PLANT FACT SHEET

Tanacetum balsamita L.

GENUS *Tanacetum* **FAMILY** Asteraceae

COMMON NAMES Painted Daisy, Alecost, Costmary, Pyrethrum

EDIBLE PARTS AND USES

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

The leaves are occasionally used in salads. They are used in small amounts. They are also used in meat and vegetable dishes. The leaves are used to flavour beers and also soups and sauces.
The leaves are sweet and have a minty-lemony flavour and are used in salads, teas, and for flavouring meats and cakes. Whole leaves are laid under cakes while cooking to flavour cakes while baking.
The dried leaves are used as an infusion for tea.
The leaves are used in frittata in mixtures.
Flower petals are used for conserves.

DESCRIPTION

A herb. It grows 90 cm high and spreads 45 cm high. It forms hard mats and keeps growing from year to year. It has rhizomes or underground stems. The leaves are silvery grey and scalloped along the edge. They are slightly hairy. They have an aroma. The leaves can be 30 cm long. The flowers are white and button like. The occur in large numbers and are small. They are yellow in the centre. The flowers open in full sunlight. The seeds are triangle shaped and ribbed.

HABITAT

It is a temperate plant. It will grow in most well-drained soils. It does best in an open sunny position. It is resistant to frost but sensitive to drought. It suits hardiness zones 6-10. In Hobart Botanical gardens.

PRODUCTION

Cultivation

Plants can be grown by seed or by division of the roots.

NOTES

There are about 70 Tanacetum species.

PICTURES



Credit: Food Plants International (Bruce French)



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/5c9ad634-b6b5-42c0-bb98-7e8d510f97d3