PLANT FACT SHEET

Artemisia abrotanum Linn.

GENUS *Artemisia* **FAMILY** Asteraceae

COMMON NAMES Southernwood, Lad's love, Old Man

EDIBLE PARTS AND USES

Edible parts: Herb, Spice, Leaves, Tea

CAUTION: Several plants in this group are poisonous.
The young bitter leaves are used to flavour beer and liqueurs.
The leaves are used to flavour cakes.
The leaves are brewed into tea.
The flowering aerial parts are used to make a liqueur.

DESCRIPTION

A shrub. It grows 1.2 m tall and spreads 1.2 m wide. It has soft stems. The leaves are grey and finely divided. The leaves are threadlike at the ends. The flowers are small and yellow in heads.

HABITAT

It is a temperate plant. In Argentina it grows between 500-1,000 m above sea level. It suits hardiness zones 4-10. Hobart Botanical Gardens

PRODUCTION

Cultivation

It can be grown from cuttings.

NOTES

There are about 300 Artemisia species.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/eb6537d1-9cbb-4ea8-9100-cd5235009113