

MEXICAN TARRAGON

Tagetes lucida

ANNUAL | ASTERACEAE FAMILY

ZONES: 8-11

EXPOSURE: FULL SUN

MATURE HEIGHT: 2 FT | SPREAD 18 INCHES

BLOOM: YELLOW | LATE SPRING-EARLY FALL



Medicinal



Culinary



Pollinators



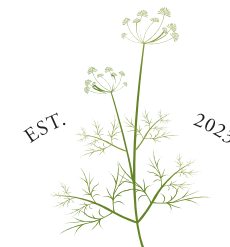
Aroma



Container



Resistant



HERB & VINE

— healing plants —

With a flavor similar to licorice, Mexican Tarragon or Mint Marigold, is an aromatic herb that mimics French Tarragon but is easier to grow. It has a long history as a medicinal plant, and modern studies show that when combined with UV rays, it may hinder E.coli and Staph cultures.

- Culinary: flowers are used to make tea. Leaves are used fresh or dried in soups and sauces.
- Therapeutic*: entire plant is digestive, diuretic, febrifuge, hypotensive, narcotic, sedative and stimulant.
- Used externally to treat scorpion bites and remove ticks.
- Also secretions from the roots have an insecticidal effect on the soil, effective against nematodes. The dried plant can be burned as incense to repel insects. The flowers can be used to make dye.

Caution: may cause contact dermatitis.



**Information is based on research of the historical uses of this herb and does not constitute medical advice. Consult a medical professional before using any herb for therapeutic purposes.*



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