



This is the time of year in Wisconsin for Queen Anne's Lace.

Another name for this plant would be *Wild Carrot*, but it doesn't smell or taste like carrot to me; it tastes more like black pepper, which makes it tempting for me to cut the blossom into tiny pieces and put them on my mashed potatoes or in my soups and stews! After maturity, the blossoms will fold up into a "bird cage" and the dried brown seeds, according to Linda Runyon, are an excellent

salt substitute.

Do **not** confuse this edible plant with poisonous Hemlock which looks identical in flower, at least in Wisconsin. The huge difference is found in the **stem of the plant**. When rubbing one's finger and thumb along the stem, **Poison Hemlock** is **smooth**, and the **Queen Anne's Lace** feels like **sandpaper**.

Personally, I use my teeth to break the stem to eat the blossom during my travels, but I suppose a scizzors would work just as well. 😊

