PLANT FACT SHEET

Achillea ageratum L.

GENUS *Achillea* **FAMILY** Asteraceae

COMMON NAMES Garden Mace, Nutmeg Thyme

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are cooked and eaten.
They are also used for tea.

DESCRIPTION

A small herb 30-60 cm high. The stems are thin. The leaves are bright green and have fine teeth. The flowers have green centres and white petals. The flowers are in loose flat clusters.

HABITAT

It is a temperate plant. It grows best in well drained soil in a sunny position. They can survive drought. It can withstand temperatures down to -20°C. It can survive in part shade and near the sea.

PRODUCTION

Cultivation

It is grown from seed. Seed germinate in 1-3 months. Seedlings can be transplanted. Plants can also be grown by division of clumps. They can also be grown from cuttings.

NOTES

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

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/3650d014-68fb-4073-9091-46ff015939d5