PLANT FACT SHEET

# *Agastache mexicana* (Kunth) Lint & Epling

**GENUS** *Agastache* **FAMILY** Lamiaceae

**COMMON NAMES** Mexican giant hyssop

## EDIBLE PARTS AND USES

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

The young leaves and flowers are used as flavouring. They are added to salads.
The leaves can be used to make a herbal tea.

## DESCRIPTION

A perennial plant. It can be grown as an annual. It grows up to 80 cm tall and spreads to 30 cm wide. It has creeping roots. The leaves are sword shaped and have teeth long the edge. The flower spikes are 30 cm long. The flowers are pink or red.

## HABITAT

It is a warm temperate to tropical plant. It does best in a sheltered sunny position. It needs well-drained soil. It is resistant to drought but sensitive to frost. It suits hardiness zones 9-11.

## 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.

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**ONLINE FACT SHEET** https://www.echocommunity.org/en/resources/7f7f9bbf-9fec-4d9d-a07b-471065e8c729