PLANT FACT SHEET

Begonia gracilis H. B. K.

GENUS *Begonia* **FAMILY** Begoniaceae

COMMON NAMES Hollyhock begonia

EDIBLE PARTS AND USES

Edible parts: Stems, Leaves

The leaves and stalks have a sour taste and are eaten with other foods.

DESCRIPTION

A herb that keep growing from year to year. It grows 60 cm high and 50 cm wide. The stems are green, slender and erect. They are fleshy and have few branches. The leaves are pale green and fleshy. They are round and 8 cm across. The edges are scalloped. The flowers are pink and 3 cm wide.

HABITAT

It is a subtropical plant. It is best in humus-rich, moist, well-drained soil. It needs a shaded position. It is damaged by drought and frost.

PRODUCTION

Cultivation

It can be grown by leaf cuttings, by seed or by tubers.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0d7499ae-5fff-46b9-912b-9830d9a02105