PLANT FACT SHEET

Uvularia perfoliata L.

GENUS *Uvularia* **FAMILY** Colchicaceae

COMMON NAMES Mealy Bellwort, Perfoliate bellwort

EDIBLE PARTS AND USES

Edible parts: Leaves, Root

The roots are cooked and eaten. They can be boiled, stewed or fried.
The young shoots are a substitute for asparagus.

DESCRIPTION

A herb. It keeps growing from year to year. The stems arch over. It grows about 50-90 cm high. It spreads 30-40 cm wide. It has a creeping rhizome. The stems are upright with angular forks. There are only a few leaves. There are 1-4 flowers and they hang down. The flowers are pale yellow. The flowers are bell shaped. They are 3-5 cm long.

HABITAT

It is a temperate plant. It grows best on acid soils. It suits hardiness zones 3-9.

PRODUCTION

Cultivation

It can be grown by planting portions of the rhizome.

NOTES

There are 5 Uvularia species.

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Sp. pl. 1:304. 1753, nom. cons.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/8db507c7-b900-4de9-8fca-43873c1a7a90