PLANT FACT SHEET

Camassia leichtlinii (Baker.) S. Watson

GENUS *Camassia* **FAMILY** Asparagaceae

COMMON NAMES Wild hyacinth, Blue Camass, Leichtlin's camass

EDIBLE PARTS AND USES

Edible parts: Root, Bulb

The bulbs were eaten baked or boiled. They can be eaten raw or used in pies. They can be dried and stored. They can be boiled down to molasses.

DESCRIPTION

A bulb plant. It grows 75-140 cm high and 10-15 cm wide. The leaves are narrow and strap shaped. The flowers are on long straight stems. The flowers colour varies. They can be white to violet or blue. The flowers are star shaped. They are 3-5 cm wide. The flowers are in rows along the upright stems.

HABITAT

It is frost hardy. It can grow in full sun or light shade. It needs humus rich and moist soil. The soil should not be waterlogged. It suits hardiness zones 3-9.

PRODUCTION

Cultivation

Plants can be grown by dividing the clump of bulbs. The bulbs are planted 10-15 cm deep and plants spaced 15-25 cm apart.

NOTES

There are 6 Camassia species. All Camass species are poisonous.
Also put in the family Hyacinthaceae.

PICTURES



Credit: Food Plants International (Bruce French)

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