PLANT FACT SHEET

Campanula takesimana Nakai

GENUS *Campanula* **FAMILY** Campanulaceae

COMMON NAMES Korean bellflower

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves

The leaves are par boiled and dried. They are also blanched and dried.

DESCRIPTION

A perennial herb. It has fleshy stems. It grows 45-60 cm high and 45-90 cm wide. The leaves are toothed and heart-shaped. They are in a ring near the base. The flowers are narrow white bells on stalks above the leaves. They are flushed with purple and pink and have maroon spots.

HABITAT

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

NOTES

There are about 300 Campanula species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/6370fd7c-9fec-46dc-ad4d-89368b26b5cb