PLANT FACT SHEET

Trillium undulatum Willd.

GENUS *Trillium* **FAMILY** Melanthiaceae

COMMON NAMES Painted trillium

EDIBLE PARTS AND USES

Edible parts: Leaves

The young unfolded leaves are used as a potherb. They are boiled in salt water for 10 minutes then served with butter and vinegar.
They can be added to vegetable soups.

DESCRIPTION

A bulb plant. It grows 40 cm high. The leaves are 10 cm long. The petals have wavy edges.

HABITAT

It is a temperate plant.

NOTES

There are about 46 Trillium species. Also put in the family Trilliaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/57b789ae-ca0a-484b-bf4f-39295e5efcae