PLANT FACT SHEET

Trillium erectum L.

GENUS *Trillium* **FAMILY** Melanthiaceae

COMMON NAMES Beth root, Birthroot, Purple trillium, Red trillium, Stinking Benjamin

EDIBLE PARTS AND USES

Edible parts: Leaves

The young unfolding leaves are added to salads. They can be eaten as a potherb served with butter or vinegar.

DESCRIPTION

It grows 40 cm high. There are a ring of 3 leaves which do not have stalks. They are large and deep green. The flower stalks are 10 cm long. The sepals and petals are almost the same length. The flowers are maroon. The flowers have an unpleasant scent.

HABITAT

It is a temperate plant. It suits hardiness zones 4-9.

NOTES

There are about 30-46 Trillium species.
Also put in the family Trilliaceae.

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