PLANT FACT SHEET

Anthoxanthum nitens (Weber) Y. Schouten & Veldkamp

GENUS *Anthoxanthum* **FAMILY** Poaceae

COMMON NAMES Holy grass, Sweet grass, Vanilla grass

EDIBLE PARTS AND USES

Edible parts: Seeds, Cereal, Leaves - flavouring

The leaves yield an essential oil used to flavour candy, soft drinks, and tobacco.
Leaves are used to flavour vodka.

DESCRIPTION

A tufting grass. It keeps growing from year to year. It has an aromatic smell. It has a creeping rootstock. The stalks are smooth and 30-60 cm high. They have 3-4 nodes. The leaf blades are flat and 20-40 cm long by 3-10 mm wide and higher leaves are smaller. The flower is pyramid shaped. The spikelets have 3 flowers. They are shiny and yellow-brown or purplish.

HABITAT

It is a temperate plant. It grows in damp meadows and near lakes in the Rocky Mountains in Canada.

PRODUCTION

Cultivation

Plants are grown from seed which needs to be stored for 6-12 months before sowing. They can also be grown by division of the clump.

NOTES

There are about 15-30 Hierochloe species. They grow in cool places.

PICTURES



Credit: Food Plants International (Bruce French)

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