PLANT FACT SHEET

Tilia americana L.

GENUS *Tilia* **FAMILY** Malvaceae

COMMON NAMES American Lime, American linden, Basswood

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Sap, Bark, Fruit

The flower is used as a salad vegetable and to make tea.
CAUTION: It should only be drunk in small quantities.
The sap is used for a beverage. It can be boiled down to syrup and sugar.
The inner bark is eaten.
The young leaves are eaten in salads of cooked as a vegetable and added to soups and stews.
The red berries are eaten. They are ground into a paste.

DESCRIPTION

A large tree which loses its leaves. It grows to 25-35 m tall. The trunk can be 100 cm across. The crown is rounded. The leaves are alternate and simple. They are 12-20 cm long by 15 cm across. It has a longer tip. The leaf is dull green above and lighter underneath. There are tufts of hair in the axils of the veins. The flowers are creamy yellow. They have a scent. They are 11-13 mm across. The fruit are 8-12 mm across. They are covered with brown hairs.

HABITAT

It is a temperate plant. It is native to E. North America. It grows on moist slopes. It can tolerate shade. It will grow in most soils. It grows naturally in forests in mountains in Canada. It suits hardiness zones 3-9. Arboretum Tasmania. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants can be grown from seed, or by layering or cuttings.

Harvesting and Seed Production

Trees can live for 200 years.

NOTES

There are between 20 and 45 Tilia species. These have also been in the Tiliaceae.

PICTURES



Credit: Food Plants International (Bruce French)



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