



Hi Ho Silver Thyme

Thymus argenteus 'Hi Ho Silver'

Height: 12 inches

Spread: 12 inches

Spacing: 10 inches

Sunlight: ☉

Hardiness Zone: 4b

Description:

A wonderful upright-mounded selection great for herb gardens and containers; features small, fragrant, gray-green foliage with creamy margins and silver overtones; a classic tasting culinary herb perfect for marinades, dressings, or drying

Edible Qualities

Hi Ho Silver Thyme is a perennial herb that is commonly grown for its edible qualities, although it does have ornamental merits as well. The tiny fragrant oval grayish green leaves with distinctive creamy white edges and tinges of silver can be harvested at any time in the season. The leaves have a mild taste and a pleasant fragrance.

The leaves are most often used in the following ways:

- Cooking
- Drying
- Seasoning

Features & Attributes

Hi Ho Silver Thyme is smothered in stunning clusters of pink flowers at the ends of the stems from early to mid summer. Its attractive tiny fragrant oval leaves remain grayish green in color with distinctive creamy white edges and tinges of silver throughout the year.



Hi Ho Silver Thyme foliage
Photo courtesy of NetPS Plant Finder



Hi Ho Silver Thyme in bloom
Photo courtesy of NetPS Plant Finder

This is a dense herbaceous evergreen perennial herb with an upright spreading habit of growth. It brings an extremely fine and delicate texture to the garden composition and should be used to full effect. This plant will require occasional maintenance and upkeep, and is best cleaned up in early spring before it resumes active growth for the season. It is a good choice for attracting bees and butterflies to your yard, but is not particularly attractive to deer who tend to leave it alone in favor of tastier treats. It has no significant negative characteristics.

Aside from its primary use as an edible, Hi Ho Silver Thyme is suitable for the following landscape applications;

- Rock/Alpine Gardens
- Border Edging
- General Garden Use
- Groundcover
- Herb Gardens
- Container Planting

Planting & Growing

Hi Ho Silver Thyme will grow to be about 12 inches tall at maturity, with a spread of 12 inches. When grown in masses or used as a bedding plant, individual plants should be spaced approximately 10 inches apart. Its foliage tends to remain dense right to the ground, not requiring facer plants in front. It grows at a fast rate, and under ideal conditions can be expected to live for approximately 3 years. As an evergreen perennial, this plant will typically keep its form and foliage year-round.

This plant is quite ornamental as well as edible, and is as much at home in a landscape or flower garden as it is in a designated herb garden. It should only be grown in full sunlight. It prefers to grow in average to dry locations, and dislikes excessive moisture. It is considered to be drought-tolerant, and thus makes an ideal choice for a low-water garden or xeriscape application. This plant should not require much in the way of fertilizing once established, although it may appreciate a shot of general-purpose fertilizer from time to time early in the growing season. It is not particular as to soil type or pH. It is highly tolerant of urban pollution and will even thrive in inner city environments. Consider applying a thick mulch around the root zone in winter to protect it in exposed locations or colder microclimates. This is a selection of a native North American species. It can be propagated by division; however, as a cultivated variety, be aware that it may be subject to certain restrictions or prohibitions on propagation.

Hi Ho Silver Thyme is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. It is often used as a 'filler' in the 'spiller-thriller-filler' container combination, providing a mass of flowers and foliage against which the larger thriller plants stand out. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.