PLANT FACT SHEET

Anacyclus pyrethrum (L.) Link

GENUS *Anacyclus* **FAMILY** Asteraceae

COMMON NAMES Pellitory of Spain

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring, Roots, Spice

It is the source of an essential oil used in liqueurs.
The root is chewed. They are first dried.

DESCRIPTION

A low herb. It grows 30 cm high and spreads 25-30 cm wide. There is a smaller variety. It forms rings. The leaves are finely divided and grey-green. They are 10-14 cm long. The flower occurs singly and is daisy like. They are 2.5-5 cm across. They have yellow centres and white ray petals.

HABITAT

It is a Mediterranean climate plant. It needs a well drained soil. It is hardy to frosts. It is resistant to drought.

PRODUCTION

Cultivation

Plants are grown from seed. It can also be grown by softwood cuttings.

NOTES

There are 9 Anacyclus species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/71dce92b-6456-4978-ad92-effc308bce72