PLANT FACT SHEET

Alepidea peduncularis E. Mey.

GENUS *Alepidea* **FAMILY** Apiaceae

COMMON NAMES Kalmus

EDIBLE PARTS AND USES

Edible parts: Leaves

The young leaves are eaten. They are cooked and mixed with nettle leaves (Urtica urens) and peanuts,

DESCRIPTION

An erect herb. It has one stem. It grows 1.2 m tall. It has a thick rootstock. The leaves at the base are in a ring. They are spoon shaped and taper to the base. There are teeth with bristles at their tip along the edge of the leaf. The leaves on the stem do not have leaf stalks. The flowers are in a small group at the top of the plant.

HABITAT

It is a Mediterranean climate and subtropical plant.

REFERENCES

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a1570f92-a579-4336-9724-3ba4fac3e205