PLANT FACT SHEET

Lapageria rosea Ruiz & Pav.

GENUS *Lapageria* **FAMILY** Philesiaceae

COMMON NAMES Chilean bellflower, Copihue

EDIBLE PARTS AND USES

Edible parts: Fruit

The sweet fruit are eaten. The pulp is also processed. It can be used for desserts or juice.

DESCRIPTION

An evergreen climber. It grows 3.7-5 m long. The stems are wiry and twining. The leaves are leathery and dark green. They are pointed. The flowers are narrow and bell-shaped. They can be 8 cm long. The flower is red but can be pink or white. They hang singly or in groups of 2 or 3. The fruit are sweet and egg sized. They can be 6-8 cm long. They are red.

HABITAT

A temperate plant. It is a hardy plant. It can stand light frosts. It needs a free draining soil and a neutral pH. It suits shady moist places. It suits hardiness zones 8-9. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants can be grown from seed. These do not always breed true. Fresh seed should be sown. A temperature of 13-18°C is suitable. Seeds germinate better is soaked in warm water for 24 hours. Seeds can take 1-3 months to germinate. Seedlings grow slowly. Cuttings do not root easily and are slow to establish. Layering or suckers can be used. Plants should be spaced 45-60 cm apart. They can be allowed to grow up fences.

Harvesting and Seed Production

Plants produce fruit in one year from layered plants. Seedlings can take 7 years to flower and fruit.

NOTES

This is the national flower of Chile. There is only one Lapageria species.

PICTURES



Credit: Food Plants International (Bruce French)

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