# PURPLE DEAD NETTLE (Lamium purpureum)

**SEASONS:** Mainly Spring

## FORAGING TIPS

- Hairy leaves, turning purple towards top of the plant
- Opposite leaves are densely crowded together along stem
- Square stem; indicative of being in the mint family
- Purple flowers, bilateral with lips
- No toxic look-a-likes while in bloom
- Make sure tops are purple and flowering to ensure correct ID
- Collecting: tap each sprig upside down so ants can escape

### **BENEFITS**

#### **External**

- anti-inflammatory, antimicrobial, first aid

#### Internal

- antioxidant-rich, free radical scavenger, allergy relief



### **PRESERVING**

- Air dry: single layer for several days
- **Dehydrator:** 95 to 115° F for 1 to 4 hours
  - Store dried in paper bag or glass jar for 9 to 12 months

## LOOK-A-LIKES

#### Henbit (Lamium amplexicaule)



Has a square often-red stem, you can see areas of stalk between the leaf sets, scalloped hairless leaves that whorl around the stem, also a safe edible.

# **Creeping Charlie/Ground Ivy**

(Glechoma hederacea)



Low growing, sprawling, kidney shaped leaves are rounder and more scalloped, also a safe edible.

## USES

- Eat raw in salads (strong taste, use sparingly)
- Quick field poultice for first aid (minor scrapes, bleeding)
- Tincture: 1/4 cup chopped fresh herb + 1/2 cup high proof vodka.
- Throat spray: 2 tbsp tincture + 2 tbsp honey + 1 tbsp water + 1/8 tsp peppermint extract
- Tea: 1 to 2 tbsp dried herb in 1 cup water, steep 5 to 10 min
- Cough drops: Use tea instead of plain water in recipes
- Infused oil: 1 part dried plant covered with 2 to 3 times as much oil
  - Use infused oil in salves, lotion bars, lotion, lip balm