PLANT FACT SHEET

Iris tectorum Maxim.

GENUS *Iris* **FAMILY** Iridaceae

COMMON NAMES Roof iris, Wall iris

EDIBLE PARTS AND USES

Edible parts: Root

Starch is extracted from the root.

DESCRIPTION

A fleshy stemmed iris. The roots are slender and there is a thick creeping rhizome. The leaves are broad and pale blue. The leaves are in fan shaped arrangements from the base. They are broadly sword shaped and curved and 15-50 cm long by 204 cm wide. The flowering stems have 1 or 2 branches and are 20-40 cm long. The flowers are somewhat flattened and lilac blue. They are 10 cm across.

HABITAT

It is a temperate plant. It is grown on the ridges of thatched roofs in Japan. It is usually grown in the ground planted against rocks. It needs a sunny position. It suits hardiness zones 6-9. In Sichuan and Yunnan.

PRODUCTION

Cultivation

It can be grown by division of the plant or by seed.

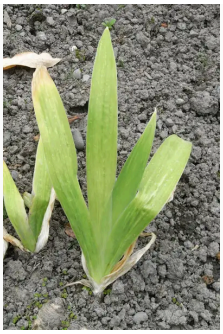
NOTES

There are about 300 Iris species.

PICTURES



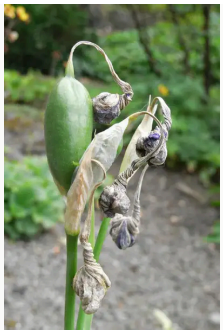
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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/757f56a8-2450-4c63-bfad-35fba6c0a803