Family: ASTERACEAE	Proper name: Calendula officinalis
Genus: Calendula	
Species: officinalis	Medievally known as: Marygold
Cvs or ssp:	
	Common Name: Marigold, Ruddles, Pot Marigold
Average Size: to 80cm	Origin: probably Southern Europe
Distinctive Features: leaves are in a dense spiral, close	Habit: short-lived aromatic herbaceous perennial
to roseate form with simple oblong-lanceolate leaves	
5-17cm long, hairy on both sides & margins either	Conservation status: very common
entire or sometimes waved or slightly toothed.	
Flowers are yellow to orange & made up of a thick	
capitulum 4-7cm diameter surrounded by two rows of	
hairy bracts. They have ray & disc florets. Ends of	
florets frequently have several notches. Flowers may	
appear all year born on sparse erect or slightly	
drooping stems. Fruit is a thorny curved achene.	
Aspect: full sun preferred	Soils: will grow in most soils, needs watering when
	young but tolerates being ignored when mature
Pruning: deadheading will encourage continued	Pests & diseases: susceptible to larvae of some
flowering.	Lepidoptera, particularly Cabbage Moth.
Usefulness: used in Indian, Middle-Eastern, ancient	Propagation: from seeds sown in late spring & early
Greek & Roman cultures as medicine as well as a dye	summer
for fabrics, foods & cosmetics. A tincture in methanol	
exhibits anti-bacterial qualities.	
Culinary use: florets are edible to add colour to salads	Special features: in temperate areas sown in for
or as a garnish. They are a cheap substitute for saffron.	blooms through summer & into autumn. Will not
Leaves are edible but not very palatable. Despite this	tolerate hotter temperatures.
they date back to Roman times as a potherb.	-
Notes: petals used in medieval times to colour cheese	Comments: This was in the 1st planting on 2/12/14.
yellow & in hair washes to lighten & brighten hair.	Included for the colour it adds to the Medieval Garden
Commonly used as a companion plant & dug in to	& also as a foodstuff (may be used as a tea, fresh or
reduce nematode infestations. Yellow dye is extracted	dried) & may be used in salads (fresh). It has already
by boiling.	reseeded with many new plants. There were so many
	new plants we had to cull some to make room for the
	other plants. The challenge will be to see if the quality
	of the new flower heads are as good as the 1st bloom
	which were magnificent (see photos on the website).

Photos: #1 & #2 @Henrietta Kress,

