PLANT FACT SHEET

Butomus umbellatus L.

GENUS *Butomus* **FAMILY** Butomaceae

COMMON NAMES Flowering Rush, Grassy rush, Water gladiolus

EDIBLE PARTS AND USES

Edible parts: Roots, Seeds

The root/rhizome is washed, steamed, sun-dried then baked or made into flour. It is eaten as a vegetable or with other grain cereals.

DESCRIPTION

A rush which grows 1.5 m tall and spreads 75 cm wide. It has underground stems or rhizomes. The leaves are long, pointed and dark green. They can be 1 m long and 1.3 cm wide and twisted. The base is triangle shaped forming a sheath. The flowers are borne in umbels. The flower stalks are round and in the axils of leaves. They can be 1.5 m high. The flowers are reddish-white.

HABITAT

It is a temperate plant. It grows in shallow water in ditches and along the edges of rivers. It does best in mud or shallow water no deeper than 8-13 cm. It is damaged by drought and frost. It suits hardiness zones 5-9.

PRODUCTION

Cultivation

Plants can be grown by root division.

NOTES

There is only one Butomus species. There is only one genus in the Butomaceae family. It can become invasive.

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