PLANT FACT SHEET

# *Typha laxmannii* Lepech.

**GENUS** *Typha* **FAMILY** Typhaceae

**COMMON NAMES** Scented-flag, Graceful cattail

## EDIBLE PARTS AND USES

**Edible parts:** Flowers, Leaves, Pollen, Root, Seeds, Stem

The rhizome is used as a vegetable. It can also be ground to a meal and used in cakes.

## DESCRIPTION

A reed or rush. It grows 1.2 m tall. The leaves are greyish-green and narrow and half round. They have a groove on one side and are round on the other. The flowers are in a spike. The male flowers are light brown and above and separated from the dark brown female flowers below.

## HABITAT

It is a temperate plant. It can grow in pools and swamps. In Sichuan.

## NOTES

There are 10 Typha species.

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

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International



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