PLANT FACT SHEET

Araujia odorata (Hook. & Arn.) Lindl.

GENUS *Araujia* **FAMILY** Apocynaceae

COMMON NAMES Latexplant, Strangler vine

EDIBLE PARTS AND USES

Edible parts: Fruit, Flowers, Young stalks, Leaves, Young Seeds

The unripe fruit are cooked in ashes for 10-15 minutes. The fleshy portion is then eaten.
The inner part of the stems is eaten seasoned with fish fats.
The leaves and flowers are ground and eaten as a vegetable with salt and water.
The flowers are sweet and can be eaten raw.

DESCRIPTION

A climbing herb or vine. It grows 5 m high. It has lots of latex. The leaves have stalks. They are hairy and vary in shape. The leaf blade can be sword shaped or spear head shaped. They are 4-7 cm long and 2-5 cm wide. They can be larger. They have a sharp tip and a heart shaped base. There are many flowers in a group in the axils of the leaves. The flowers have a scent. The fruit are oval follicles with a smooth surface. They can be 10-14 cm long by 4-9 cm wide. The seeds are flat, oblong and chestnut coloured.

HABITAT

A tropical plant. It needs to be in a sunny position. It can grow in damp humid forest.

NOTES

Also put in the family Asclepiadaceae.

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