PLANT FACT SHEET

Fuchsia magellanica Lam.

GENUS *Fuchsia* **FAMILY** Onagraceae

COMMON NAMES Fuchsia, Hardy Fuchsia, Ladies' eardrops

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten raw. They are also used for marmalade and juice.

DESCRIPTION

A shrub 1.5-3 m high. It is spreading and the branches are slender. The stems arch over. The bark is papery. The leaves are sword shaped and pointed. They are usually in rings of three. They are 2-4 cm long and have fine teeth around the edge. The flowers are small and crimson. They are 4-5 cm long. They hang down. The sepals are red and the petals are purple. The style and stamens protrude beyond the petals. The flowers are somewhat fleshy. Their stalks are slender. The fruit are purple-black. They are 2.5 cm long.

HABITAT

It is a temperate plant. It can tolerate light frosts. It will grow in almost any soil type. It grows up to 2,000 m above sea level. It suits hardiness zones 7-10. Tasmania Herbarium. Arboretum Tasmania. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants can be grown from seed or cuttings.

NOTES

There are about 100 Fuchsia species. It can be invasive.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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