PLANT FACT SHEET

Pyrularia edulis (Wall. ex Roxb.) A. DC.

GENUS *Pyrularia* **FAMILY** Santalaceae

COMMON NAMES Oil bottle gourd, Sandalwood pear

EDIBLE PARTS AND USES

Edible parts: Fruit

The ripe fruit are eaten fresh. They are also stewed or stir fried.
The seed are also used for extracting edible oil.
The sap is used as a substitute for rennet for curdling milk.

DESCRIPTION

A medium sized tree. It grows 3-5 m tall but can be 15 m tall. It loses its leaves during the year. The leaves have stalks. The leaves are 5-15 cm long by 1.5-6.5 cm wide. They are oval and taper to the tip. The leaves are round toothed or scalloped towards the tip. Male and female flowers are on separate plants The flowers are yellow. The fruit is fleshy with a hard stone over the seed. It is pear shaped and narrows into a stout stalk.

HABITAT

It is a subtropical plant. In Nepal plants grow between 1600-1800 m altitude. They grow in open, forested areas. In China it grows between 700-2700 m altitude in S China. It grows in subtropical broad-leaved evergreen forest. In Sichuan and Yunnan.

PRODUCTION

Cultivation

Plants are grown from seed.

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