PLANT FACT SHEET

Campanula portenschlagiana Schult.

GENUS *Campanula* **FAMILY** Campanulaceae

COMMON NAMES Adria bellflower

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves

The flowers and leaves are eaten raw in salads.
The leaves and stems can be cooked and used in soups and stews.

DESCRIPTION

A vigorous herb. It grows 15 cm high and spreads 45-60 cm wide. The stems are trailing and spreading. The leaves are small and heart shaped. The flowers are blue and star shaped. They have 5 petals.

HABITAT

It is a cool temperate plant. It needs well-composted, moist, well-drained soils. It needs a protected sunny position. It is resistant to frost but damaged by drought. It suits hardiness zones 4-9.

PRODUCTION

Cultivation

Plants can be grown by seed or division.

NOTES

There are about 300 Campanula species.

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/309beea7-43e2-4c6d-8841-c2b882d87b92