PLANT FACT SHEET

Dianthus caryophyllus Linn.

GENUS *Dianthus* **FAMILY** Caryophyllaceae

COMMON NAMES Clove Pink, Carnation, Gilliflower

EDIBLE PARTS AND USES

Edible parts: Flowers - flavouring

The flowers are used as herbs for flavouring food. They smell of clove. They are candied and also used to garnish fruit salads, ice creams and in drinks. The bitter white bottom of the petals needs to be taken off.

DESCRIPTION

A tufted plant which keeps growing from year to year. It grows 50-80 cm high and spreads 20-40 cm wide. The leaves are grey-blue and sheathed. The stems are wiry and spreading. The flower heads are upright. They have a strong smell. The flowers are pink.

HABITAT

It is a warm temperate plant. It is best in light to medium, well-drained soil. It needs an open sunny position. It is resistant to drought and frost. It suits hardiness zones 8-10.

PRODUCTION

Cultivation

Plants can be grown from seed. It can also be grown by cuttings.

NOTES

There are 320 Dianthus species.

PICTURES



Credit: Food Plants International (Bruce French)

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