PLANT FACT SHEET

Campanula poscharskyana Degen.

GENUS *Campanula* **FAMILY** Campanulaceae

COMMON NAMES Trailing bellflower, Poscharsky's Bellflower

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves

The flowers and leaves are eaten raw in salads.
The leaves and stems can be cooked and used in soups and stews.

DESCRIPTION

A small plant. It keeps growing from year to year. It grows 15-20 cm high and spreads 45-60 cm wide. The stems are erect and grow in tufts. The leaves are narrowly oval and hairy. The flowers are lavender blue or violet. They are bell shaped and star shaped. They have 5 petals. They are in loose spikes at the top of the plant.

HABITAT

It is a temperate plant. It will grow in most soils. It is not particular about location. It is resistant to frost but sensitive to drought. It suits hardiness zones 6-9.

PRODUCTION

Cultivation

Plants can be grown from seed or by division of the plant.

NOTES

There are about 300 Campanula species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/9384407f-1ba2-48b8-a5b7-72012d9d8efe