PLANT FACT SHEET

Paeonia obovata subsp. japonica (Makino) Halda

GENUS *Paeonia* **FAMILY** Paeoniaceae

COMMON NAMES Yama-shakuyaku

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root

The leaves are eaten cooked.

The roots are chewed. They are also used in brewing.

DESCRIPTION

It is a perennial herb up to 45 cm high.

HABITAT

It is a temperate plant. It grows naturally in open deciduous woods in mountains in central Japan. It requires a deep rich neutral of alkaline soil. The soil should not be waterlogged nor too dry.

PRODUCTION

Cultivation

Plants are grown from seed and fresh seed should be used, as stored seed takes a long time to germinate. Plants do not like root disturbance. Transplanting or division of the root should be done very carefully.

Harvesting and Seed Production

Plants take 4-5 years to flower from seed. Plants can live for 50 years.

NOTES

There are about 30 Paeonia species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/145f3b93-34f1-4969-93a9-209a992f577c