**Cichorium intybus** L.  
(Cichorium byzantinum, Cichorium cicorea, Cichorium glabratum,  
Cichorium glaucum, Cichorium perenne, Cichorium rigidum, Cichorium sylvestre)

- Another long cultivated member of the Asteraceae, *C. intybus* is also known as Achicoria De Bruselas, Achicoria De Cafe, Achicoria De Raiz, Belgium Endive, Blue Daisy, Blue Sailors, Bunk, Coffee Chicory, Coffeeweed, French Endive, Italian Dandelion, Radicchio, Succory, or Witloof; although a biennial or perennial in cooler climates, USDA hardiness zones 4 to 7(8) it functions as a winter or transition annual in warmer climates and is sometimes included in herb or medicinal gardens; it is a handsome if informal roadside wildflower in many portions of the USA and is sometimes sold in wildflower mixes despite the fact it is oft included in many invasive species lists.
- As desirable as the sky blue to darker blue flowers are for adding a unique aspect to the wildflower palette, the spindly open scruffy canopy of bright green hairy stems and sparse oblong foliage tend to detract and should be hidden among other plants; young plants resemble a Dandelion rosette-like weed, then the stalks elongate and branch as the season progresses; the attractive blue daisy-shaped composite inflorescences are about 2” across and nearly flattened with strap-like ragged ended petals; they are borne in varying degrees through the growing season, typically peaking in late spring to mid-summer; flowering persists in cooler climates, but typically declines in hotter ones as the summer progresses; pale pink or light purplish flowering forms are also reported, but are inferior to the beautiful blue flowering types.
- *Cichorium intybus* is also grown as a commercial crop in some countries where the roots are roasted and used as a coffee substitute or blended with coffee to brew beverages; Chicory has a number of medicinal uses and was employed by the famous early physician Pliny (AD 23-79) as a headache remedy; the leaves are sometimes used as leafy cool season vegetables.
- Chicory is native to Eurasia and North Africa but is extensively naturalized in many other regions of the world; although reportedly naturalized in all states and provinces throughout the Continental USA and Southern Canada, it is most widely found in fields and as a roadside wildflower in the Central USA and Northeast USA; in Texas it is reported from only a handful of counties, outside of cultivation, with most of these in the northern tier of the state; the genus name derives from a Latinized version of the Arabic name for Chicory, while the specific epithet refers to the ancient Latin name for wild Chicory.
- *Cichorium endivia* L., Curly Endive, Endive, Escarola, Escarola Crespa, or Escarole, is a closely related species sometimes cultivated for the foliage which is used as a cool season leafy vegetable; the foliage resembles the Leaf Lettuce (*L. sativa*) while the flowers are more similar to *C. intybus*; it is a cool season plant grown under similar culture as *L. sativa*.