Chrysanthemum, Edible—*Chrysanthemum coronarium* L.¹

James M. Stephens²

The vegetable chrysanthemum, also called garland chrysanthemum, looks very much like the leafy portion of the ornamental version. It is commonly eaten in Asia where it is known as shungikee in Japan and kor tongho in China. The leaves have a whitish green color and notched leaf appearance of the flowering sort. Some varieties have smaller leaves than others and are said to be more cold tolerant than the broad leaf type.

**Culture**

In Florida gardens it grows fairly well when the seeds are sown in the fall (September through November) and in the spring. Winter production in South Florida is also possible. Ordinary vegetable garden practices of fertilizing, mulching, and soil preparation are suggested. The young tender leaves are ready for harvest about a month after the seeds are sown. The flowers are bright yellow and daisy-like in appearance.


2. James M. Stephens, professor emeritus, Horticultural Sciences Department; UF/IFAS Extension, Gainesville, FL 32611.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. For more information on obtaining other UF/IFAS Extension publications, contact your county's UF/IFAS Extension office.

U.S. Department of Agriculture, UF/IFAS Extension Service, University of Florida, IFAS, Florida A & M University Cooperative Extension Program, and Boards of County Commissioners Cooperating. Nick T. Place, dean for UF/IFAS Extension.