PLANT FACT SHEET

Hemerocallis citrina Baroni

GENUS *Hemerocallis* **FAMILY** Asphodelaceae

COMMON NAMES Lemon day lily

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Flowers - tea, Vegetable

The mature flower buds are gathered just as they open and scalded in boiling water, or steamed then sun dried. They are used in sauce or soup.

DESCRIPTION

A herb. It grows 1-1.5 m tall. It spreads 0.9-2 m wide. It loses its leaves in winter. The roots are rather stout and fleshy. They often have an oblong swollen tuber at the tip. The leaves are narrow and 50-130 cm long by 0.5-2.5 cm wide. The leaf sheath has red edges. The flowering stalk is branched. There are 3-5 groups of 2-5 flowers. They are purplish black in bud and lemon coloured when open. They are large and open in the afternoon and last about 1 day. They have a scent. The fruit is a capsule about 2-2.5 cm long and 1.2-1.5 cm wide.

HABITAT

It is a temperate plant. It grows on the edges of forests and in grassy fields. It grows from near sea level to 2000 m in N China. It suits hardiness zones 4-9. In Sichuan. In Yunnan.

NOTES

There are about 15 Hemerocallis species. Also put in the family Hemerocallidaceae.

PICTURES



Credit: Food Plants International (Bruce French)

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