PLANT FACT SHEET

Homalomena pendula (Blume) Bakh. f

GENUS *Homalomena* **FAMILY** Araceae

COMMON NAMES Pendulous homalomena

EDIBLE PARTS AND USES

Edible parts: Leaves, Stems, Flowers

The leaves are stems are roasted in bamboo or cooked. They are also used in curries.

DESCRIPTION

A herb with large simple leaves and a sweet smell. It grows 1 m tall. The stem is short and stout. It is fleshy. The leaves are oval or heart shaped and dull green. They are 6-20 cm long. The leaf stalk is 25-30 cm long. The flower spathe is 6-8 cm long. The fruit are small and green.

HABITAT

A tropical plant. These mostly occur in the lowland. It grows in secondary forests and along rivers up to 1,100 m above sea level.

PRODUCTION

Cultivation

Plants can be grown from seeds and division of the rhizome.

NOTES

There are 150 Homalomena species. Most are in Asia and the Pacific.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/ff5f3e3f-a0b7-4642-a393-935506d92088