

Purple Trillium - Plant

Trillium recurvatum

Rating: Not Rated Yet

Price

Variant price modifier:

Base price with tax

Price with discount ?1234567

Salesprice with discount

Sales price ?1234567

Sales price without tax ?1234567

Discount

Tax amount

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Description Himalayan Trillium is a perennial herb Known only from scattered localities in the Himalayas, Bhutan, Nepal and China, at altitudes of 2700-4000 m. It is so distinct that it prompted a few to think of it as a separate genus Trillidium

Common name: Trillium recurvatum

Color: deep red and green color.

Bloom time: April to May

Height: 1.00 to 1.50 feet

Difficulty level: easy to grow

Planting & Care

Trilliums bloom early and become dormant by midsummer, yet with suitable growing conditions they are easy to care for and long-lived in the garden. In order for them to thrive in the home garden, you must mimic their native habitat by providing moist, well-draining soil enriched with organic matter.

These perennial wildflowers are ideal for shade gardens and wooded wildflower gardens. They make excellent companions for similar woodland wonders like crested iris, jack-in-the-pulpit, hosta, toad lily, and ferns.

Sunlight: Full Sun to Partial Shade

Soil: well-drained soil

Water: Medium

Temperature: ?35 °C (?31 °F).

Fertilizer: Apply any organic fertilizer

Care:

- Once established in the garden, trillium wildflowers require little maintenance or care.

- As long as they have been planted in a suitable location, you need only keep the soil evenly moist, but not soggy.
- They may also require water in dry weather.
- Fertilizer is not necessary as long as they have plenty of organic material or compost mixed into the soil.
- You can, however, renew this each year if desired.
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Special Feature:

A classic spring-blooming, woodland wildflower. Excellent when massed in a shaded woodland garden, naturalized area or wildflower garden.
Use

Medicinal use:

- Trillium is edible and medicinal, it has a long history of use by Native Americans.
- The young edible unfolding leaves are an excellent addition to salad tasting somewhat like sunflower seeds.
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Culinary use:

- The leaves can also be cooked as a pot herb

Note:

No serious insect or disease problems.

Reference:

<http://www.missouribotanicalgarden.org/PlantFinder/PlantFinderDetails.aspx?kempercode=r850>

<http://www.flowersofindia.net/risearch/search.php?query=Purple+Trillium&stpos=0&stype=AND>

Reviews

Friday, 29 November 2019

Plant reached in excellent condition along with promised pot

Santhosh Santy