PLANT FACT SHEET

Lilium brownii F. E. Brown ex Miellez

GENUS *Lilium* **FAMILY** Liliaceae

COMMON NAMES Brown's lily, Hong Kong lily, White lily

EDIBLE PARTS AND USES

Edible parts: Flowers, Root, Bulb, Vegetable

The bulbs are eaten boiled with honey.
They are also dried and made into flour. They can be added to soup to thicken it.
The starch is extracted and sold as lily-root flour.

DESCRIPTION

A bulb plant. The bulb is round and 2-4.5 cm across. The scales are white. The stem is 0.7-2 m high. The leaves are scattered and often become smaller up the stalk. They are narrow and sword shaped. The leaf blade is 1.8-4 cm long by 7-15 cm long by 1-2 cm wide. There are 5-7 veins. The flowers can occur singly or as several in a group. They have a scent. The flowers are trumpet shaped. The flowers are pink and unspotted. The fruit is a capsule which is 4.5-6 cm long by 3.5 cm wide.

HABITAT

It is a temperate plant. It grows in sparse forests and grassy slopes along river valleys and streams between 100-2200 m altitude in China. It suits hardiness zone 7. In Sichuan and Yunnan.

NOTES

There are about 100 Lilium species. Chemical composition: Protein = 2.4%. Fat = 0.5%. Carbohydrate = 30.9%. Ash = 1.23%. Contains some Vitamin C.

PICTURES



Credit: Food Plants International (Bruce French)

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