

Mexican Marigold

Tagetes erecta L



Annual herbaceous plant that may reach 40 cm.

Have thick stems that contain essential oils, branched and dense foliage and its flowers of varying colors ranging from yellow to red.

This flower is edible and flourish in summer.

More info:

http://www.amu.bio/_mexican_marigold

Cultivation

The propagation of this plant is done by sowing in spring, for later transplantation.

It should be grown in full sun and in soil with good drainage since it does not tolerate waterlogged soils.

Watering should be moderate and should be avoided water directly in the flowers and leaves to avoid diseases.

In terms of temperature, it prefers temperate climates and adapts well to maritime zones.

History

Native of Mexico, considered the flower of the dead (marigold), used in altars.

It was used in rituals of sacrifice to the sun god during the Aztec Empire, the name of the genus *Tagetes*, is a tribute to Tages, god of wisdom, who presented the people of Etruria with the power of well cultivate the land.

Utilization

These plants are often used in gardens, borders, raised with decorative purpose and as an insecticide since the roots have that effect in the soil.

It can be used as colorant and as a feed supplement for poultry, making the eggs yolks more yellow.

In medical terms, this has analgesic, anti-rheumatic, anti-cough properties, it is indicated in the treatment of acne, bronchitis, constipation and cough.

In cooking, since the flowers are edible, they can be used in various salads and dishes.