PLANT FACT SHEET

Ocimum canum Sims

GENUS *Ocimum* **FAMILY** Lamiaceae

COMMON NAMES Hoary basil, Thai basil

EDIBLE PARTS AND USES

Edible parts: leaves - condiment, Spice, Seeds, Root - tea, Vegetable, Flower

The leaves are eaten raw with vermicilli or in soups. They can be used in curries, sauces, salads and meat dishes.
The seeds are used in desserts and drinks.
They are also eaten with millet.
The flowers are used as a spice.

DESCRIPTION

A herb. It grows from seed each year. Plants are 30-50 cm high. The stem is four sided and branched. The leaves are simple and opposite. Each one is at right angles to the one above and below it. They are 2.5-5 cm long by 9-25 mm wide. The leaf stalk is 5-22 mm long. The flower group is at the ends of branches. They are up to 13.5 cm long. The fruit are 4.5-5.5 mm long. The small nuts are oval and almost triangular. They are 1.5 mm long by 1 mm wide.

Probably now Ocimum americanum.

HABITAT

A tropical plant. It tends to grow in areas with a rainfall less than 1000 mm per year. In Ethiopia it grows between 600-2,400 m above sea level.

NOTES

There are between 100 and 150 Ocimum species. It is used as a medicine.

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