PLANT FACT SHEET

Wisteria sinensis (Sims) DC.

GENUS *Wisteria* **FAMILY** Fabaceae

COMMON NAMES Chinese Wisteria, Purple vine, Wistaria

EDIBLE PARTS AND USES

Edible parts: Flowers, Seeds

The flower buds are thoroughly boiled and washed in salt water and eaten with oil and salt.
They can be parboiled or fried. They are folded into egg batter and made into fritters. They can be used in preserves and made into wine.
The leaves are used as a substitute for tea.

DESCRIPTION

A vigorous climber. It grows 12-18 m long. The trunks are twisted and gnarled. The twining stems turn woody. The leaves have leaflets along the stalk. There are about 11 alternate leaflets that are oval and untoothed. The leaves are mid to dark green. The flowers are mauve and hang in 30 cm long racemes. These are on small spur like growths. The flowers are pea shaped and droop. The pods are oblong and velvety.

HABITAT

It is a temperate plant. It will grow in most soils. It is resistant to frost and drought. It suits hardiness zones 5-10. Arboretum Tasmania. Melbourne Botanical Gardens. In Yunnan.

PRODUCTION

Cultivation

Many plants are grown from seed. Fresh seed germinate easily. They can also be grown from cuttings.

Harvesting and Seed Production

It is fast growing.

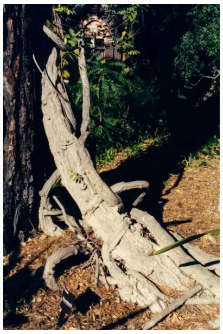
NOTES

There are 10 Wisteria species. The seeds and flowers are used in medicine. It can be invasive.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0afeb5cb-0a5d-4700-8929-a1293251a893