PLANT FACT SHEET

Lonicera japonica Thunb. ex Murray

GENUS *Lonicera* **FAMILY** Caprifoliaceae

COMMON NAMES Chinese honeysuckle, Japanese Honeysuckle

EDIBLE PARTS AND USES

Edible parts: Leaves, Flowers, flower - nectar, Leaves - tea

CAUTION: The berries are poisonous.
The young leaves are used as a vegetable.
The flowers and leaves are dried and used to make drinks.
The flowers are used to flavour tea. A sweet nectar can be sucked from the base of the flower.
The roots have also been described as eaten in times of food shortage.

DESCRIPTION

An evergreen climber which grows 7.5-9 m long. It can be 15 m long. The young stems are hairy. The leaves are hairy underneath. The leaves are dark green on the upper surface and light green below. The leaves sometimes have lobes. They are 2.5-10 cm long by 1.5-4.5 cm wide. The flowers are white tubes with a sweet smell. They occur in pairs in the axils of leaves. The flower stalk is 1-2.5 cm long. The flower tube is 2-3 cm long. The fruit are blue-black berries. They are 5-7 mm across.

HABITAT

It is a temperate plant. It will grow on most well-drained soils. It grows in scrub and mountain slopes between 800-1,500 m above sea level in China. In Argentina it grows below 500 m above sea level. It suits hardiness zones 4-11. In Sichuan and Yunnan.

PRODUCTION

Cultivation

It can be grown by seed and by vegetative means. Plants can be sown 1-2 m apart.

NOTES

There are about 150 Lonicera species. It has become a weed in cool moist locations. Plant contains saponin. It is available dried in Chinese stores in Australia. It can be invasive.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

REFERENCES

Alimenticias - FloraSBS

Ambasta, S.P. (Ed.), 2000, The Useful Plants of India. CSIR India. p 337

Benitez, G., et al, 2023, Wild Edible Plants of Andalusia: Traditional Uses and Potential of Eating Wild in a Highly Diverse Region. Plants 2023, 12, 1218 p 16

Benvenuti, S. & Mazzoncini, M., 2021, The Biodiversity of Edible Flowers: Discovering New Tastes and New Health Benefits. Frontiers in Plant Science Article 569499.

Bodkin, F., 1991, Encyclopedia Botanica. Cornstalk publishing, p 652

Bremness, L., 1994, Herbs. Collins Eyewitness Handbooks. Harper Collins. p 281

Brickell, C. (Ed.), 1999, The Royal Horticultural Society A-Z Encyclopedia of Garden Plants. Convent Garden Books. p 631

Brown, D., 2002, The Royal Horticultural Society encyclopedia of Herbs and their uses. DK Books. p 266

Chen, B. & Qiu, Z., Consumer's Attitudes towards Edible Wild Plants, Ishikawa Prefecture, Japan. p 23 www.hindawi.com/journals/ijfr/aip/872413.pdf

Cundall, P., (ed.), 2004, Gardening Australia: flora: the gardener's bible. ABC Books. p 835

Engel, D.H., & Phummai, S., 2000, A Field Guide to Tropical Plants of Asia. Timber Press. p 210

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 72

Flora of Australia Volume 49, Oceanic Islands 1, Australian Government Publishing Service, Canberra. (1994) p 360

Flora of Pakistan. www.eFlora.org

Hussey, B.M.J., Keighery, G.J., Cousens, R.D., Dodd, J., Lloyd, S.G., 1997, Western Weeds. A guide to the weeds of Western Australia. Plant Protection Society of Western Australia. p 126

Hu, Shiu-ying, 2005, Food Plants of China. The Chinese University Press. p 687

Jones, D.L. & Gray, B., 1977, Australian Climbing Plants. Reed. p 154

Joyce, D., 1998, The Garden Plant Selector. Ryland, Peters and Small. p 184

Kermath, B. M., et al, 2014, Food Plants in the Americas: A survey of the domesticated, cultivated and wild plants used for Human food in North, Central and South America and the Caribbean. On line draft. p 497

Kew Plants of the World Online

Kim, H. & Song, M., 2013, Ethnobotanical analysis for traditional knowledge of wild edible plants in North Jeolla Province (Korea). Genetic. Resour. Crop Evol. (2013) 60:1571-1585

Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 1786

Lazarides, M. & Hince, B., 1993, Handbook of Economic Plants of Australia, CSIRO. p 151

Levy-Yamamori, R., & Taaffe, G., 2004, Garden Plants of Japan. Timber Press. p 279

Li, D. et al, 2017, Ethnobotanical survey of herbal tea plants from the traditional markets in Chaoshan, China. Journal of Ethnopharmacology. 205 (2017) 195-206

Liu, Yi-tao, & Long, Chun-Lin, 2002, Studies on Edible Flowers Consumed by Ethnic Groups in Yunnan. Acta Botanica Yunnanica. 24(1):41-56

Llamas, K.A., 2003, Tropical Flowering Plants. Timber Press. p 169

Lord, E.E., & Willis, J.H., 1999, Shrubs and Trees for Australian gardens. Lothian. p 332

Loughmiller, C & L., 1985, Texas Wildflowers. A Field Guide. University of Texas, Austin. p 40

Low, T., 1992, Bush Tucker. Australia's Wild Food Harvest. Angus & Robertson. p 36

Lyle, S., 2006, Discovering fruit and nuts. Land Links. p 265

Marinelli, J. (Ed), 2004, Plant. DK. p 460

McMakin, P.D., 2000, Flowering Plants of Thailand. A Field Guide. White Lotus. p 13

Morley, B.D., & Toelken, H.R., (Eds), 1983, Flowering Plants in Australia. Rigby. p 245

J. A. Murray, Syst. veg. ed. 14:216. 1784 May-Jun (Fl. jap. 89. 1784 Aug)

Paczkowska, G. & Chapman, A.R., 2000, The Western Australian Flora. A Descriptive Catalogue. Western Australian Herbarium. p 195

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/

Plants of Haiti Smithsonian Institute http://botany.si.edu

READ,

Song, M., et al, 2013, Traditional knowledge of wild edible plants in Jeju Island, Korea. Indian Journal of Traditional Knowledge. 12(2) pp 177-194

Smith, N., Mori, S.A., et al, 2004, Flowering Plants of the Neotropics. Princeton. p 83 (Drawing)

Staples, G.W. and Herbst, D.R., 2005, A tropical Garden Flora. Bishop Museum Press, Honolulu, Hawaii. p 221 (Drawing)

Sukarya, D. G., (Ed.) 2013, 3,500 Plant Species of the Botanic Gardens of Indonesia. LIPI p 664

Tasmanian Herbarium Vascular Plants list p 18

Valder, P., 1999, The Garden Plants of China. Florilegium. p 196

World Checklist of Useful Plant Species 2020. Royal Botanic Gardens, Kew

Zeng, Y., et al, 2014, Evaluation of antioxidant activities of extracts from 19 Chinese edible flowers. SpringerPlus 2014, 3:315

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a113974c-9fda-4e06-872d-758b7ba26d63