PLANT FACT SHEET

Psoralea castorea (S.Watson) Rydb.

GENUS *Psoralea* **FAMILY** Fabaceae

COMMON NAMES Beaver Indian-breadroot, Beaver Scurfpea

EDIBLE PARTS AND USES

Edible parts: Root

The roots can be eaten raw, cooked or made into flour.

DESCRIPTION

A low growing bean family herb that keeps growing from year to year. The root is 5-8 cm long by 1-3 cm thick. It has one stem 2-5 cm tall. The leaves have leaflets spread like fingers on a hand. The leaflets are rounded. The seeds are kidney shaped and 6 mm wide.

HABITAT

It is a Mediterranean climate plant. It grows on sandy flats in California between 500-900 m above sea level. It can grow up to 1,750 m above sea level.

PRODUCTION

Cultivation

The plane is grown from seeds that have been soaked for 24 hours.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/4efe18e4-0cfe-42c9-a541-505e3a70c4e9