PLANT FACT SHEET

Lilium lancifolium Thunberg

GENUS *Lilium* **FAMILY** Liliaceae

COMMON NAMES Tiger lily, Devil lily, Rolled-up red

EDIBLE PARTS AND USES

Edible parts: Bulb, Flowers, Vegetable

The bulbs are eaten boiled, pickled or used as a source of starch.
The bulbs are eaten fresh or partly boiled to remove bitterness.
The flowers fresh or dried are eaten in soups, salads, omelettes and in rice dishes.

DESCRIPTION

A bulb plant. It grows 90-180 cm high and 20-25 cm wide. It roots from the stem. The bulb is broadly round. It is 4-8 cm across. The scales are white or yellowish. The stem is streaked with purple. It is 0.8-1.5 m tall. There are fine wooly hairs. The leaves are scattered and do not have a leaf stalk. The leaf blade is oblong or sword shaped and 6.5-9 cm long by 1-1.8 cm wide. There are 5-7 veins. It produces bulblets in the axils of the leaves. The flowers occur as 3-6 or more together in a group. They are horizontal or nodding. They are bright red with dark purple spots.

HABITAT

It is a temperate plant. It is frost hardy. It prefers lime free soil or compost. It grows in thickets and grassy slopes on hillsides and near riverbanks between 400-2500 m altitude in China. It suits hardiness zones 4-7. In Yunnan and Sichuan.

PRODUCTION

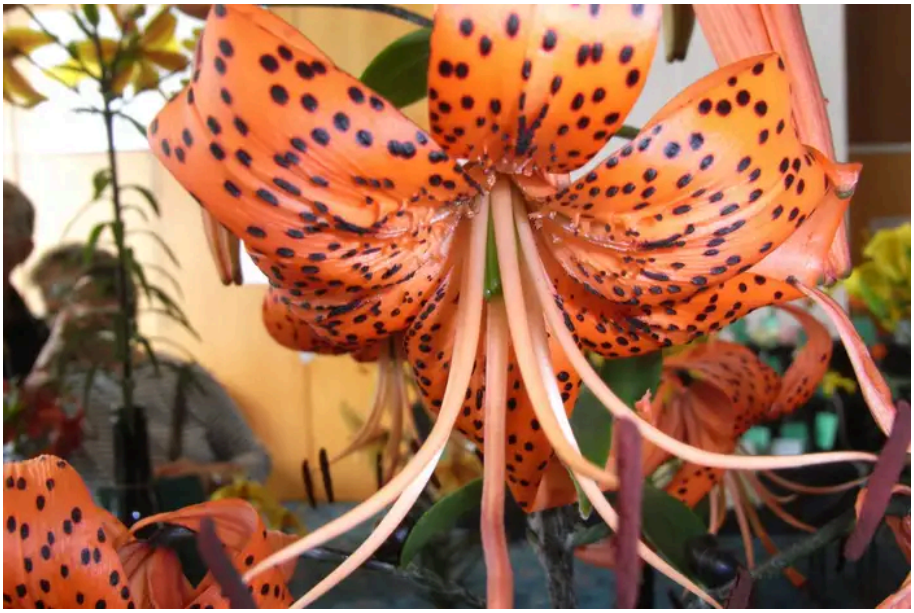
Cultivation

Plants can be grown by seed or division or the clump of bulbs.

NOTES

There are about 100 Lilium species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

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