

1- INTRODUCTION

Tanacetum vulgare L. common Tansy Fam. Asteraceae, known as *Chrysanthemum vulgare*, grow wild in Europe and Asia in waste places, roadsides, hedgerows and other grassy places and it is also grown in gardens as flowering plants.

Tanacetum vulgare was introduced to Egypt for medicinal and horticultural purposes and this herb is the natural sources of many pharmaceutical products. Recently, there is a return to use pure natural products as substitutes for synthetic chemicals in many applied purposes i.e. in medicine, food industry and dyeing, to avoid their harmful side effects. Cultivation of medicinal and aromatic plants increased nowadays to face the local and exportation requirements.

Tanacetum vulgare is a perennial herb with erect, angled, almost hairless stem. Usually reddish and branched at the top. The alternate dark green leaves are pinnately lobed and toothed. The terminal, ray less, button like flower heads, which are made up of short, tubular, bright-yellow florets, are arranged in dense flat-topped corymbs. The fruit is a greenish-white ribbed achene. The seed is small and marked by five rather prominent grayish ribs and retains its vitality for about two years (Bailey 1957). All parts of the plant, particularly when dried, smell like camphor and Tansy was once widely used as an insect repellent and to rid man and animals of internal parasites. Tansy was also popular as a flavoring and coloring, and Tansy cakes or tansies were eaten at Easter time. The names *Tanacetum* and Tansy are both thought to derive from the Greek word *athanatos* (= immortality) because the plant was

