PLANT FACT SHEET

Eleutherococcus sessiliflorus (Rupr. & Maxim.) S.Y.Hu

GENUS *Eleutherococcus* **FAMILY** Araliaceae

COMMON NAMES Wangrangkura

EDIBLE PARTS AND USES

Edible parts: Leaves, Bark, Fruit - brewing

The young leaves are boiled as a vegetable. They are also used in salads and preserved in soy sauce.
The older leaves and stems are used as a tea substitute.
The bark is used to make a wine.
The fruit are used in brewing.

DESCRIPTION

A shrub. It grows 4.5 m high. It spreads 3.5 m wide. There are 3-5 teeth around the edge. The leaves are 15 cm long. The leaf stalks are sometimes prickly. The flowers are purple. The flowers are often in clustered heads. The fruit are fleshy and black. They are 12 mm long.

HABITAT

It grows in temperate places. It grows in forests and on mountain slopes between 200-1,000 m above sea level in northern China. It suits hardiness zones 4-9.

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