PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Arum dioscoridis Sibth et Sm.

GENUS *Arum* **FAMILY** Araceae

COMMON NAMES Spotted arum

EDIBLE PARTS AND USES

Edible parts: Root, Corm, Tuber, Leaves

The roots and leaves are steeped in vinegar and eaten. The leaves are boiled in a stew.
The leaves are used for sarma in Turkey. They are rolled around a filling of rice or minced meat.

DESCRIPTION

A tuber (corm) plant. It keeps growing from year to year. It grows 20-30 cm high. The leaves are narrow and spearhead shaped. The leaf blades are pointed. They are 13-45 cm long. The leaf stalks are 50 cm long. The flowers have a bad smell. The leaf bract is constricted. It is pale green. It is sometimes tinged purple on the outside. It is red inside. The flower stalk is fleshy and erect. It is black-purple to dark red. It is 28 cm long.

HABITAT

It is a Mediterranean climate plant. It is frost hardy. It needs full sun. It often grows on rocky slopes and near the edges of streams.

PRODUCTION

Cultivation

Plants are grown from tubers. They are planted 5 cm below the surface. Plants can also be grown from seed. The seed should be planted fresh after separating from the fleshy fruit.

NOTES

There are 12-26 Arum species.

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