PLANT FACT SHEET

# *Smilax perfoliata* Lour.

**GENUS** *Smilax* **FAMILY** Smilacaceae

**COMMON NAMES** Small canar sarsaparilla

## EDIBLE PARTS AND USES

**Edible parts:** Leaves, Fruit, Flowers

The tender leaves and shoots are cooked as a vegetable. They are also eaten raw with chilli sauce.
The fresh fruit are eaten.
Flowers are eaten raw by local children.

## DESCRIPTION

A trailing, prickly shrub or climbing vine. The stem is branched and 8 m long. It is woody. There can be a few prickles. The leaves are stalked. The stalks are 2-4 cm long. The stalks are winged and have ear shaped appendages. The leaves are oval and taper to the tip. The leaf blade is 6-17 cm long by 3-12 cm wide. There are 10-30 flowering stalks together and they are 5-17 cm long. They have many flowers. The flowers are yellow. They are in the axils of leaves. The fruit is a berry. It is round and 4-6 mm across.

## HABITAT

A tropical plant. In Nepal plants grow between 500-900 m altitude. They trail on shrubs in open places. In China they grow from near sea level to 1500 m altitude in S China. In Yunnan. It occurs in the Western Ghats in India.

## PRODUCTION

### Cultivation

Plants are grown from seed.

### Harvesting and Seed Production

In NE Thailand fruit are available March to May.

## NOTES

There are about 300 Smilax species.

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