PLANT ID: dandelion

Taraxacum officinale (agg.)



Springtime

appuf

Dandelions flower profusely in April to May. However, it is not unusual to see them flowering during sunny periods in the winter... they will take any opportunity for a spot of sun-bathing!

The leaves can be found virtually all year round except in very cold months.









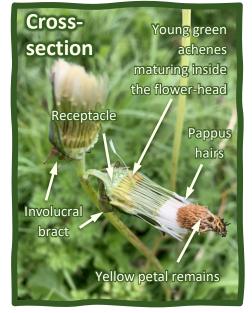


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Spring into summer

Dandelion is usually a hairless perennial herb with a coffee coloured 'tap-root' that is difficult to pull-up without snapping to reveal its crisp white insides. All parts of the plant, when broken, yield a white milky latex liquid which later dries black. Eaten to excess, dandelion can damage the liver







As each fruit matures, the beak begins to extend, while the hairs of the pappus begin to spread outwards to form the well-known dandelion 'clock'.





Receptacle is spherical , pincushion like Seeds carried on the wind Dry leafy bracts Dandelion clock

Fruit arrangement

Clever flowers

Fruit features

appus hairs act

like parachutes

to help seeds disperse on the

wind

Fertilized seeds exist

inside the hard achenes

When the flower is ready to bloom, the new flower stem (**scape**) elongates, then bends down close to the ground to allow the seeds to mature, whilst also enabling it to escape lawnmowers or grazers like sheep. When the seeds are mature, the bracts that surround the flower head open to reveal the seeds, while at the same time the flowering stem (scape) extends again, to maximise its height for effective dispersal of its wind-blown seeds.

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Fact File:

CURRENT STATUS: Least Concern from extinction LOCATION: Found everywhere across U.K and Europe

Plant Description (aka Taxonomy)

They are members of the *Taraxacum* genus – a part of the daisy family – *Asteraceae*. *Taraxacum* are known for being very variable and are hence referred to as an 'aggregate' for simplicity. There are around 2000 species in Europe.



Flowers March – October, peaking in April - May Flower Structure

About 250 rich-yellow ligulate florets tightly packed into one solitary flower head (20 – 60mm across) called a capitulum. The outer florets often have red flushing on their back. The overall flower head is then surrounded by 'palisade like' leafy involucral bracts that may be arched backwards.



Fruits from March to October.

Each achene is ribbed, beaked and topped with white hairs called Pappus. Achenes appear to be fixed (in rows) at their base to a spherical looking 'pin cushion' called a receptacle.

Leaf

Usually hairless, often shiny green above with a reddish mid-rib always growing as a basal rosette only. Leaves are very variable in size and shape, often with triangular lateral lobes.



Habitat

It has a diverse climatic and soil-type range, tending to grow in disturbed bare ground within pastures, gardens, meadows, roadsides and upon waste ground and coastal areas.



Edible:

Parts of the dandelion are edible – see the Pappus Dandelion *Playful Springboard* for recipe ideas!

FOOD WEB

Nectar gathered by bees Small mammals eat the leaves and seeds. Grazing animals eat everything.

IMPERSONATORS:

There are many similar species in this family that have yellow flowers and stems with a milky juice that might confuse you. Dandelion's basal rosette of leaves; its hairless nature and its leafless unbranched stem with a solitary flower help separate it from others in the *Asteraceae*, which are either branched, hairy or with much more robust, pimply or grass-like looking leaves. Examples

with much more robust, pimply or grass-like looking leaves. Examples include: Hawk's-beard's (*Crepis* spp.) and Hawkbit's (*Leontodon* spp.).



Pappus

ALIASES

Also known as: Wet the bed, Monk's head, Priest's crown, Blowball, Old man's clock, while the seeds are referred to as Parachutes, Sugareaters and Fairies.

What to look for



Best time to see it and use it

- April for a carpet of bright yellow flowers.
 Pick the young fresh leaves from the heart of the plant in spring for salads or cook it like spinach.
- Harvest the flowers on a sunny day for the making of wine and syrups.
- Lift the stubborn tap-root between September and March for making Dandelion beer or a coffee substitute.

Stem

The flowering stem is hollow, unbranched and leafless emerging from amongst the basal rosette of leaves.

It has a coffee coloured 'tap-root' that is difficult to pull-up without snapping to reveal its crisp white insides.

All parts of the plant, when broken yield a white milky latex liquid which later dries black.



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What's in a name? Dandelion's Latin name is from the Greek – 'disease remedy'. Its common name - 'dent de leon' - meaning 'the lion's tooth', has possibly evolved from the nature of the shape of either it's immature seeds; the jagged shape of the leaves, or perhaps because the pulling of its tap-root from any lawn would be like trying to extract a lion's tooth.



Global species risk of extinction (IUCN - Red Data List)