PLANT FACT SHEET

Micrococca mercurialis (L.) Benth.

GENUS *Micrococca* **FAMILY** Euphorbiaceae

EDIBLE PARTS AND USES

Edible parts: Leaves, Fruit, Vegetable

The leaves are cooked and eaten as a vegetable. They have an acid taste. The leaves can be dried and pounded to powder and stored for later use. These can be stored for up to a year.

DESCRIPTION

An annual herb. The lower parts become woody. It grows 60 cm tall. The leaves are alternate. The leaf stalk is 3.5 cm long. The leaf blades are narrowly oval and 2-8 cm long by 1-4 cm wide. They taper to the tip. The edges are wavy. They are dull grey-green. The flowers are in groups 3-12 cm long. The flowers are in clusters along this. They are in groups with one female flower and several male flowers. The fruit is a flattened 3 lobed capsule. It is 3 mm long by 4 mm wide and purplish. The seeds are angular.

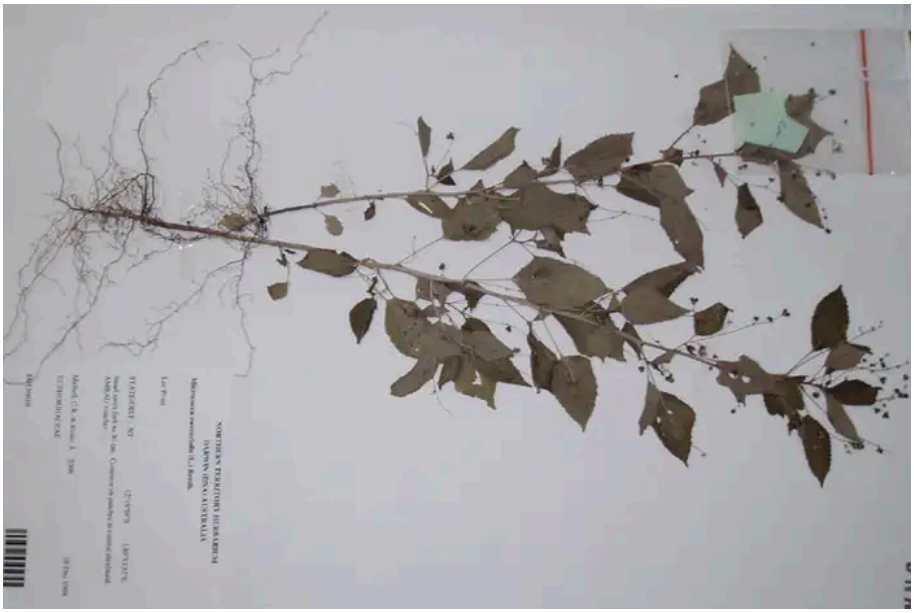
HABITAT

A tropical plant. It grows in waste places and as a weed in cultivation. It is a plant with varying numbers of chromosome sets and those with 2 sets are in drier zones extending to those with 6 sets in the forest zones.

NOTES

There are 12 Micrococca species.
Plants can have different numbers of chromosomes. Diploids are in the dry zone, tetraploids in the intermediate zone and hexaploids in the most forest zone. They have different growth cycles.

PICTURES



Credit: Food Plants International (Bruce French)



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