

Table 2. Documented uses of plants, seaweeds and fungi for South Greenland, listed alphabetically by family.^{1,2} Hyphens (-) indicate the consultant did not provide details for a given cell.

Family and Scientific name	Consultant	Part used	Preparation	Use	Category
Agaricaceae					
<i>Lycoperdon perlatum</i> Pers. ³	3	fb	dried whole, broken open and placed on a wound or scar	medicine	M
Apiaceae					
<i>Angelica archangelica</i> L.	2	le	dried whole	tea	B
<i>Angelica archangelica</i> L.	2	se	dried whole	tea	B
<i>Angelica archangelica</i> L.	2	le	dried, mixed with salt	spice	S
<i>Angelica archangelica</i> L.	3	le	chopped fresh young leaves used in salmon salad; with fish, potatoes, muskox.	food	FO
<i>Angelica archangelica</i> L.	3	se	fresh or dry, baked whole in cookies	food	FO
<i>Angelica archangelica</i> L.	3	st	soft stalk eaten raw in spring, peeled in fall	food	FO
<i>Angelica archangelica</i> L.	3	ro	peel and eat raw	food	FO
<i>Angelica archangelica</i> L.	3	st	mixed fresh with seal fat in a seal stomach, eaten with dried fish.	food	FO
<i>Angelica archangelica</i> L.	3	le	dried and ground, coarsely or by hand, for cooking	food	FO
<i>Angelica archangelica</i> L.	5				
<i>Angelica archangelica</i> L.	5	ro or le	add handful to 20 liters of water for a bath; take only 1/day, not for over 3 minutes	stimulant, to make you happy	M
<i>Angelica archangelica</i> L.	6	le	fresh in floral arrangements	decorative	MC
<i>Angelica archangelica</i> L.	6	st	small stalks minced, simmered with water, sugar and a peeled, grated red apple.	marmelade, garnish. Served with minke whale steaks	FO
<i>Angelica archangelica</i> L.	6	st	chopped small fresh stalk added to fresh Napa cabbage, with raisins, grated apple and juice of 1 lemon	salad	FO
<i>Angelica archangelica</i> L.	6	le	dried, ground	condiment for creamy fish soup, meat	S
<i>Angelica archangelica</i> L.	6	se	dried, ground	condiment	S
<i>Angelica archangelica</i> L.	7	st	sugared and pickled	food	FO
<i>Angelica archangelica</i> L.	7	le	plucked from stems, dried, ground	spice	S

<i>Angelica archangelica</i> L.	7	se	plucked from flower head, dried, ground	spice	S
<i>Angelica archangelica</i> L.	7	se	plucked from flower head, dried, used whole	tea	B
<i>Angelica archangelica</i> L.	8	le, st	dried		
Asteraceae					
<i>Achillea millefolium</i> L.	5	le	fresh leaves cooked lightly, used as compress	acne and wrinkles	M
<i>Achillea millefolium</i> L.	5	le, fl	1 handful of leaves and flowers to 1 liter of water	hand and foot bath	M
<i>Achillea millefolium</i> L.	5	-	-	skin, mosquitoes	M
<i>Achillea millefolium</i> L.	6	fl	fresh in floral arrangements	decorative	MC
<i>Achillea millefolium</i> L.	5	-	1 tbsp to 1 quarter liter of boiling water	for tumors or growths	M
<i>Achillea millefolium</i> L.	5	-	1 tsp to 1 cup boiling water daily for gargling	throat ailment	M
<i>Achillea millefolium</i> L.	5	le or ro	15 leaves per liter of water, or 5 pieces of cut roots per liter of water. 1 cup daily	stimulant, to make you happy	M
<i>Matricaria recutita</i> (L.) ^{6, a}	5	fl	poultice	abscesses, boils, sores	M
<i>Matricaria recutita</i> (L.) ^{6, a}	5	fl	place fresh flowers in sun for five weeks	aching joints	M
<i>Taraxacum</i> sp.	3		eaten in East Greenland like seernaq (<i>R. acetosa</i>) or kuanneq (<i>A. archangelica</i>)	cleanses the body	FO, M
<i>Taraxacum</i> sp.	5	wh		lemonade	B
<i>Taraxacum</i> sp.	5	wh		tea	B
<i>Taraxacum</i> sp.	5	fl	50-70 heads, 2-3 dL honey, 1 liter water cooked 15 minutes. To prevent bitterness, use stalk as well as flower. Strain. Can be made into wine	juice, wine	B
<i>Taraxacum</i> sp.	5	ro	formerly used to make a coffee-like drink	coffee-like beverage	B
<i>Taraxacum</i> sp.	5	wh	-	food	FO
<i>Taraxacum</i> sp.	5	le or fl	chopped	wounds, excyema, skin	M
<i>Taraxacum</i> sp.	5	le or fl	1 large handful per liter of water	hand or foot bath	M
<i>Taraxacum</i> sp.	5	wh	-	medicine	M
<i>Taraxacum</i> sp.	5	-	-	salad	FO

<i>Taraxacum sp.</i>	6	fl	-	wine	B
<i>Taraxacum sp.</i>	6	fl	fresh in floral arrangements	decorative	MC
Betulaceae					
<i>Betula glandulosa</i> Michaux	2	le	dried whole	tea	B
<i>Betula glandulosa</i> Michaux	8	le, st	dried	-	-
<i>Betula nana</i> L.	5	ba	-	hand or foot bath	M
<i>Betula pubescens</i> Ehrhart coll.	2	le	dried whole	tea	B
<i>Betula pubescens</i> Ehrhart coll.	3	wo	dried, for heating homes historically, no longer used	functional	FU
<i>Betula pubescens</i> Ehrhart coll.	7*	le	plucked from stems, dried	tea	B
<i>Betula pubescens</i> Ehrhart coll.	8	le	dried	-	-
<i>Betula pubescens</i> Ehrhart coll.	9	br, le	fresh in floral arrangements	decorative	MC
<i>Betula pubescens</i> Ehrhart coll.	5	in	pulverize	for burns	M
<i>Betula sp.</i>	2	le	-	salad	FO
<i>Betula sp.</i>	2	ca	dried, crumbled	spice for anything	S
<i>Betula sp.</i>	4	le	dried	tea	B
<i>Betula sp.</i>	5	-	-	fermented beverage (schnapps)	B
<i>Betula sp.</i>	6	ca	whole, collected from and stored in Ptarmigan (<i>Lagopus mutus</i>) crops	tea	B
<i>Betula sp.</i>	7	ca	ground, collected from Ptarmigan (<i>Lagopus mutus</i>) crops	spice for lamb and caribou	S
Brassicaceae					
<i>Capsella bursa-pastoris</i> (L.) Medik.	5	le	freshly crushed, place on wound to promote healing	wounds, inflammation, excyma	M
<i>Cochlearia groenlandica</i> L.	3	le	fresh, eaten raw	high in vitamin C; for scurvy or a cough	M
Campanulaceae					
<i>Campanula rotundifolia</i> L.	2	fl	dried whole	tea	B
<i>Campanula rotundifolia</i> L.	4	fl	fresh in floral arrangements	decorative	MC
<i>Campanula rotundifolia</i> L.	4	fl	dried	tea	B
<i>Campanula rotundifolia</i> L.	4	fl	fresh, frozen in water for decorating cakes for special occasions	decorative	MC
<i>Campanula rotundifolia</i> L.	5	-	mix with sugar to make jelly	jelly	FO
<i>Campanula rotundifolia</i> L.	6	fl	picked dry, cooked with water, gelatin, sugar and lemon juice	jelly	FO
<i>Campanula rotundifolia</i> L.	6	fl		white flower tastes bad	I

<i>Campanula rotundifolia</i> L.	7	fl	plucked from stem, dried	-	-
<i>Campanula rotundifolia</i> L.	9	fl, st	fresh in floral arrangements	decorative	MC
Caryophyllaceae					
<i>Stellaria media</i> (L.) Villars	5	-	-	eye bath	M
Cornaceae					
<i>Cornus suecica</i> (L.)	3	fr	fresh	food	FO
<i>Cornus suecica</i> (L.)	6	le, st, fl, fr	strung fresh by the stalks as garland; floral arrangements, wreaths	decorative	MC
<i>Cornus suecica</i> (L.)	6	fr	cooked with sugar, water, grated apples, red food coloring cornstarch and "Atamon," a preservative	marmelade	FO
Crassulaceae					
<i>Rhodiola rosea</i> L.	2			heard in stories that ancestors used it	U
<i>Rhodiola rosea</i> L.	3	le	mixed fresh with seal fat in a seal stomach, eaten with dried fish	food	FO
<i>Rhodiola rosea</i> L.	3	le	fresh, eaten raw		FO
<i>Rhodiola rosea</i> L.	3	le	fresh, eaten raw	impotence	M
<i>Rhodiola rosea</i> L.	5	-	-	tea	B
<i>Rhodiola rosea</i> L.	5	le	fresh, eaten raw	food	FO
<i>Rhodiola rosea</i> L.	5	-	-	wounds	M
<i>Rhodiola rosea</i> L.	5	-	-	delivery	M
<i>Rhodiola rosea</i> L.	8	st, le, fr	dried		
<i>Rhodiola rosea</i> L.	9	le, st, fl	fresh in floral arrangements	decorative	MC
Cupressaceae					
<i>Juniperus communis</i> L.	1	br, le	dried, mounted on wooden frame as a Christmas tree	decorative	MC
<i>Juniperus communis</i> L.	2	le, st	dried whole	tea	B
<i>Juniperus communis</i> L.	2	br, le	dried, mounted on wooden frame as a Christmas tree	decorative	MC
<i>Juniperus communis</i> L.	2	le, st	dried whole	spice	S
<i>Juniperus communis</i> L.	2	fr	dried	spice for cookies, bread, rack of lamb	S
<i>Juniperus communis</i> L.	3	fr		warned as children that I eating berries caused illness	

<i>Juniperus communis</i> L.	3	br	fresh or dry, burned in the house to create smoke	cleanses house of bad energy or ghosts	R
<i>Juniperus communis</i> L.	4	le, st, fr	dried, in floral arrangements, wreaths for Christmas	decorative	MC
<i>Juniperus communis</i> L.	4	le, st, fr	dried, simmer for 2 days until very dark, do not strain, store in a cool place. warm as needed, apply as compress with soaked cloth	arthritis pain, aches of being old	M
<i>Juniperus communis</i> L.	4	le, fr	dried, cook and rub eyes with needles and berries	eye treatment	M
<i>Juniperus communis</i> L.	4	fr	dried, crushed	spice	S
<i>Juniperus communis</i> L.	5	-	300g in 3 liters of water	tea	B
<i>Juniperus communis</i> L.	5	yt	50g in 1 liter water	skin ailments	M
<i>Juniperus communis</i> L.	5		50g in 1 liter water	acne, pain relief for rashes	M
<i>Juniperus communis</i> L.	6	fr	dried whole fruits (80%) mixed with dried <i>S. groenlandica</i> fruits (20%)		
<i>Juniperus communis</i> L.	8	st, fr	dried		
Cyperaceae					
<i>Eriophorum</i> sp.	2	fl	dried in wreaths	decorative	MC
<i>Eriophorum</i> sp.	3	fl	placed inside the vagina	abortive	M
Equisetaceae					
<i>Equisetum arvense</i> L.	5			excyma	M
Ericaceae					
<i>Empetrum nigrum</i> Lange ex Hagerup	3	fr	fresh, only very ripe berries; freeze in freezer	food	FO
<i>Empetrum nigrum</i> Lange ex Hagerup	3	fr	freeze in freezer. eat in winter to alleviate depression	antidepressant	M
<i>Empetrum nigrum</i> Lange ex Hagerup	3	fr	eat only when very black, not red or green	eating under-ripe fruit will causes a cough or cold	I
<i>Empetrum nigrum</i> Lange ex Hagerup	3	fr	unclear whether fresh or dried	tea	B
<i>Empetrum nigrum</i> Lange ex Hagerup	3	fr	mixed with seal fat in a seal stomach. eat with dried fish.	food	FO
<i>Empetrum nigrum</i> Lange ex Hagerup	7	fr	prepared with with <i>V. uliginosum</i> fruit, apple and rhubarb	marmelade	FO
<i>Empetrum nigrum</i> Lange ex Hagerup	8	st, le	dried		

<i>Phyllodoce caerulea</i> (L.) Babington	5	-	2 handfuls of plant per water dish	hand or foot bath	M
<i>Phyllodoce caerulea</i> (L.) Babington	3			do not eat or use this plant	I
<i>Phyllodoce caerulea</i> (L.) Babington	5	fl	take 2 nips of flowers, 2 nips of "linden" (<i>Tilia sp.?</i>), 2 nips of thyme, 2 big soup spoons of boiling water. Take every evening for a week.	for preventing disease of urinary track or genital organs, particularly the prostate	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	2	le, fl	dried, whole	tea	B
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	3	le	dried	prevents colds	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	3	le	collect before plant blooms otherwise taste is too strong	for use when sick with a cold	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	4	le	dried	tea	B
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	4	le, st	dried, in floral arrangements, wreaths for Christmas	decorative	MC
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	4	le	place in a pillow case and boil. place warm pillowcase and leaves on the chest, cover with a towel. 4 times daily	lung problems	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	5	-	boil and reduce	for relieving pain	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	5	-	after a bath use as an ointment	keeps the body healthy	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	5	-	store the souplike mixture in a closed jar to strengthen	warm compress for eyes	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	5	-	50-60 grams in 1 liter of water	tea	B
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	5	-	-	wounds, excyema	M
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	6	-	mixed with <i>R. lapponicum</i>	tea	B
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	6	le	dried whole	-	-
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	6	le	dried whole with <i>R. tomentosum</i>	-	-

<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	7	le	dried	tea	B
<i>Rhododendron groenlandicum</i> (Oeder) Kron & Judd	7	le	dried	for use when sick with a cold	M
<i>Rhododendron tomentosum</i> Harmaja	6	le	dried whole with <i>R. groenlandicum</i>	-	-
<i>Rhododendron lapponicum</i> (L.) Wahlenberg	3	wh		do not eat or use this plant. forbidden by the elders to use it.	I
<i>Rhododendron lapponicum</i> (L.) Wahlenberg	6	st, le, fl	dried	tea	B
<i>Rhododendron lapponicum</i> (L.) Wahlenberg	6		dried, mixed with <i>R. groenlandicum</i>	tea	B
<i>Vaccinium uliginosum</i> L.	2	le, st	dried	tea	B
<i>Vaccinium uliginosum</i> L.	2	fr	must travel by boat to harvest it because sheep eat it locally	food	FO
<i>Vaccinium uliginosum</i> L.	3	le	tea	tea	B
<i>Vaccinium uliginosum</i> L.	3	le	eats them dry	food	FO
<i>Vaccinium uliginosum</i> L.	3	fr	fresh, eaten raw	food	FO
<i>Vaccinium uliginosum</i> L.	3	fr	freeze in freezer	food	FO
<i>Vaccinium uliginosum</i> L.	3	fl	fresh, eaten raw	food	FO
<i>Vaccinium uliginosum</i> L.	3	le	fresh, eat only in spring to avoid tannic acid of fully mature leaves. eat until full	cures runny nose	M
<i>Vaccinium uliginosum</i> L.	3	fr		do not eat with arctic char or you will get a rash, swollen eyes and throat swelling	I
<i>Vaccinium uliginosum</i> L.	4	le	dried	tea	B
<i>Vaccinium uliginosum</i> L.	5	le	fresh or dried, 2 handfuls in 1 liter water	medicine	M
<i>Vaccinium uliginosum</i> L.	6	le	-	tea	B
<i>Vaccinium uliginosum</i> L.	7	le	plucked fresh from stems, dried	tea	B
<i>Vaccinium uliginosum</i> L.	7	fr	prepared with with <i>E. nigrum</i> fruit, apple and rhubarb	marmelade	FO
<i>Vaccinium uliginosum</i> L.	8	st, le	dried	-	-
<i>Vaccinium vitis-idaea</i> L.	5	le	-	healing wounds	M

Gentianaceae

<i>Gentiana nivalis</i> L.	5	-	place them next to the eyes until they sting	beneficial	M
<i>Gentiana nivalis</i> L.	5	-	-	tea	B
Graminoids	9	le, st, fl	fresh in floral arrangements	decorative	MC
Graminoids	4	le, st, fl	fresh and dried in floral arrangements	decorative	MC
Lamiaceae					
<i>Thymus praecox</i> Opiz	2	le, st, fl	dried	tea	B
<i>Thymus praecox</i> Opiz	3	le, st, fl	tea	tea	B
<i>Thymus praecox</i> Opiz	3	le, st, fl	condiment for "Gule" soup from a box	condiment, will make you sweat	S
<i>Thymus praecox</i> Opiz	4	le	-	tea	B
<i>Thymus praecox</i> Opiz	5	le, fl	-	tea	B
<i>Thymus praecox</i> Opiz	5	-	used in perfume	-	MC
<i>Thymus praecox</i> Opiz	5	-	handful to 1 liter of water, cook for 10 minutes	hand or vessel bath	M
<i>Thymus praecox</i> Opiz	6*	le	dried, whole leaves, no stems, occasional flowers	tea	B
<i>Thymus praecox</i> Opiz	7*	le, st, fl	dried	tea	B
<i>Thymus praecox</i> Opiz	8	le, st, fl	dried, for roasted lamb, trout, peas	spice	S
Lycoperdaceae					
<i>Calvatia cretacea</i> (Berk.) Lloyd ⁴	5	-	place in nostrils	stops nose bleeds	M
Lycopodiaceae					
<i>Huperzia</i>	3	wh	dried, used as Christmas decorations	decorative	MC
<i>Huperzia</i>	3			toxic as tea	I
<i>Huperzia</i>	5	sp	-	spores used for baby powder	M
<i>Lycopodium clavatum</i> L. ^a	3	-	use as fireworks	decorative	MC
<i>Lycopodium clavatum</i> L. ^a	3			toxic, would not touch it as a child	I
Onagraceae					
<i>Chamerion angustifolium</i> (L.) Holub	4	le, st, fl	dried	tea	B
<i>Chamerion angustifolium</i> (L.) Holub	8	le, st, fl	-	-	-
<i>Chamerion latifolium</i> (L.) Holub	4	le, st, fl	fresh in floral arrangements	decorative	MC
<i>Chamerion latifolium</i> (L.) Holub	4	le, st, fl	dried	tea	B

<i>Chamerion latifolium</i> (L.) Holub	4	fl	fresh, frozen in water for decorating cakes for special occasions	decorative	MC
Orchidaceae					
<i>Plantanthera hyperboreum</i> (L.) Lindley	5	-	-	tea	B
Orobanchaceae					
<i>Euphrasia frigida</i> Pugsley	5	-	1 tsp to 1 cup water	inflammation of eye	M
Palmariaceae					
<i>Palmaria palmata</i> ⁵	3	-	-	food	FO
<i>Palmaria palmata</i> ⁵	5	-	favorite seaweed of most people	food	FO
Parmeliaceae					
<i>Cetraria islandica</i> (L.) Acharius ⁵	5	-	cooked in water	good when you are sick	M
Phaeophyceae					
<i>Alaria sp.</i>	5	-	edible seaweed	food	FO
<i>Ascophyllum nodosum</i> (L.) Le Jolis ⁶	5	-	edible seaweed	food	FO
<i>Laminaria sp.</i>	3			don't eat it or your hair will fall out	I
Plumbaginaceae					
<i>Armeria scabra</i> Pallas ex Roemer & Schultes	4	fl	dried in wreaths	decorative	MC
Polygonaceae					
<i>Bistorta vivipara</i> (L.) Delarbre	3	ro	wash and eat fresh	food	FO
<i>Oxyria digyna</i> (L.) Hill	3		mixed fresh with seal fat in a seal stomach. eat with dried fish.	food	FO
<i>Oxyria digyna</i> (L.) Hill	5	-	0.5kg with 8 liters of water	tea	B
<i>Oxyria digyna</i> (L.) Hill	5	ju	-	for mosquito bites	M
<i>Oxyria digyna</i> (L.) Hill	5	-	poultice	skin ailments	M
Ranunculaceae					
<i>Ranunculus sp.</i>	4	le, fl, st	fresh in floral arrangements	decorative	MC
<i>Ranunculus sp.</i>	4	fl	dried	tea	B
Rosaceae					
<i>Alchemilla alpina</i> L.	5	le	eaten fresh	food	FO
<i>Alchemilla glomerulans</i> Buser	3	le	would never eat it because she never saw her elders eat it	inedible	I
<i>Alchemilla glomerulans</i> Buser	5	le	eaten fresh	food	FO

<i>Alchemilla glomerulans</i> Buser	5		freshly crushed herb used as a poultice	insect bites and wounds	M
<i>Alchemilla glomerulans</i> Buser	5	le	cook briefly	inflammation and hormonal shifts of the female body; promotes desire	M
<i>Potentilla sp.</i>	6	le	fresh in floral arrangements	decorative	MC
<i>Potentilla sp.</i>	9	le	fresh in floral arrangements	decorative	MC
<i>Sorbus groenlandica</i> (Schneider) Å. & D. Löve	3	fr	make a jelly of the fruit, eat the berries	food	FO
<i>Sorbus groenlandica</i> (Schneider) Å. & D. Löve	6	fr	dried whole fruits (20%) mixed with dried <i>J. communis</i> fruits (80%)	-	-
<i>Sorbus groenlandica</i> (Schneider) Å. & D. Löve	7	ba or wo	-	tastes like marzipan	FO
<i>Sorbus groenlandica</i> (Schneider) Å. & D. Löve	7	leaf	plucked from leaf vein, dried, ground	spice	S
Scrophulariaceae					
<i>Rhinanthus minor</i> L.	6	se pod	mature seeds within calyx on stem used in floral arrangements	decorative	MC
Sphagnaceae					
<i>Sphagnum sp.</i>	5	-	-	oil lamp wick	FU
<i>Sphagnum sp.</i>	5	-	-	bandage	M
Unclassified, other					
seaweed	5	-	don't eat in the summer, wait until October	food	FO
turf	2	-	harvest in blocks and burn to heat a home	fuel	FU
woody species	4	br	used for making mobiles, to hang kitchen utensils	decorative, functional	MC
generic herbs	5		put herbs in cold water in a pot. Heat to boil, strain herbs out.	medicine	M

¹Plant Latin names and authors taken from Rune, 2011 unless otherwise noted.

²Codes, listed alphabetically. **Plant authors:** coll. = collective species, ex = first validly published by the second author, L. = Linnaeus, sp. = species **Part used:** ba = bark, br = branches, ca = catkins, fb = fruiting body, fl = flower, fr = fruit, in = inner bark, ju = juice or sap, le = leaves, leaf = leaflets, ro = roots, se = seeds, se pod = seed pod, sp = spores, st = stalk or stem, wh = whole plant, wo = wood, yt = young twigs. **Category:** B = beverage, MC = craft, FO = food, FU = fuel, I = inedible or contraindication, M = medicine, R = ritual, S = spice or condiment, U = unknown.

³Species Fungorum. <http://www.speciesfungorum.org/Names/GSDSpecies.asp?RecordID=220647> Accessed 21 September 2012.

⁴Ponce de Leon, P. 1976. Notes on Calvatia (Lycoperdaceae), II: Calvatia cretaceae (Berk.) Lloyd, an Arctic montane plant. Field Museum of Natural History: Chicago.

⁵Guiry, M.D. & Guiry, G.M. 2012. AlgaeBase. World-wide electronic publication, National University of Ireland, Galway. <http://www.algaebase.org>; searched on 21 September 2012.

⁶USDA, NRCS. 2012. The PLANTS Database (<http://plants.usda.gov>, 21 September 2012). National Plant Data Team, Greensboro, NC 27401-4901 USA.

^aWhile this name was provided by the consultant, no field guides report it as growing wild in Greenland. It is possible that it was grown in personal gardens.

^bAlthough the consultant reported use of this species, it does not grow in South Greenland, although *L. annotinum* L. does.