PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Fritillaria camschatcensis (L.) Ker Gawl.

GENUS *Fritillaria* **FAMILY** Liliaceae

COMMON NAMES Black sarana, Kamchatka lily

EDIBLE PARTS AND USES

Edible parts: Roots, Tubers, Bulblets, pod

The roots or bulbs are roasted and eaten. They are also eaten raw. They can be boiled or dried for later use.
They are used for puddings mixed with Empetrum nigrum.
They can be used for starch used in bread or soup.
Caution: Most fritillarias are poisonous if eaten.

DESCRIPTION

A bulb plant. It grows 25-40 cm high and 10-15 cm wide. The leaves are arranged in rings or whorls around the stems. The leaves are glossy green. They are sword shaped. The flowers occur as 2 or 3 on a stem. The flowers are bell-shaped and nearly black purple.

HABITAT

It is a temperate plant. It is frost hardy. It can grow in light shade. It needs moist rich soil. In Canada they grow from sea levels to 600 m altitude. It suits hardiness zones 4-9.

NOTES

There are about 100 Fritillaria species.

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