

CURRY

PRODUCTION AND CONSUMER CARE

INTRODUCTION

- Common name: Curry plant
- Scientific name: *Helichrysum italicum*
- Perennial herb native to the Mediterranean region
- Grows 12-18" high
- Variegated silver-gray foliage has a velvet texture
- Leaves are narrow and reach 2-3" in length
- Plants resemble lavender before flowering
- Bright yellow flowers form on long stalks in mid to late summer
- Leaves smell strongly of curry spices, but are not used in the production of curry powder
- Can be used sparingly to spice meats or potatoes
- Oil produced from blossoms has medicinal uses

GROWTH AND DEVELOPMENT

- Grows well in full sun or partial shade
- Performs well in rocky or sandy soil
- Prefers dry conditions; drought tolerant

PROPAGATION

- Rhizomes or bulbs are easily divided
- Can be propagated by stem cuttings
- Seeds should be sown indoors before last frost
- Transplant seedlings outdoors in spring, spacing plants 18-24" apart

DISORDERS

- Powdery mildew (*Erysiphe cichoracearum*)
 - White spots appear on leaves
 - Reduce humidity and remove infected foliage
- Thrips
 - Minute insects that feed on plant juices
 - Flowers and leaves appear distorted
 - Predatory mites can be used to control infestations

CONSUMER CARE

- Oil is reported to have positive effects on bruises and varicose veins
- Plants are resistant to deer and rabbits
- Often used as a fixative in perfumes
- Flowers can be used in dried arrangements

CULTIVARS AND SPECIES

- *Helichrysum italicum*: typically sold as the generic species

References

http://en.wikipedia.org/wiki/Helichrysum_italicum

<http://davesgarden.com/guides/pf/go/54309/>

<http://www.mountainvalleygrowers.com/helitalicum.htm>

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