PLANT FACT SHEET

Agastache foeniculum (Pursh.) Kuntze.

GENUS *Agastache* **FAMILY** Lamiaceae

COMMON NAMES Anise Hyssop, Anise mint

EDIBLE PARTS AND USES

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

The leaves and flowers are eaten raw or cooked. They have an aniseed flavour and are good in salads. They are also used in cakes and sweets.
A pleasant tasting tea can be made from the leaves.

DESCRIPTION

A perennial plant up to 90 cm tall and spreading to 40 cm wide. The leaves are 7.5 cm long and have coarse teeth along the edge. They are greyish green. The leaves are downy on the underside. They have a pleasant smell. They smell of anise. The stems are erect. The flowers are tiny and violet-blue. They have 2 lobes. They occur in dense spikes.

HABITAT

It is a temperate plant. It grows naturally in waste ground on prairies and plains in Western North America from Ontario to Washington and south to Colorado. It does best in sunny positions and well drained soil. It can stand light frosts. In Hobart Botanical gardens. It suits plant hardiness zone 6-10.

PRODUCTION

Cultivation

Plants can be grown from seed. They should just be covered with soil and germinate in 1-3 months at 13°C. They should be grown in the nursery for the first year. Plants can also be grown by dividing clumps and can be grown from basal cuttings. These root in 3 weeks.

NOTES

There are about 20-30 Agastache species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/402c8f89-acb5-402a-83d1-6150ad9ab166