PLANT FACT SHEET

Hemerocallis minor Miller

GENUS *Hemerocallis* **FAMILY** Asphodelaceae

COMMON NAMES Grassleaf day lily, Small yellow flower vegetable

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Spice

The flowers are steamed and then dried as a traditional food in China. They are used in soups and stir-fries.
The young leaves are boiled and eaten.
The bulbs can be baked, steamed, roasted or stir-fried.

DESCRIPTION

A herb. It loses its leaves during the winter. It grows 50 cm high and spreads 50-60 cm wide. The roots are rope like and 1.5-3 mm thick. The leaves are narrow and 20-60 cm long by 0.3-1.5 cm wide. They are grass like. The flowering stalk is short. There are 2-3 groups of 1 or 2 flowers. The flowers have a smell. They open in the evening and last 1 or 2 days. The flowers are lemon coloured. The fruit is a capsule. It is oval and 2-3 cm long by 1-2 cm wide.

HABITAT

It is a temperate climate plant. It grows in forests, thickets and grassy slopes. It is often in wet places along valleys. It grows between 200-2600 m altitude in N China. It grows in Inner Mongolia in China. It suits hardiness zones 4-9.

PRODUCTION

Cultivation

Plants can be grown by seeds. They can also be grown by division.

NOTES

There are about 15 Hemerocallis species.
Also put in the family Hemerocallidaceae.

PICTURES



Credit: Food Plants International (Bruce French)

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