

Chapter 1 : List of plants by common name - Wikipedia

This Checklist is based on the Fl. Reipubl. Popularis Sin. (Chinese edition) and Flora of China (revised English edition).

List of plants used in herbalism From Wikipedia, the free encyclopedia This article may present fringe theories , without giving appropriate weight to the mainstream view, and explaining the responses to the fringe theories. Please help improve it or discuss the issue on the talk page. September This article needs more medical references for verification or relies too heavily on primary sources. Please review the contents of the article and add the appropriate references if you can. Unsourced or poorly sourced material may be challenged and removed. September The Chelsea Physic Garden has cultivated medicinal plants since The plant shown here is *montbretia crocosmia aurea* , used as a remedy for dysentery. This is a list of plants used or formerly used as herbal medicine. The ability to synthesize a wide variety of chemical compounds that are used to perform important biological functions, and to defend against attack from predators such as insects, fungi and herbivorous mammals is called herbal medicine. Many of these phytochemicals have beneficial effects on long-term health when consumed by humans, and can be used to effectively treat human diseases. It is these secondary metabolites and pigments that can have therapeutic actions in humans and which can be refined to produce drugs—examples are inulin from the roots of dahlias , quinine from the cinchona , morphine and codeine from the poppy , and digoxin from the foxglove. This enables herbal medicines to be as effective as conventional medicines, but also gives them the same potential to cause harmful side effects. In the Latin names for plants created by Linnaeus , the word *officinalis* indicates that a plant was used in this way. For example, the marsh mallow has the classification *Althaea officinalis*, as it was traditionally used as an emollient to soothe ulcers. Pharmacognosy is the branch of modern medicine about medicines from plant sources. Plants included here are those that have been or are being used medicinally, in at least one such medicinal tradition. Modern medicine now tends to use the active ingredients of plants rather than the whole plants. The phytochemicals may be synthesized, compounded or otherwise transformed to make pharmaceuticals. Examples of such derivatives include digoxin, from *digitalis* ; capsaicine , from chili ; and aspirin , which is chemically related to the salicylic acid found in white willow. The opium poppy continues to be a major industrial source of opiates, including morphine. Few traditional remedies, however, have translated into modern drugs, although there is continuing research into the efficacy and possible adaptation of traditional herbal treatments.

Chapter 2 : Chinese Evergreen - Aglaonema - Growing And Care Instructions

Note: Citations are based on reference standards. However, formatting rules can vary widely between applications and fields of interest or study. The specific requirements or preferences of your reviewing publisher, classroom teacher, institution or organization should be applied.

Solanum melongena, the Linnaean name. From Dravidian to Arabic[edit] Illustration of an eggplant upper picture in a manuscript of a work by the thirteenth-century Persian Zakariya al-Qazwini. All the aubergine-type names have the same origin, in the Dravidian languages. The modern Hindustani words descending directly from the Sanskrit name are baingan and began. From Arabic, the word was borrowed into European languages. Portuguese bringella, bringiela, earlier beringela. The French name was then borrowed into British English, appearing there first in the late eighteenth century. Through the colonial expansion of Portugal, the Portuguese form bringella was borrowed into a variety of other languages: Indian English and South African English brinjal, brinjaul first attested in the seventeenth century. West Indian English brinjalle and through folk-etymology brown-jolly. Thus although Indian English brinjal ultimately originates in languages of the Indian Subcontinent, it actually came into Indian English via Portuguese. From Arabic into Greek and beyond[edit] Illustrations of an eggplant from a possibly fifteenth-century French manuscript of a work by Matthaeus Platearius. The word melonge, below the illustration, has a blue initial M-. From Greek, the word was borrowed into Italian and medieval Latin , and onwards into French. Melongena, recorded in Latin in the thirteenth century. Melongiana, recorded in Veronese in the fourteenth century. Melanjan, recorded in Old French. This was used by Tournefort as a genus name in , then by Linnaeus as a species name in . It remains in scientific use. These forms also gave rise to the Caribbean English melongene. The term guinea in the name originally denoted the fact that the fruits were associated with West Africa. Larger cultivars weighing up to a kilogram 2. Some cultivars have a color gradientâ€”white at the stem, to bright pink, deep purple or even black. Green or purple cultivars with white striping also exist. Chinese cultivars are commonly shaped like a narrower, slightly pendulous cucumber. Also, Asian cultivars of Japanese breeding are grown. In some parts of India, miniature cultivars, most commonly called vengan, are popular. This section needs additional citations for verification. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed. August Learn how and when to remove this template message Raw eggplant can have a bitter taste , with an astringent quality, but it becomes tender when cooked and develops a rich, complex flavor. The fruit is capable of absorbing large amounts of cooking fats and sauces, which may enrich dishes. Many recipes advise salting, rinsing, and draining the sliced fruit a process known as "degorging" to soften it and reduce the amount of fat absorbed, but mainly to remove the bitterness inherent in earlier cultivars. Some modern cultivars, including the common large purple ones in the Western world , do not need this treatment. Eggplant is used in the cuisines of many countries. Due to its texture and bulk, it is sometimes used as a meat substitute in vegan and vegetarian cuisines. Its numerous seeds are small, soft and edible, along with the rest of the fruit, and do not have to be removed. Its thin skin is also edible, and so it does not have to be peeled. However, the green part at the top, the calyx , does have to be removed when preparing an eggplant for cooking. Eggplant can be steamed, stir fried, pan fried, deep fried, barbecued BBQ or roasted. Many eggplant dishes are sauces made by mashing the cooked fruit. It can also be stewed, curried, or pickled. It can even be stuffed. It is frequently, but not always, cooked with fat because of its ability to absorb fat during cooking. Korean and Japanese eggplant varieties are typically thin-skinned. Elsewhere in China, such as in Yunnan cuisine in particular the cuisine of the Dai people they are barbecued or roasted, then split and either eaten directly with garlic, chilli, oil and coriander, or the flesh is removed and pounded in to a mash with a typically wooden pestle and mortar before being consumed with rice or other dishes. They are steamed, stir-fried , or pan-fried and eaten as banchan side dishes , such as namul , bokkeum , and jeon. Owing to its versatile nature and wide use in both everyday and festive Indian food, it is often described as the "king of vegetables". Another version of the dish, begun-pora eggplant charred or burnt , is very popular in Bangladesh and the east Indian states of Odisha and West Bengal where the pulp of the

vegetable is mixed with raw chopped shallot, green chilies, salt, fresh coriander, and mustard oil. Sometimes fried tomatoes and deep-fried potatoes are also added, creating a dish called begun bharta. In a dish from Maharashtra called bharli vangi, small brinjals are stuffed with ground coconut , peanuts , onions, tamarind, jaggery and masala spices , and then cooked in oil. Brinjal masala fry Brinjal and mango sambar Middle East and the Mediterranean[edit] Eggplant is often stewed, as in the French ratatouille. Eggplants can also be battered before deep-frying and served with a sauce made of tahini and tamarind. In Iranian cuisine , it is blended with whey as kashk e bademjan , tomatoes as mirza ghassemi , or made into stew as khoresh-e-bademjan. It may also be roasted in its skin until charred, so the pulp can be removed and blended with other ingredients, such as lemon, tahini, and garlic, as in the Arab baba ghanoush and the similar Greek melitzanosalata. A Spanish dish called escalivada in Catalonia calls for strips of roasted aubergine, sweet pepper, onion, and tomato. In Andalusia , eggplant is mostly cooked thinly sliced, deep-fried in olive oil and served hot with honey berenjenas a la Cordobesa. In the La Mancha region of central Spain, a small eggplant is pickled in vinegar, paprika, olive oil, and red peppers. The result is berenjena of Almagro, Ciudad Real. A Levantine specialty is makdous , another pickling of eggplants, stuffed with red peppers and walnuts in olive oil. Eggplant can be hollowed out and stuffed with meat, rice, or other fillings, and then baked. In the Caucasus , for example, it is fried and stuffed with walnut paste to make nigvziani badrijani.

Chapter 3 : Chinese Plant Names @ www.nxgvision.com

Chinese Plant List: Back to Chinese Plants Main Page. Home: Chinese, Natives, Etc. Just Names. A list of all of our plants Please remember, some of these plants.

Chinese Evergreen Botanical Name: A very adaptable plant, it tolerates low light and dry air better than most other house plants. Air Cleaners Chinese evergreens are among the best plants for removing toxins, such as formaldehyde, from tainted indoor air. Its large, pointed, dark-green leaves are inches cm long, 3 inches 7. New hybrids and cultivars are developed all the time, giving us more beautiful choices than ever before. You have a wealth of varieties to choose from: Choose the one you like, they all make beautiful house plants. As it ages, expect some of the lower leaves to drop off, making it look spindly. Small flowers may appear in summer, followed by red berries. The berries and sap of this plant are poisonous. Caring for Chinese Evergreen Water regularly. Consistently moist soil will keep this plant happy. In fact, it can grow in water alone. Repot in spring when it outgrows its pot. Use a container with drainage holes to prevent soggy soil. Chinese Evergreen Care Tips Origin: Subtropical forests of Southeast Asia Height: Keep this plant in low light. Too much light may cause its leaves to fade. Keep potting mix evenly moist. Water thoroughly, then empty the drainage tray. Average indoor humidity levels. It will tolerate low humidity. This plant has no tolerance for the cold. Cold air may cause grayish-yellow patches on its leaves. Any good-quality potting mix. Small plants can be grown in water. From spring through summer, feed monthly with a balanced fertilizer diluted by half. Easy to propagate by stem cuttings or root division. You can root them in water or moist potting mix.

Chapter 4 : Azolla in Chinese Plant Names @ www.nxgvision.com

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Chapter 5 : List of Chinese Flowers | Garden Guides

Electrotyped for the Office of Foreign Seed and Plant Introduction, Bureau of Plant Industry, Department of Agriculture.

Chapter 6 : Chinese Plants, Flowers: Types and Meanings

*Chinese Plant Names [Frank Nicholas D Meyer, Department O United States Agriculture] on www.nxgvision.com *FREE* shipping on qualifying offers. This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it.*

Chapter 7 : Flowers - 花 - 花 - chinese english vocabulary

The common names of plants will, presumably, always be with us in some form or other, because they are easier to relate to and roll off the tongue better than the corresponding scientific names of plants.

Chapter 8 : A-Z List Of House Plants - Common and Scientific Names

*Chinese Evergreen Plant. The Chinese evergreen is the common name used for a collection of plants from the *Aglaonema* genus - which tend to tolerate low light conditions very well.*

Chapter 9 : Plant list ordered by common name with pictures from Vitoria Garden

DOWNLOAD PDF CHINESE PLANT NAMES

Name of flowers in chinese characters. Chinese flower names. 杉 Larch, 菟丝子 Dodder, 含羞草 Sensitive plant, 玫瑰 Rose, 五叶草 Cinquefoil.