PLANT FACT SHEET

Arum italicum subsp. albispathum (Steven ex Ledeb.) Prime

GENUS *Arum* **FAMILY** Araceae

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are boiled and then crushed in water with sumac fruit and then eaten.

DESCRIPTION

A herb with a thickened storage root.

HABITAT

It is a temperate plant.

REFERENCES

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Luczaj, L. et al, 2017, Comfrey and Buttercup Eaters: Wild Vegetables of the Imereti Region in Western Georgia, Caucasus. Economic Botany, 71(2), 2017, pp. 188–193 (As Arum albispathum)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1ed0ed97-c47d-48f0-b5aa-1dcb78f117ee