PLANT FACT SHEET

# *Calla palustris* L.

**GENUS** *Calla* **FAMILY** Araceae

**COMMON NAMES** Bog arum, Water arum, Water dragon, Wild calla

## EDIBLE PARTS AND USES

**Edible parts:** Fruit, Roots, Rhizome, Seeds, Leaves

The starch of the root is used for adding to bread flour after removing the acrid element. This is done by drying, grinding then heating.
The leaves are eaten in Bangladesh. It needs special preparation to remove oxalates.
The dried seeds thoroughly and they are then ground into flour.

## DESCRIPTION

A creeping plant. It has a creeping rhizome. This can be 15-50 cm long. It has round, shiny, heart shaped leaves. They are pointed and firm and leathery. The flowers are lily like and white. The flowers are pollinated by water snails. The fruit spikes are made up of red berries.

## HABITAT

It grows in temperate places. It grows in meadows, swamps, in shallow water below 1100 m in northern China. It grows near the edge of water. It cannot tolerate more than 5 cm of water over its crown.

## PRODUCTION

### Cultivation

It is grown by division of the rootstock. Plants can also be grown by seeds.

## NOTES

There is only one Calla species.

## PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

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**PROVIDED BY** **Food Plants International**

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