PLANT FACT SHEET

Anemone nobilis Schreb.

GENUS *Anemone* **FAMILY** Ranunculaceae

COMMON NAMES Anemone greens

EDIBLE PARTS AND USES

Edible parts: Herb

The crushed leaves yield anemone camphor used as a tonic.
The leaves are used to make a herbal drink.

DESCRIPTION

A herb. It grows 5-15 cm tall.

HABITAT

It is a temperate plant.

NOTES

There are about 120 Anemone species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/04bafec6-9c8e-4531-98e3-757e612213eb