

Did You Know?



Lemon Thyme, *Thymus pulegioides*

- Lemon scented thyme has been widely regarded as a hybrid of *Thymus pulegioides* × *T. vulgaris*, or wild thyme and common thyme (*Thymus* × *citriodorus*), however further research demonstrates that this is not the case.
- Over the years, many thymes have been assigned to the wrong species. DNA studies are helping to sort out the confusion and assign the botanical names correctly.
- In 2009, the epithet *citriodorus* was proposed to be a synonym of *T. pulegioides*. Some lemon scented thyme plants are of unknown parentage and are best referred to with simply the genus (*Thymus*) and their cultivar name (*T.* ‘Golden King’ for example).
- The genus *Thymus* has an International Cultivar Registration Authority Report sheet with the International Society for Horticultural Science. <https://www.ishs.org/sci/icralist/88.htm> Further information about the botanical name of lemon thyme can be found here:
http://www.thymus.co.uk/culinary_lemon1.html
- Lemon-scented chemotypes occur in different species, yielding a lemon scent.
- There are several cultivars which have gold or cream variegation or are solid green.
- The essential oil from lemon thyme is antibacterial and repels mosquitoes.
- Grows in a low (6-12”) spreading mound which works nicely in containers, perennial border, herb and vegetable gardens and is hardy to zone 6.
- Lemon thyme can be used in cooking, providing a lemon and thyme flavoring to both savory and sweet dishes. It is also used in crafts such as potpourri.

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