

Japanese Knotweed

Fallopian japonica

Region of Origin: East Asia
Habitat: Perennial, deciduous, sub-shrub
Current Range: Asia, North America (39 States) & Europe
Flowering Season: Summer



Japanese knotweed has astounding regenerative prowess and the capacity to spread at lightning speed, especially near streams and roadsides. It is a rapidly growing, perennial plant with characteristic purple spots on the stem. The tubular structure of the stem allows even tiny pieces of knotweed to float through waterways and readily access new habitats to colonize along its journey. The dense root and leaf structure of knotweed stands make it nearly impossible for other plants to compete, and it is considered one of the world's most destructive invasive species. The strong scent of the lacy white blooms attract bees. And, many humans are attracted to its shoots, foraging them for their wonderful rhubarb taste. Avoid sites actively managed with herbicides, and be sure to collect the shoots when they are young and tender – no more than 8 inches tall.

A special thank you to author and ecologist Corinne Duncan for her content contributions to the Japanese Knotweed Introduction.

Japanese Knotweed Surprise

Recipe by [Wild Man Steve Brill](#)

2 cups Apples, cubed
 1 cup Knotweed Shoots, sliced
 ½ cup Apple Juice
 To Taste Sugar (optional)

- Gather your harvested knotweed and remove any leaves and stems.
- Chop the knotweed into a small enough size to fit into your cooking pot and peel those shoots which have begun to form leaves (these will have already begun to turn stringy).
- Throw the knotweed and chopped apples into a pot and pour apple juice on top.
- Bring to a boil and begin to simmer.
- Simmer for about 20 minutes or until soft. You will notice that the knotweed seems to melt into a thick, sauce-like consistency.
- Once the knotweed turns to a sauce-like consistency, serve and eat!

