PLANT FACT SHEET

Tulbaghia cameronii Baker

GENUS *Tulbaghia* **FAMILY** Amaryllidaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers, Vegetable

The flowers are cooked with other greens and eaten.
The leaves are cooked and eaten.

DESCRIPTION

A herb. It has tuberous roots. The plant grows 30 cm high. The leaves are strap shaped. The flowers are small and white. They are in groups. They have a sweet smell.

HABITAT

A tropical plant. It is usually between 1,000-1,550 m above sea level. It can be up to 2,400 m. It needs a well-drained soil.

PRODUCTION

Cultivation

Plants can be grown from fresh seeds. They need a sunny position and germinate in 14 days. Plants can also be grown by division.

NOTES

There are about 22 Tulbaghia species. They are tropical herbs.
Also put in the families Alliaceae and Liliaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0b37be5c-6053-419d-9373-e7c5695ae15c