

# GARLAND CHRYSANTHEMUM

Edible chrysanthemum, Crown Daisy, Tangho, Chop Suey Green, Japanese Green, Tango, Saruni Walanda, Tang'oo, Phaktang O, Phakkhikhwai

*Glebionis coronaria*

Asteraceae

## ECHO® PLANT INFORMATION SHEET

### Description

Garland chrysanthemum is a leafy, annual herb that reaches a height of 90-120 cm by flowering time. Its flowers have a yellow center made up of many small flowers (florets) and surrounded by yellow or half-yellow/half-white petals.

### Uses

It is planted as an ornamental with the leaves, flowers (usually the petals; the center of the flower may be bitter), and young shoots used as a raw or cooked vegetable.

### Common Names

- French
  - chrysanthème couronné
  - chrysanthème comestible
  - chrysanthème des jardins
- German
  - Kronen-Wucherblume
- Vietnamese
  - Cải cúc
- Spanish
  - Crisantemo

### Cultivation

- **Elevation** – Up to 1500 m
- **Rainfall** – 600-2500 mm/year
- **Soil Types** – Prefers well-drained soils with pH 5.3-7.3
- **Temperature Range** – 7-25 °C.
- **Day Length Sensitivity** – Not a significant factor
- **Light** – Full sun to partial shade

In warm tropical areas, sow seeds during the coolest time of year, as high heat can cause the plants to flower before producing many leaves. If the soil is a heavy clay, lighten the texture by mixing in sand or organic matter. Supply fertility inputs as needed, as garland chrysanthemum is not known to thrive in poor soil. Cut the plants back to encourage leaf production. Each plant can produce an abundance of seeds, which can spread to disturbed areas such as recently-cultivated fields. Invasiveness can be mitigated by harvesting before seeds mature and fall to the ground.

### Harvesting and Seed Production

Harvest at 4-8 weeks for eating. Young leaves are the best tasting; mature leaves may be bitter. Harvest for seed when plants and seed heads are dry.

### Pests and Diseases

Garland chrysanthemum is largely pest free and can be used as a companion plant to repel caterpillars.

### Cooking and Nutrition

It is eaten fresh or cooked like other leafy herbs. The leaves turn bitter if cooked at high temperatures. Fresh or dried flowers can be boiled to make tea. The petals can also be pickled which is known as “kikumi” in Japan. It is rich in Vitamin B1.

### References

Ecocrop. 1993-2007. *Chrysanthemum coronarium* var. *coronarium*. Food and Agriculture Organization, Rome, Italy.

Mifsud, S. 2003. *Glebionis coronaria* on MaltaWildPlants.com.

[Plants for a Future](#)

