PLANT FACT SHEET

Gynocardia odorata R. Br.

GENUS *Gynocardia* **FAMILY** Achariaceae

COMMON NAMES Chaulmugra tree

EDIBLE PARTS AND USES

Edible parts: Seeds - oil

The ripe seeds are roasted and edible oil is extracted. The seeds can be boiled, and drained then boiled and drained several times before eating.
Caution: The fruit is poisonous. The fruit may be used as medicine.

DESCRIPTION

A small evergreen tree. It grows 8 m tall. The bark is brown or greenish and has some lumps. The leaves can be 26 cm long. They are glossy and leathery. The leaves have a short stalk and a pointy tip. The flowers are pale yellow and grow straight from the trunk and old branches. They have 5 petals and have a sweet smell. Male and female flowers grow on separate trees. The fruit are yellowish brown and almost round. They are woody and 10 cm across.

HABITAT

It is a subtropical plant. It suits moist swampy places. In China it grows in mountain valleys in sparse forests between 800-1,000 m above sea level. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown from seeds.

Harvesting and Seed Production

In Sikkim fruit are available November to January.

NOTES

The fruit are used as a fish poison. The oil from the fruit was used to treat leprosy. Also put in the Flacourtiaceae family. There is only one Gynocardia species.

PICTURES



Credit: Food Plants International (Bruce French)

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