Names

Scientific Name:
Hibiscus sabdariffa L.

Common Spanish Names:
Sarí, Flor de Jamaica

Common African Names:
Ashwe (Tiv), Folere (Fula),
Bissap (Wolof), Wonjo (Mandinka)

Common English Names:
Jamaica Sorrel, Florida
Cranberry

Tastes

Bitter Zesty Bland
Salty Acidic Sour
Peppery Tangy Spicy
Sugary Fruity Zingy
Herby Sweet Fizzy

Once your Roselle Tea is brewed and ready to drink... Circle the words that BEST describe it's flavor!

Parts

leaf

Used for tea!

calyx

flower

Origin

Originally from West Africa. The plant and the drink were brought to The Caribbean through the slave trade

West Africa

Caribbean Sea

Hibiscus sabdariffa

a guide to brewing Roselle Tea and it's history

Ways

Recipe:

1. Fill a jar with Hibiscus Calyx. One tablespoon per cup of water!
2. Pour in some cold water.
3. Seal the jar and let chill overnight in the fridge!

Optional:
Spice the drink with mint, cloves, ginger, or cinnamon sticks!

Hibiscus sabdariffa

"Red drink's got terrific cultural significance because it's a story of perseverance, of people who refused to die and a culture that refused to die."
- Jackie Summers (Brooklyn based distiller)

Garfield Park Conservatory Alliance 2025

A Symbol of Emancipation, Bloodshed, and Resilience

Red Drink! A Juneteenth Specialty

"West Africans welcomed and entertained their household guests with red-colored Teas made from hibiscus...these drinks had such strong cultural resonance that these botanical ingredients crossed the Atlantic Ocean with humans in bondage" - Adrian Miller (Soul Food Historian)