PLANT FACT SHEET

# *Arisarum vulgare* O. Targ.-Tozz.

**GENUS** *Arisarum* **FAMILY** Araceae

**COMMON NAMES** Common Arisarum, Friar's cowl

## EDIBLE PARTS AND USES

**Edible parts:** Corm, Tuber, Root, Leaves, Vegetable

The leaves are eaten as a green vegetable.
The starch of the root is used for adding to bread flour after removing the acrid element.

## DESCRIPTION

A tuber plant. It keeps growing from year to year. It can form colonies. There is one leaf which is yellow green. The blade is spearhead shaped. It is 5-13 cm long. The leaf stalk is mottled. It is 30 cm long. The flower appears with or above the leaves. The bract around the flower is hooded and green. It is 2.5-5 cm long and can be striped. The fruit stalk is fleshy and green. It is slightly curved and shows above the bract. The fruit are green berries.

## HABITAT

It occurs in the Egyptian Mediterranean coast in non salty depressions. It is often in partly shaded locations. It can grow in arid places. It suits hardiness zones 7-10.

## PRODUCTION

### Cultivation

It is grown from tubers.

## NOTES

There are 3 Arisarum species. Inorganic composition in parts per million: N = 9,700. P = 1390. Na = 1,380. K = 12,300. Ca = 3.380. Mg = 1,750. Z = Ø. Cu = 5.2. Fe = 79.6. Mn = 7.1. B = 7.9. Al = 19.8. Si = 179.0. Ti = 1.7. Sr = 179.0. Ba = 6.1. Sn = 4.7. Pb = 16.8.

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