PLANT FACT SHEET

Tilia tomentosa Moench

GENUS *Tilia* **FAMILY** Malvaceae

COMMON NAMES Silver lime, Silver Linden

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers - tea

The leaves are boiled then eaten with oil and salt. The leaves are used for sarma in Turkey. They are rolled around a filling of rice or minced meat.
The dried leaves are sometimes used as a substitute for marjoram.
The flowers are used for herbal tea.

DESCRIPTION

A large deciduous tree. It grows 24 m high. The crown and tree is compact and rounded. The leaves are alternate. The edges of the leaves have sharp teeth and the base of the leaf is lop sided. The leaves are 5-12 cm long. The leaves are shiny and dark green above but white or silvery and hairy underneath. The flowers are yellow. They are on light green, leaf-like bracts. The fruit are warty, hairy and slightly 5 angled.

HABITAT

It is a temperate plant. It can grow in most soils. It needs an open, sunny position. It is hardy and can withstand drought and frost. It suits hardiness zones 6-9. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants can be grown by seed or cuttings.

NOTES

These have also been in the Tiliaceae.

PICTURES



Credit: Food Plants International (Bruce French)



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