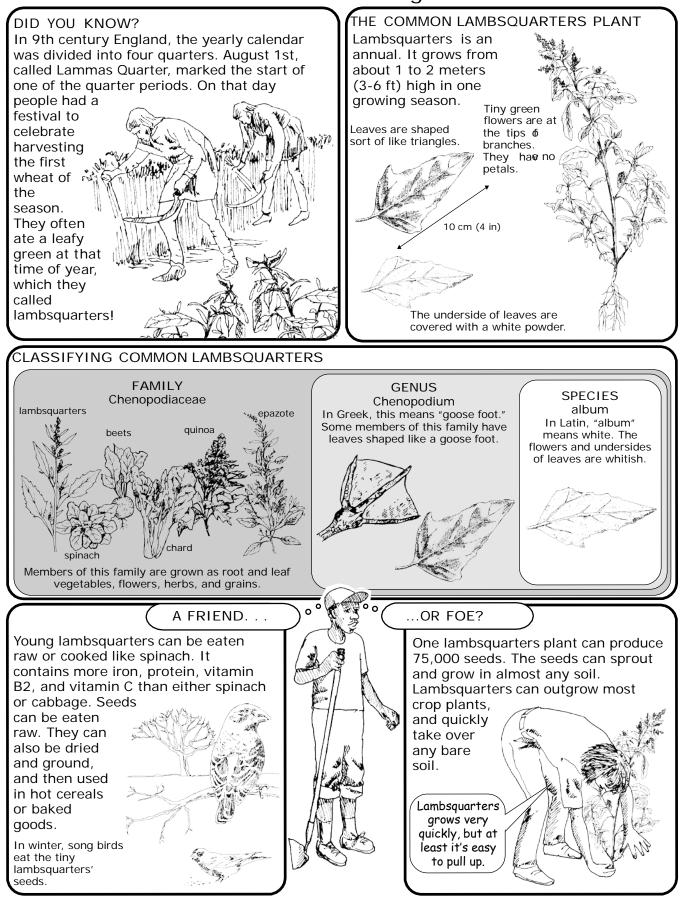
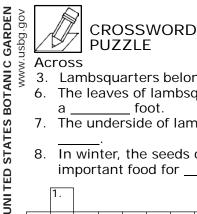
COMMON LAMBSQUARTERS Science Page

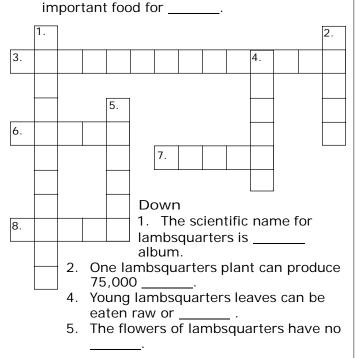






- 3. Lambsquarters belongs to this family.
- 6. The leaves of lambsquarters are shaped like a foot.
- 7. The underside of lambsquarters leaves are

8. In winter, the seeds of lambsquarters are an

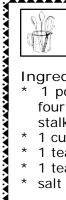


SPOTLIGHT **ON RESEARCH**

Eat Your Weeds!

You're not likely to find wild plants such as lambsquarters in the supermarket. But in many parts of the world, people still eat wild plants every day. Scientists are beginning to realize that this is a good thing!

A group of scientists studied wild plants in the Coruh Valley in Turkey. They wanted to find ******



STEAMED LAMBSQUARTERS

Yield: 4 servings

Ingredients

- 1 pound (0.9 kg) lambsquarters (about four handfuls; tender, young leaves and stalks are best)
- 1 cup (240 ml) water
- 1 teaspoon (5 ml) olive oil
- 1 teaspoon (5 ml) garlic, finely chopped

Cornell University

* salt

out what wild plants people eat, and what nutrients are in these wild plants. People in Turkey use about 40 wild plants as vegetables. The scientists chose 8 of these wild plants to study, including lambsquarters.

They collected plants from roadsides, fields, and pastures. They got rid of the plant parts that are not usually eaten (in most cases the older leaves and stems are not edible). They dried the edible parts in an oven. Then they ground the dried plant parts. They measured the nutrients in the dried plant parts, including vitamin C, protein, potassium, phosphorus, calcium, iron, sodium, and magnesium.

The scientists discovered that the wild plants they studied have more nutrients than some of the vegetables we grow. For example, all the wild species were higher in protein and most of the essential minerals than lettuce, spinach, and cabbage. Lambsquarters has more than twice as much potassium, five times as much magnesium, and three times as much calcium as these vegetables. So what can we learn from this study? Some weeds are good to eat! Source: Vildirim, E. Dursun, A. and Turan, M. (2001). Determination of the nutrition nontents of the wild plants used as vegetables in Upper Coruh Valley. Turkish Journal of Botany. 25: 367-371.



What do you get when you divide a lamb into four equal parts?

Answer: Lambsquarters

CAUTION: Never pick weeds to eat unless you are very sure you can identify them. Do not harvest weeds that grow near roadsides or that may have been sprayed with chemicals. These plants may not be safe to eat.

Down: 1. Chenopodium; 2. seeds; 4. cooked; 5. petals. Across: 3. Chenopodiaceae; 6. goose; 7. white; 8. birds. Crossword puzzle answers

Instructions

- 1. Steam the greens until tender-crisp (about three to five minutes).
- 2. Remove the greens from the steamer and place onto serving dish.
- 3. Sprinkle olive oil over the greens.
- 4. Top with minced fresh garlic.
- 5. Sprinkle with salt to taste.



