PLANT FACT SHEET

Trifolium wormskioldii Lehm.

GENUS *Trifolium* **FAMILY** Fabaceae

COMMON NAMES Springhead clover, Springbank clover

EDIBLE PARTS AND USES

Edible parts: Roots

The rhizomes are harvested after the leaves have been killed by frost and then roasted in ashes or boiled.

DESCRIPTION

A herb. It has long underground stems or rhizomes. There are fine roots at the nodes on these stems. There are few stems and these can be upright or lie along the ground. The leaves have 3 leaflets. These vary is shape and size. The central leaflet is 2.4 cm long. There are fine teeth along the edge. The flower heads are almost round. There are 50 flowers in a group. The flowers are purple often with white tips. The fruit is a pod with 1-5 seeds.

HABITAT

It is a temperate plant. It grows in wet places. It is often on salty flats and the edges of streams.

PRODUCTION

Cultivation

Plants can be grown from seed.

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