PLANT FACT SHEET

Arum orientale M. Bieb.

GENUS *Arum* **FAMILY** Araceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Roots

The leaves and roots are dried and then boiled and used in soups and for flour.
Caution: The drying possibly removes a poison. (Oxalates?)

DESCRIPTION

A herb.

HABITAT

It is a temperate plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/3a73ebea-ecac-4435-9d4f-e9aac21849b4