PLANT FACT SHEET

Achillea sibirica Ledeb.

GENUS *Achillea* **FAMILY** Asteraceae

COMMON NAMES Siberian yarrow

EDIBLE PARTS AND USES

Edible parts: Leaves, Leaves - tea, Flowers - tea

The young leaves and shoots are cooked and eaten.
The flowers are used in herbal teas and lemonade. They are also fried in butter and sprinkled with sugar or orange juice.

DESCRIPTION

A perennial herb. It grows 50-60 cm high and spreads 60 cm wide. The leaves are shiny and leathery. They are dark green with teeth along the edge. The flowers are small and white.

HABITAT

A temperate plant. It suits well drained soils in a sunny position. It suits hardiness zones 3-9.

PRODUCTION

Cultivation

It can be grown by dividing the rootstock. It is grown from seed. Seed germinate in 1-3 months. Seedlings can be transplanted. Plants can be grown from cuttings.

NOTES

There are about 85-100 Achillea species. They are temperate in Europe and Asia.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1e6ebe14-abdd-439c-867f-a6ca793ca3ce