PLANT FACT SHEET

Teucrium chamaedrys Linn.

GENUS *Teucrium* **FAMILY** Lamiaceae

COMMON NAMES Wall Germander, Ground oak

EDIBLE PARTS AND USES

Edible parts: Herb, Flowers - drink, Leaves, Stems, Tea

The flowering tops are used to get an extract to colour bitter wines and vermouth.
The flowers and leaves are also used as a herbal tea.

DESCRIPTION

It is a hardy herb which keeps growing from year to year. It grows 30-60 cm high and has underground stems or rhizomes. The leaves are bright green and wrinkled and glossy. They are oval and have teeth around the edge. The leaves are about 2 cm long. The flowers are pink, purple or red. These are in spikes at the top of the plant as well as in the axils of leaves.

HABITAT

It is a temperate plant. It will grow in most soils and positions. It is resistant to drought and frost. It suits plant hardiness zones 5-10. In Hobart Botanical gardens.

PRODUCTION

Cultivation

It is grown from cuttings taken in mid summer.

NOTES

Possibly only medicinal. There are about 250-300 Teucrium species.

PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e8fca77b-f539-485b-bbc2-740decfaaa35