PLANT FACT SHEET

Artemisia lactiflora Wall. ex DC.

GENUS *Artemisia* **FAMILY** Asteraceae

COMMON NAMES Sagebrush

EDIBLE PARTS AND USES

Edible parts: Leaves, Spice, Leaves - tea

Only 2 or 3 leaves are cooked in soup. They are also boiled or stir fried.

DESCRIPTION

A small shrub which keeps growing from year to year. It grows 1.5 m high and spreads 60 cm wide. It forms clumps. The leaf stalk is 20-25 cm long and reddish-purple. The leaves are green and divided. The flowers are small and cream. They occur in tall feather like groups.

HABITAT

It is a temperate plant. It is native to northern China and to the Himalayas. It needs reasonable amounts of moisture. It suits neutral to acid soils and can tolerate some shade. It suits hardiness zones 4-10. In XTBG Yunnan. In Sichuan.

PRODUCTION

Cultivation

It can be grown from stem cuttings. Sections 12 cm long with nodes are used. It can also be grown from seed.

NOTES

There are about 300 Artemisia species. It has established anti-cancer properties.

PICTURES



Credit: Food Plants International (Bruce French)



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