PLANT FACT SHEET

Markhamia stipulata (Wallich) Seeman ex Schumann

GENUS *Markhamia* **FAMILY** Bignoniaceae

COMMON NAMES Markhamia tree, Ma ye

EDIBLE PARTS AND USES

Edible parts: Flowers, Fruit, Leaves, Vegetable

The flowers are boiled as a vegetable or cooked in stir-fried dishes.
The young fruit are also cooked and eaten.
The leaves are cooked and eaten as a vegetable.

DESCRIPTION

A tree. It grows 5-15 m tall. Young plant parts have yellow hairs. The leaves are 30-55 cm long. There are 4-8 pairs of leaflets. These are narrowly oval and 12-23 cm long by 4-9 cm wide. They are broadly wedge shaped at the base and taper to the tip. There may be teeth along the edge. The flowering groups at the ends of branches have yellow hairs. The flowers are 10-14 cm across and yellow. The fruit is a narrow capsule 30-70 cm long by 2-3 cm wide. The seeds are 3-5 cm long. They have wings on both ends.

HABITAT

It is a tropical plant. It grows in sparse forests in humid places between 300-1,700 m above sea level. It grows in limestone mountains. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown by cuttings.

Harvesting and Seed Production

In NE Thailand flowers and fruit are available October to December.

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