Lambs Quarter (*Chenopodium album*)
Also known as summer spinach, lambs quarter is an edible plant with soft, powdery, arrow-shaped leaves. Mature plants will have white seeds at the top of the plant. It can be easily removed when young by using a scuffle hoe, and more mature plants should be removed to prevent the seeds from spreading by removing the entire tap root. If harvesting, it is important to clip the seeds to promote a larger plant to prevent more plants from growing.

Fetid Chamomile (*Anthemis cotula*)
Has an acrid juice and fetid smell. Wear gloves when pulling this plant because it can cause skin irritation. It has been used medicinally by some Indigenous communities, and later by herbalists to ease colds, chronic rheumatism, headaches, and to treat bee stings.

Dandelion (*Taraxacum officinale*)
One of the most common plants in North America, dandelion is a fast growing plant distinguished by a 1 inch yellow flower. It is best to remove the plant before it goes to seed. It is also important to note that dandelions are edible, and are great in salads and soups. Dandelion’s leaves can be used as a diuretic, and its roots as a liver tonic. To remove, be sure to extract the entire tap root so to prevent further plants. The best tool for this is a dandelion fork, also known as a fishtail weeder, a versatile tool which makes an unobtrusive hole in the soil.

Bittersweet Nightshade (*Solanum dulcamara*)
The foliage and berries are poisonous so be sure to wear a pair of gloves when pulling this plant. Once used for medicinal qualities as a diuretic, the berries of this plant undergo an interesting color transformation during their growing season. Beginning as a green berry, they change first to yellow, then to orange, and finally mature to red.

Quackgrass (*Elytrigia repens*)
Quackgrass can be distinguished by long narrow blades of grass that are about 6 inches in length. It is best to remove the grass early, when single blades of grass appear. When removing the plant, it is important to try to extract as many rhizomes as possible, since even a single inch of rhizome left in the earth will create a new plant.

Queen Anne’s Lace (*Daucus carota*)
Extreme care must be taken in identification of Queen Anne’s lace, as the plant resembles hemlock. The easiest way to tell these plants apart is when they are in bloom: the flowers of Queen Anne's lace have a tiny dark purple flower in the center of the flower mass. Hemlock stems also have reddish spots on the lower stems; Queen Anne's lace stems are plain green. Queen Anne’s lace has medicinal uses as a diuretic and laxative and for menstrual problems, indigestion, gout, and edema. The plant has many edible parts, including the flower tops can be added to salads, made into a jelly or dipped in batter and fried as fritters. The root and seeds can be dried and used as a tea. The roots have taste similar to carrots and can be used in salads or cooked like a green or vegetable.

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Morning Glory (*Convolvulus sepium*)
Also known as bindweed, morning glory is a creeping vine that quickly swamps and strangles annuals and shrubs. It can be identified by white trumpet-like flowers, and arrow-shaped leaves. While morning glory has a single taproot which is easy to remove with a trowel or fishtail weeder, many rhizomes may exist underground. Even a small amount of these rhizomes will lead to the growth of a new plant. Attempting to remove the entire plant is the best method of eradication.

Mallow (*Malva sylvestris*)
Mallow can be identified by its wide, rounded, slightly hairy leaves. Its flowers are white to pale purple and bloom April to October. Mallow stems grow four to 12 inches long, with roots branching at the base. It helps to use a fishtail weeder, removing the mallow roots completely. Leaves and young shoots of common mallow are edible raw or cooked. They have a mild pleasant flavor, and are said to be highly nutritious.

Resources
*A Manual of Weeds* by Ada E. Georgia
http://landscaping.about.com/
http://www.naturalmedicinalherbs.net
http://en.wikipedia.org/

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