PLANT FACT SHEET

# *Acorus gramineus* Soland. ex Aiton

**GENUS** *Acorus* **FAMILY** Acoraceae

**COMMON NAMES** Japanese rush, Rock sweet flag

## EDIBLE PARTS AND USES

**Edible parts:** Root - spice, Leaves - flavouring

The root is peeled and cooked in several changes of water. It is used as a ginger substitute. It is used to flavour rice.
It should probably be only used in moderate amounts.

## DESCRIPTION

A perennial herb 30 cm high and 15 cm wide. The leaves are linear and form short fans. It is smaller than sweet flag. The leaves are dark green with a grass like point. The leaves grow in 2 ranks or groups. These are about 20-30 cm high. The flower is very small. They are in spikes 5-10 cm long.

## HABITAT

It is a temperate plant. It grows well in shallow water and ponds. It grows in wetlands. It needs a sunny position. It can grow in well watered garden beds. In China it grows on moist rocky stream banks below 2,600 m above sea level. It suits hardiness zones 5-10. In Sichuan and Yunnan.

## PRODUCTION

### Cultivation

It can be grown from seed or by division of clumps. The seedlings need to be kept in moist soil.

## NOTES

There are 2 Acorus species.

## PICTURES



Credit: Food Plants International (Bruce French)

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