PLANT FACT SHEET

Exallage auricularia (L.) Bremek

GENUS *Exallage* **FAMILY** Rubiaceae

COMMON NAMES Honstoria

EDIBLE PARTS AND USES

Edible parts: Leaves, Shoots, Medicine

The boiled leaves are eaten with rice.
The young shoots are eaten raw or cooked.

DESCRIPTION

A creeping herb which keeps growing from year to year. It is 20-50 cm high and spreads 60-150 cm across. The stem is low and it has spreading branches. The stems are 4-angled. The leaves are 4-12 cm long by 1-1.4 cm wide. The leaves are narrow and tapering and are yellowish-green. The flowers are small and white. They are 0.3 cm across. The fruit is a capsule.

HABITAT

A tropical plant. They suit tropical and subtropical regions. It does best in light well drained soil. It needs a protected partially shaded position. It is damaged by drought and frost. It grows near the seashore and up to 1,600 m above sea level. It suits the wet tropics.

PRODUCTION

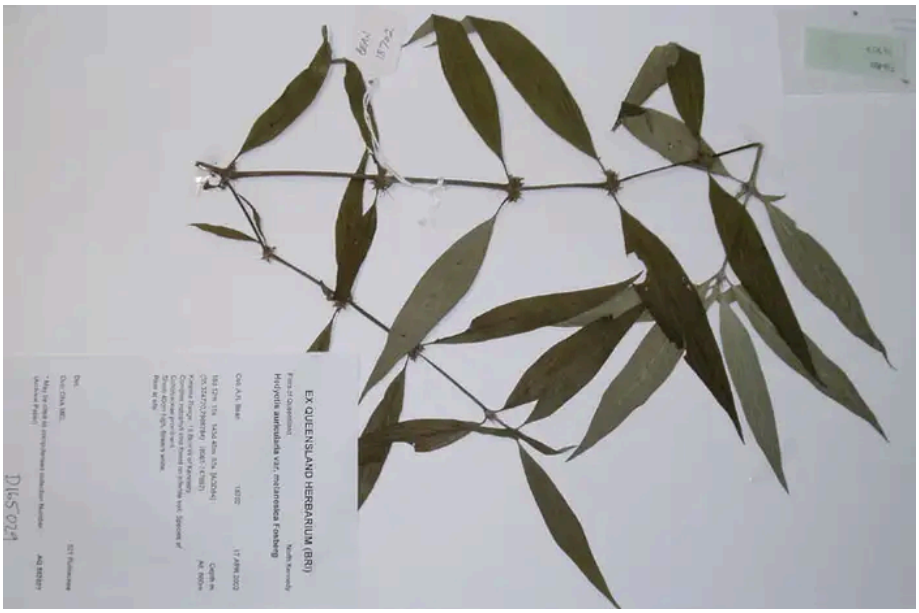
Cultivation

Plants are grown from cuttings or division of the rootstock. They can also be grown from seed.

NOTES

There are about 250-450 Hedyotis species.

PICTURES



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