PLANT FACT SHEET

Arum palaestinum Boiss

GENUS *Arum* **FAMILY** Araceae

COMMON NAMES Black calla lily, Palestine arum, Spotted arum

EDIBLE PARTS AND USES

Edible parts: Leaves, Tubers

The leaves are eaten cooked after being soaked in salty water or after drying.
They are also used for herbal teas.
Caution: Plants in this group tend to contain oxalates that can be removed by changing the cooking water.
The tubers are cooked and eaten after leaching to remove the toxins.

DESCRIPTION

A plant that keeps growing from year to year. It grows 1 m high and spreads 1 m wide. The stem is erect and flowering. The leaves have 3 lobes. They are green and arrow shaped. They have long leaf stalks. These are 15-50 cm long. The spathes are large and purplish black and velvety.

HABITAT

It is a Mediterranean climate plant. In Lebanon it grows in forest communities. It needs light shade. It is best in well composted, well-drained moist soils. It is damaged by drought and frost.

PRODUCTION

Cultivation

It is grown by division.

NOTES

It is also used in medicine. It has anticancer properties. It is rich in anthocyanins.

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