PLANT FACT SHEET

Angelica decursiva (Miq.) Franch. & Sav.

GENUS *Angelica* **FAMILY** Apiaceae

COMMON NAMES Padinamul, Wild parsnip

EDIBLE PARTS AND USES

Edible parts: Leaves

The leaves are boiled and then eaten with oil and salt.

DESCRIPTION

A herb. It keeps growing from year to year. It grows 1-2 m tall. The roots are brown and cone shaped. They are brown, 1-2 cm thick and have a strong smell. The leaf stalks are 13-36 cm long and have purple sheaths. The leaves are oval or triangle shaped and 10-25 cm long. The leaflets are oval and 5-15 cm long by 2-5 cm wide.

Possibly now Halosciastrum melanotilingia.

HABITAT

It is a temperate to subtropical plant. It grows near streams between 200-800 m above sea level.

NOTES

There are 50 Angelica species. They are temperate plants.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/5fbc96c0-fff1-4226-bef3-b89ab715acee