

ALLOTINABOX®

SEED HELP

No.1 THYME

Thyme has to be one of our favourite herbs, not only for its taste but its ability to attract those beautiful honey bees to your balcony or garden. Here at the Shedquarters we know how important it is to keep our bees alive, so we grow lots of Thyme so we can keep our bee buddies healthy.

It is definitely a herb that should be in every kitchen and will keep your growing space looking and smelling fantastic. These are best planted in spring in small containers and moved on to a window box or even a hanging basket.

These plants love sunny spots and don't drink too much so water sparingly. Every time you want a little taste in your dish, simply pick off a sprig, this will also make sure that it doesn't over grow and flower. If you need to pick some sprigs to maintain your plants, remember you can store these extra leaves by drying them out.

The best way to dry herbs is firstly to pick them mid-morning in late summer before the cold weather creeps in. Leave them out for some of the overnight moisture to leave so your leaves don't rot and make sure you discard any diseased leaves. You can begin drying them in a cool oven and then store them in an airtight container over night. These will still be good to use and tasty for around a year.

This lovely herb can be enjoyed in soups, casseroles or marinades. Thyme makes a fantastic flavouring for stews, stock, pate and great with baked white fish. For more recipes visit our 'Harvest & Cook' section.

Happy Growing!

