PLANT FACT SHEET

Urospermum dalechampii (L.) Scop.

GENUS *Urospermum* **FAMILY** Asteraceae

COMMON NAMES Urospermum, False dandelion

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are boiled in mixtures.

DESCRIPTION

A low herb which keeps growing from year to year. The leaves at the base are divided into lobes along the stalk. The lobes point backwards. The leaves on the stem are oval or sword shaped. They clasp the stem and the upper leaves are opposite. The flower heads are yellow and often they have a black centre. They are 35-50 mm across and occur singly. The florets are all rayed. The outer florets have a reddish-brown underneath. The flower bracts are sword shaped and softly hairy. The achenes have long beaks. The fruit are 13-19 mm long.

HABITAT

It is a temperate plant. It grows on fallow land and waste ground. Tasmania Herbarium.

PICTURES



Credit: Food Plants International (Bruce French)

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