PLANT FACT SHEET

Adenophora verticillata (Pall.) Fischer

GENUS *Adenophora* **FAMILY** Campanulaceae

COMMON NAMES Southern shashen

EDIBLE PARTS AND USES

Edible parts: Leaves, Root, Bulb

The roots are eaten raw or cooked. The taproot is dried is used with jujube, lotus rhizomes and pork bones to make soup.
The leaves are eaten cooked. They are used in soup and as a potherb.

DESCRIPTION

A perennial plant. It grows 1 m high. The leaves are broadly oval and have teeth along the edge. The flowers are small. The roots are thick and fleshy.

HABITAT

It grows best in a light rich slightly alkaline soil. It needs a sunny position.

PRODUCTION

Cultivation

Plants can be grown from seed. Seeds germinate in 1-3 months at 10°C. They can be transplanted or sown direct. Plants can also be grown from cuttings.

NOTES

There are about 40 Adenophora species. They are temperate plants.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/af6e7bec-b409-4a04-87fd-4192c994fe51