

Common name Wild Angelica

Latin Name *Angelica sylvestris*

Family Name Umbelliferae

Wild Angelica (*Angelica sylvestris*) likes to live in damp places, like the woodland at Healey Dell. It is a biennial which means in the first year it puts down growth but does not flower until the second year.

It is a member of the parsley family, and as such is identified by having a solid stem which can grow up to 2 metres high. The stalks are often purplish, branching and ridged, it has a dense umbel of small white flowers, which are seen any time from the middle of June to September.



Although the plant is edible and is said to have a sweet flavour it can easily be confused with the deadly poisonous look a like, water hemlock or even Giant Hogs weed so, **if you are not sure, do not touch.**

Also as with all members of this family of plants Angelica contains furocoumarins, which increase skin sensitivity to sunlight and may cause dermatitis.

With this in mind Wild Angelica has and has been used in cooking for centuries and it is also an ingredient in Green Chartreuse. It is however different from the angelica which is often made into sweets This is *Angelica archangelica*.

What it has been used for in the past

It has mainly been used as a charm against the bubonic plague, witches and demons

Sources

<http://www.pfaf.org/database/plants.php?Angelica+sylvestris>

<http://www.bbc.co.uk/dna/ww2/A633115>

<http://www.botanical.com/>