PLANT FACT SHEET

Smilax rotundifolia L.

GENUS *Smilax* **FAMILY** Smilacaceae

COMMON NAMES Common greenbrier

EDIBLE PARTS AND USES

Edible parts: Leaves, Root

The dried root is used to extract starch. This is used in soups, breads, cakes, puddings, jellies and sweet drinks. The tender young shoots and unrolling leaves are eaten raw in salads. They are also cooked as a vegetable. They are boiled, steamed or pickled.
A beer like root beer is made from the roots.

DESCRIPTION

A prickly vine. It is woody and loses many leaves during the year. It keeps growing from year to year. The stems are four sided. They are tough and green and become woody after the first year. It grows 10 m long. The branches have long tough tendrils. There are sharp sturdy thorns. The leaves are alternate. They are widest near the base and pointed at the tip. They are leathery, shiny and light brown when young but becoming dark green when older. The flowers are small and light green Male and female flowers are separate. They are in round clusters at the ends of stalks.

HABITAT

It is a temperate plant. It grows in moist and dry woods.

PRODUCTION

Cultivation

It can be grown from seed or cuttings.

NOTES

There are about 300 Smilax species.

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