbs do best in full sunlight, in a protected location on well-drained sandy-loam soil away from competing plants (for specific requirements refer to Table 1, *Propagation, Culture, Harvest and Uses of Some Common Herbs*).

The plot does not need to be large since only a few plants of each type are needed for most home requirements. High soil fertility is not necessary. Most herbs produce more of the essential oils needed for flavour and fragrance, more easily, on less-fertile soils. If you wish to fertilize, apply an organic compost to the soil at planting time along with a superphosphate fertilizer at a rate of 1 kg per 20 m<sup>2</sup> mixing it thoroughly into the top 15 cm (6 in.) of soil.

If the soil and site are suitable for the herb garden, the plants are remarkably easy to take care of. The reason many herb gardens are not as successful as they could be may be because they have been treated too well. Once planted, herbs require no fertilizer, very little water (water only when plants begin to wilt in the hot sun, but then water thoroughly), no spraying (they have very few, if any, serious insect or disease problems) and occasional weeding. Some herbs are very aggressive in establishing themselves, spread easily and are

highly competitive. Herbs in this factsheet that are aggressive include members of the mint family, dill and fennel. Generally, herbs that are self-seeding or spread by runners or rhizomes are potentially aggressive. Planting in a container can control aggressive herbs. If planted in a mixed garden, separate from other plants by a physical barrier that prevents the roots or rhizomes from spreading.

Herbs can be annuals, biennials, or perennials depending on which particular herb is grown, and the climate in which it's grown. Apply a straw mulch to protect the roots of herbs that remain in place over the winter. Some tender perennials, which will not survive the winter outside (like rosemary), must be dug up in the fall, potted, and grown inside in a sunny window for the winter. This can also be done with those herbs which have better flavour as fresh plants than dried (e.g. parsley, chives). Perennials can be dug directly from the garden and potted. Annuals can be sown in pots in the garden in late summer to be brought inside before freezing.

Herbs grown indoors require full sun, high humidity (except rosemary which likes it dry), warm day (20–25°C) and cool night (15°C) temperatures. Herbs suitable for indoor use include chervil, dill, fennel, mint, thyme, basil, chives and parsley.

### PROPAGATION

The 3 main methods of herb propagation are outlined in a general way here. For the best method for each particular herb, refer to Table 1.

**Seed:** Sow directly into the garden after the ground warms in the spring. Prepare a deep, fine seedbed. Plant to a depth of at least twice the diameter of the seed. Sow in rows, and thin the seedlings to a proper spacing as they grow.

Annuals need to be sown each year. Some annuals can be started successfully in plug trays, using window light or indoor growing lights, then transplanted outdoors. Perennials can be sown in a coldframe in early summer, thinned out, left until the next spring, then transplanted to the main garden. Know the properties of the herb you are working with. Many

herbs resist transplanting and will perform poorly especially from bare root transplants.

**Cuttings:** Root 8–10 cm (3–4 in.) tip or stem cuttings in moist, sterilized horticultural sand or vermiculite. First, remove the leaves and buds from the bottom half of the cutting, then stick it in the rooting medium and cover with plastic to keep the humidity high.

**Division:** Using your hands or a garden fork, divide the clumps at the crown (junction of roots and stems) into separate pieces (bulbs in the case of chives or garlic) in the spring, and replant the pieces.

### **HARVESTING, DRYING AND STORING**

Herbs can be eaten fresh, or preserved by drying or freezing. The most commonly used plant parts are the leaves and seeds, which contain the flavouring oils. Proper drying concentrates and preserves these oils, but harvest must be accurately timed to obtain maximum yield and optimum quality. Volatile oils may be lost during drying. Harvest leaves just before OR as the flower buds open out. Harvest seeds when they are just ripe. Always keep at least 2 sets of leaves at the base of each stem so the plant will continue growing. Sometimes you can get 2 or 3 crops of leaves in a single season.

Harvesting is best done early in the morning, after the dew has evaporated and before the heat of the sun dissipates the fragrance.

Make sure leaves are clean and free of dust and soil. With large-leaved herbs (basil, sage) pinch the leaves from the stem at the base of each leaf one at a time. This favours more rapid and thorough drying which is necessary for maximum flavour. There is no appreciable flavour in the stalks.

Proper drying prolongs keeping qualities. Insufficiently dry material loses colour and taste and becomes mouldy. Any warm, dry, well-ventilated, preferably dark room is suitable.

Dry the leaves by hanging the cut stalks upside down, tied together in bunches. When they begin to shrivel, put a brown paper bag around them to catch falling leaves.

Leaves can also be spread out in single layers on a screen or netting. When thoroughly dry, they can be finely ground through a wire mesh and packed in dark, airtight, glass or metal containers. Store away from direct light in a cool dark place.

Dry the seeds in a similar way, on screens, one layer deep. When dry, separate seeds from pods and husks, and seal in air-tight containers.

Herbs that are used for their bulbs (garlic, shallot) are dried after first washing them in water, then hanging them by their stems for a few days in an airy place out of the sun.

A modern way of keeping herbs is to freeze them in plastic bags. This can be done most successfully with chervil, parsley, and basil. Wash, drain and quick-freeze entire stalks with leaves. Blanching is not necessary for all herbs. Dill, chives, tarragon and basil are blanched by dipping the stalks in unsalted, boiling water for 50 seconds.

### **METRIC CONVERSIONS**

1 kg (kilogram) = 2.2 lb

1 m<sup>2</sup> (square metre) = 1.2 sq yd

1 m (metre) = 3.3 ft

1 cm (centimetre) = 0.4 in.

**TABLE 1. Propagation, Culture, Harvest and Uses of Some Common Herbs**

<b>NAME</b>	<b>PROPAGATION</b>	<b>CULTURE</b>	<b>USE</b>	<b>CHARACTERISTICS</b>	<b>HARVEST</b>
<b>ANISE</b> <i>Pimpinella anisum</i>	Propagate by seed; seed loses viability after 2 yr Sow in the spring when soil temperature reaches 21°C	Prefers sun; well drained soil, pH 6.3–7.3 Plant seeds 1 cm deep, space 15–20 cm apart and thin to 30–40 cm Place rows 45–75 cm apart Needs about 130 days frost-free period	Leaves: fresh in salads, with vegetables, cooked dishes Seeds: used to flavour candy, cakes, breads Seeds and oil form the basis of anise-flavoured drinks	Annual: branched, erect, straight about 60 cm tall. Forms rosette at base. Long thin taproot. Yellow flowers in umbels. Greyish-brown flattened fruit	Leaves: fresh Seeds: when ripe Expect 5–10 kg /100 m <sup>2</sup> Dry to 10–12% moisture Roots: in autumn
<b>BORAGE</b> <i>Borago officinalis</i>	Seed; sow early spring after danger of frost has passed. Best to pack seedbed after sowing. Seed at the rate of 12 kg/ha. Seeds remain viable for 2–3 yr	Will self-sow; needs dry, sunny place Plant seed 1.5 – 2 cm deep Space 16–19 seeds/m in rows 15–17 cm apart	Young leaves give a cucumber flavour to drinks; used in salads and cream cheese Fresh flowers used as garnish, made into a syrup or candied Seed as a source of oil for cosmetic use	Annual: bushy plant; coarse velvety leaves; grows about 50 cm high Bright blue flowers from terminal buds producing 4 dark-coloured nutlets about 1 cm long that shatter easily	Pick blossoms as they open – expect about 2.8 kg dried flowers/100 m <sup>2</sup> Pick leaves fresh, dry with good circulation – expect about 19 kg fresh weight/100 m <sup>2</sup> Pick seeds after they mature to ensure high gamma linolenic acid (GLA) content; store seed at 9.5% moisture
<b>CARAWAY</b> <i>Carum carvi</i>	Seed; sow in spring Use 100 gm seed/100 m <sup>2</sup> Sow seed after soil reaches 10°C, into a firm, moist seedbed	Full sun, light, moist soil, pH 6–7.5 Seeds produced in the 2 <sup>nd</sup> yr Space 25–30 cm apart	Leaves: used in soups and salads Roots: may be cooked as a vegetable Seeds: used as flavouring in cakes, breads, cabbage, cheese, liqueur	Biennial; feathery foliage; creamy flowers; resembles carrot Dense rosette in 1 <sup>st</sup> yr; fruit and flowers develop in 2 <sup>nd</sup> yr Caraway will grow 20 cm in 1 <sup>st</sup> yr and up to 90 cm in the 2 <sup>nd</sup> yr	Harvest seeds in 2 <sup>nd</sup> yr Harvest after 75% of seeds have turned brown Expect about 15–30 kg seed/100 m <sup>2</sup> Dry to 10% moisture below 40°C. Keep seed in a well-ventilated storage
<b>CHERVIL</b> <i>Anthriscus cerefolium</i>	Seed; sow in fall and spring for succession of greens Seed shallow at the rate of 150 gm/100 m <sup>2</sup> Seeds remain viable for about 3 yr	Partial shade; rich organic soil pH 7–8 Space plants 30 cm apart	Leaves: fresh or dried used as garnish for fish, potatoes, eggs; mix with salad greens	Biennial; sets seed in June; leaves are parsley-like, fern-like Chervil will grow to about 40 cm in height	Leaves best used fresh; harvest before bloom Do not dry above 35°C Freezing is the best way to preserve Expect about 96 kg fresh herb or 7.5 kg dry herb/100 m <sup>2</sup>
<b>CHIVES</b> <i>Allium schoenoprasum</i>	Division of bulbs at any time Seed in spring at rate of 18 gm seed per 100 m <sup>2</sup> Plant same as onions; divide clumps and pot for indoor use during winter	Rich, moist soil; full sun to partial shade Thin to 10 cm in rows 30 cm apart Set plants at 1,600 plants/100 m <sup>2</sup> Grows in clumps	Leaves: used fresh or dried in salads and as seasonings; has onion flavour Flowers: can be used in salads	Perennial bulb; can be used the first season; resembles fine-leaved onions with individual leaves borne in dense tufts. Flowers pink to light purple	Leaves best used fresh when 15–25 cm long; cut about 6 cm above the soil surface Expect 2–4 harvests /yr and 96–190 kg fresh material/ 100 m <sup>2</sup> at each harvest
<b>CORIANDER</b> <i>Coriandrum sativum</i>	Seed; start early inside or in cold frame. Sow directly at the rate of 15–20 kg/ha or use 120 gm seed in 100 m <sup>2</sup>	Needs lots of space, full sun, light soil Seed 2.5–4 cm deep. Set plants every 7–10 cm in rows 25–30 cm apart DO NOT TRANSPLANT	Seeds for spices in baking, dressings; tastes and smells like orange leaves in stuffings, curries Leaves used widely to flavour food	Annual; tall rampant 60 cm (2 ft) tall; pinkish flowers; disagreeable odour	Harvest seeds as soon as ripe; flavour develops upon drying; store below 12% moisture Expect 15–22 kg seed/100 m <sup>2</sup> Harvest leaves as cilantro before flowers form Expect 90–120 kg cilantro/ 100 m <sup>2</sup> Cuttings can be taken 2–3 times during the growing season

**TABLE 1. Propagation, Culture, Harvest and Uses of Some Common Herbs**

NAME	PROPAGATION	CULTURE	USE	CHARACTERISTICS	HARVEST
<b>DILL</b> <i>Anethum graveolens</i>	Seed; repeat sowings for summer long supply Sow directly at the rate of 9–11 kg/ha Easily transplanted	Sow early; needs rich soil and plenty of space Seed shallow 10 cm apart in rows 25–50 cm apart DO NOT PLANT CLOSE TO FENNEL	Leaves: for salads; fresh leaves and seed stalks for dill pickles; after drying use to season meats, fish, vegetables Seed: for essential oil	Annual 0.6–1 m (2–3 ft) tall; feathery foliage; rampant grower  *Aggressive	Leaves are best just as flowers open, harvest seeds as soon as ripe. Expect 10–12 kg seed/ 100 m <sup>2</sup> Cut off whole plant and hang to dry Expect 30–50 kg fresh herb/100 m <sup>2</sup>
<b>FENNEL</b> <i>Foeniculum vulgare</i>	Seed; best sown directly in garden as soon as soil begins to warm in March or April Seed at the rate of 60 gm seed/100 m <sup>2</sup>	Hot, sandy locations; rich soil; needs lots of space. Seed shallow. Plants should be 30 cm apart and rows 30–40 cm apart	All parts of leaves, stems & seeds aromatic; used for fish seasonings and sauces; ornamental background plants for garden	Annual; tall, rampant, branching; thread-like foliage to 1 m (3 ft)  *Aggressive	Harvest flower stalks just before bloom; can be eaten like celery; leaves best fresh Expect about 140 kg/100 m <sup>2</sup> Harvest seeds when ripe. Seeds mature unevenly Expect about 10–15 kg seed/100 m <sup>2</sup>
<b>GARLIC</b> <i>Allium sativum</i>	Propagate from larger, outside cloves. Plant late fall or early spring. Set out at 2,400 plants/ 100 m <sup>2</sup>	Grows in any fertile, well-drained soil, best in pH 6.5–7.5 Plant 2.5 cm deep with pointed end toward the soil surface. Centre on 10–15 cm spacing with 40 cm between rows	Chopped cloves season meats, vegetable sauces Garlic salt obtained from pulverized dried cloves Longer garlic cooked, milder the flavour	4–6 narrow, onion-like leaves to 60 cm (2 ft). Flowering stem may reach 90 cm in height Roots deep and branched Inflorescences with violet-blue flowers	Harvest at summer end as foliage begins to wither. Dig under dry conditions. Dry with the tops still in place either on soil or in a shady shelter or with forced-air at 21–32° C Expect fresh weight yields of 90–140 kg/100 m <sup>2</sup> and dry weight yields of 30–50 kg/100 m <sup>2</sup>
<b>LAVENDER</b> <i>Lavandula angustifolia</i> (L. <i>officinalis</i> , L. <i>spica</i> )	Seed germinates poorly in 4 wk under dark conditions. Optimum depth ¼ in. Cuttings and divisions from healthy plants in the fall are preferred forms of propagation. Start cuttings in beds and transplant to 25 x 40 cm spacing Requires 1,700 plants/ 100 m <sup>2</sup>	Sun and poor alkaline soil for most fragrance; needs protection or take indoors if winter's severe. Fertilize moderately or not at all. Side dressing may be required in later years Cut 10–15 cm above the soil surface at the end of the 1 <sup>st</sup> yr to encourage branching. Plants may live 10-20 yr	Fragrance; fresh and dried flowers and seeds; oil distilled from them; place in small cloth bags for scenting closets Good border or hedge plants	Semi-hardy evergreen perennial. 80 cm high spreading 90 cm Different varieties will vary in winter-hardiness Narrow, pale greenish-grey aromatic leaves	Cut anytime throughout summer for branches, harvest flowering stems at full bloom for potpourri. Dry flowers in the dark below 32° C to preserve colour For essential oil (1–2% fresh weight), harvest flowers at end of flowering period Expect 29 kg fresh or 3 kg dried flowers/100 m <sup>2</sup>
<b>LEMON VERBENA</b> <i>Aloysia triphylla</i> ( <i>Lippia citriodora</i> )	Take softwood cuttings in late spring or hardwood cuttings late summer or early fall Keep in pots for 2 yr before planting out in garden	Space plants 1 m apart in the garden. Take indoors in winter Prefers warm, humid climate — light, well-drained soil. Trim in summer. Cut back in fall. Protect below 4° C	Leaves used fresh for fragrance and to give lemony taste to beverages Dried leaves in potpourri Distilled oil used in perfumes	Tender woody shrub; half-hardy deciduous perennial 1–3 m high spreading 2.5 m Tiny white flowers tinged with lilac Pale green, lance-shaped leaves with lemon scent	Strip leaves individually from plant before blooms come out; dry on screens Store in damp-proof container
<b>MINT</b> <i>Mentha spicata</i> (spearmint) <i>Mentha piperita</i> (peppermint) <i>Mentha x piperita citrata</i> (Lemon mint)	Surface or underground rhizomes Easily propagated from vegetative cuttings Collect rhizomes, 10 cm long with 2–3 nodes from 2 yr-old plants	Space rhizomes 30 cm apart with 60 cm between rows. Thin beds and renew every 2–3 yr; will grow in semi-shade; rich, moist soil Requires regular irrigation Spreads aggressively. Prevent spread by planting in a bottomless container at least 30 cm deep	Fragrance for scent; crushed leaves flavour tea, candies, and mint sauce Oil from plant is source of menthol	Herbaceous perennial; purple flowers, refreshing odour; large leaves; spreads by surface runners; plant in tubs to keep roots restricted Depending on the variety, mint will grow from 15–90 cm in height  *Aggressive	Pick leaves individually from plants; can be used fresh or dried; dry between 37–40° C. For oil: pick just as flowering begins Expect 2 cuttings/ season. Total seasonal yield should be 90–190 kg fresh/100 m <sup>2</sup> or 10–20 kg dry Essential oil varies from 250–600 gm/ 100 m <sup>2</sup>

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NAME	PROPAGATION	CULTURE	USE	CHARACTERISTICS	HARVEST
<b>OREGANO</b> <i>Origanum vulgare</i>	Seeds or division Start seed indoors then transplant. Germinates in 1–2 weeks Plants started from seed will vary in quality Consistent quality is obtained by propagation from cuttings	Grows well in poor soil; does well in containers and as ground cover for banks Set 15 cm apart in rows 30 cm apart Renovate every 3–5 yr	Fresh or dried leaves as meat or vegetable seasoning; used in pizza Flowers are fragrant	Perennial; soft, rounded leaves Grows in 60 cm (2 ft) high clump	Cut stalks 15–20 cm above ground when plant starts to flower 2–4 harvests/yr Hang to dry 2 weeks; remove leaves, crumble, and store Do not harvest during Sept. when plants are storing carbohydrates for the winter Expect 90–190 kg fresh herb or 10–20 kg dry/100m <sup>2</sup>
<b>PARSLEY</b> <i>Petroselinum crispum</i>	Seed; sow early inside (2–6 wk for germination), self-sows Soak seeds overnight in water. Does not transplant well Direct-seed at 30–200 gm/100 m <sup>2</sup>	Medium-rich soil; pH 6–7; sun or part shade; best started directly from seed; space 15–20 cm (6–8 in.); start new plants each yr	Decorative as an edging plant; rich in vitamins A & C; leaves best used fresh; seasoning for soup, meats, salads	Biennial; finely curled leaves; flowers 2 <sup>nd</sup> yr; 20 cm (8 in.) high	Both leaves and roots keep flavour when dried or frozen; best to use in 1 <sup>st</sup> season Expect fresh harvest of 100–200 kg/100 m <sup>2</sup> or 10–20 kg dried/100 m <sup>2</sup>
<b>ROSEMARY</b> <i>Rosmarinus officinalis</i>	Stem cuttings — use 8–10 cm long tips from growing shoots 6–12 months old; rooting hormone is helpful Seed germinates slowly	Overwinter in cool sunny spot in house; keep foliage misted; doesn't like acid soil; needs full sun and wind shelter Space 0.5–1 m apart or plant in pots	Use ornamentally as specimen pot plant Use leaves fresh or dried as food seasoning, especially on poultry	Tender perennial, not reliably hardy, evergreen; narrow leaves; shrubby; leaves have a spicy odour Depending on variety rosemary will grow 30 cm to 2 m in height Limit rosemary harvest to large plants or annual growth of single-stem, rooted cuttings	Cut leaves when flowers beginning Don't use excessive or prolonged heat when drying since oils are volatile Do not freeze Fresh leaves lose aroma in a few hours, dried leaves in a few months. Under good conditions expect about 30 kg fresh leaves/100 m <sup>2</sup>
<b>SAGE</b> <i>Salvia officinalis</i>	Seed, stem cuttings or crown division. Seeds remain viable for 2–3 yr Seed late fall/early spring at 140–200 gm/100 m <sup>2</sup>	Plant seed less than 13 mm deep Trim plants back to 15 cm in spring for new foliage Needs well-drained soil Space plants 25–30 cm apart in rows 45 cm apart	Leaves used dried or fresh as poultry dressing and stuffing, or as meat seasoning	Grey, shrubby, perennial; blue flowers; woody; sprawly habit; leaves are woolly and grey	Cut leaves or leafy tops of stalks when flowers begin Do not freeze Hang to dry in a well ventilated, dark place or use artificial heat at 37°C Expect about 240–380 kg fresh herb/ 100 m <sup>2</sup> or 48 kg dry herb/100 m <sup>2</sup>
<b>SWEET BASIL</b> <i>Ocimum basilicum</i>	Seed; sow after ground is warm Sow seeds ½ cm deep Seeds remain viable for 5 yr in a dry place	Plant late; needs water and warmth, sun and shelter and well-drained soil Space plants 25 cm apart Pinch out tops of branches to prevent bloom — this produces more leaves Take care not to cultivate too deeply	Border plant for garden or in pots for patios Chopped leaves fresh or dry have clove-pepper odour and taste; seasoning for vegetables and meat Potted basil on a patio is said to repel mosquitoes	Annual, dark-green leaves; white blooms; leaves resemble those of sweet pepper Depending on the variety Sweet Basil can grow from 20–60 cm high	Cuts stalks when starting to flower Dry for 2 weeks; can be frozen but drying is better Frequent trimming inhibits flowering and encourages growth Leaves are sensitive to bruising Expect about 140 kg/ 100m <sup>2</sup> of fresh material or 14 kg dry

**TABLE 1. Propagation, Culture, Harvest and Uses of Some Common Herbs**

NAME	PROPAGATION	CULTURE	USE	CHARACTERISTICS	HARVEST
<b>SWEET MARJORAM</b> <i>Origanum majorana</i> ( <i>Origanum hortensis</i> )	Seed, cuttings, crown division Sow early inside or in coldframe and transplant Take softwood cuttings from new tips in spring Divide in spring after flowering	Shade seedlings until established, then full sun Space 20–25 cm apart Can be taken inside in winter as pot plant	Grey foliage ornamental for colour contrast Leaves used fresh or dried as seasoning for meat dishes Oil used in perfumes Best marjoram for culinary use	Annual or tender perennial; velvety leaves; very fragrant Low-spreading and bushy to 30 cm high	Pick leaves anytime to use fresh May be dried or frozen Pick flowers just as they open Expect about 40–90 kg fresh material/ 100 m <sup>2</sup> or 3–5 kg dry /100 m <sup>2</sup>
<b>SUMMER SAVORY</b> <i>Satureja hortensis</i>	Seed; sow 30–35 seeds/m Do not thin Lift and divide plants every 3 yr	Medium-rich soil in sun Make several sowings 3 weeks apart Space 20 cm apart in rows 30 cm apart	Suitable as a border hedge 20 cm high Leaves used fresh or dried as seasoning in soups, egg dishes, sauces Essential oil used in liqueur	Annual; erect with a single many-branched stem; white, purple or mauve flowers, 40–45 cm high; leaves pungent and spicy	Harvest at time of flowering. Cut just above the lowest branches Dry immediately after harvest between 37–43°C Screen dry material to avoid sand Expect about 9–15 kg dried herb /100 m <sup>2</sup>
<b>TARRAGON</b> <i>Artemisia dranunculus</i> French tarragon	Division of root crowns in the 3 <sup>rd</sup> yr in spring Renew every 3 yr as flavour deteriorates on older plants	Grows best in warm, rich, well-drained soil Space plants 30 cm apart in rows 50–60 cm apart Needs cold period each year for continued growth Mulch with straw for winter protection	Fresh or dried leaves in sauces and sea food; ingredient of tarter sauce, young leaves flavour vinegar	Hardy perennial Doesn't set seed Grows to 60 cm high; much branched; narrow, twisted leaves	Young leaves and stem tips are best used fresh Some flavour is lost on drying. Dry at 60°C Pick leaves mid-summer for freezing Pick sprigs early in season to make vinegar Expect about 290 kg fresh weight/100 m <sup>2</sup> or 1.40–1.70 kg essential oil/100 m <sup>2</sup>
<b>THYME</b> <i>Thymus vulgaris</i>	Stem cutting, division Sow seed early Seed retains ability to germinate for 2–3 yr	Well-drained, non-acid soil; full sun Space 10-15 cm apart in rows 25-30 cm apart; cut back each spring; mulch over winter Trim back shoots each year	Fragrant ground cover for rock garden Fresh or dried leaves usually blended with other herbs to season meats, vegetables, soups, and sauces	Perennial; shrubby, woody stems; low-growing, 15–20 cm Leaves highly aromatic Can be potted and grown indoors in winter	Harvest just before or just at flowering Hang to dry or dry at 60°C Do not harvest after Sept. 15 as this will affect winter hardiness About 48 kg fresh material/100 m <sup>2</sup> or 10 kg dry material/100 m <sup>2</sup> 1 <sup>st</sup> yr and 140 kg fresh or 30 kg dry/100 m <sup>2</sup> in following yr

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