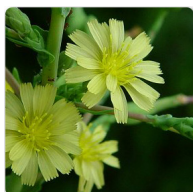


Lactuca scariola - Plant



Prickly Lettuce is an annual or biennial plant, slightly foetid, that is commonly considered a weed of orchards, roadsides and field crops.

Rating: Not Rated Yet

Price

Sales price 199

Discount

Item will be shipped by 3 - 5 days

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Description

Description for Lactuca scariola

This name is a synonym of Lactuca serriola L. Lactuca serriola, also called prickly lettuce, is an annual or biennial plant in the dandelion tribe within the daisy family. The leaves grow along a spiny stem and get progressively smaller as they reach its top. They emit latex when cut.

Many flowers are produced and usually appear in the upper part of the plant. It has a hairless reddish stem, containing a milky latex. The achenes are grey, bristly tipped. The pappus is white with equal length hairs.

Common name	Flower colours	Bloom time	Height	Difficulty
Prickly Lettuce, compass plant, bankahoo, kaahu, saaleet	Pale yellow, often tinged purple	July to September	2 to 6 feet	Easy to grow

Planting and care

This is a weed throughout temperate regions. It can however be harvested and eaten, although it is somewhat bitter. Enjoys a full sun or partial sun position in your garden. Keep in mind when planting that Prickly Lettuce is thought of as hardy, so this plant will survive close to or on freezing temperatures.

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun to Partial Shade	Light sandy loam well-drained soil	Medium	30 degrees C	Apply any organic fertilizer

Caring for Lactuca scariola

- Start with pruning shears for smaller growth.

- Use loppers, which look like giant, long-handle shears, for growth that is more than half an inch thick.
- A small pruning saw is handy, as it cuts on both the push and the pull.

Typical uses of Lactuca scariola

Special features: Prefers a light sandy loam in a sunny position. The wild lettuce is cultivated for the oil in its seed in Egypt. A compass plant, the top leaves align north-south.

Culinary use: Lactuca scariola can be eaten as a salad, although it has something of a bitter taste. Young leaves can be eaten raw or cooked.

Ornamental use: The plant is used for an ornamental purpose.

References

- <https://myfolia.com/plants/44099-prickly-lettuce-lactuca-scariola>
- <http://www.flowersofindia.net/research/search.php?query=Lactuca+scariola&stpos=0&stype=AND>
- Survival and Self Sufficiency. AU. Retrieved 9 September 2011.
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Reviews

There are yet no reviews for this product.