167. PISUM Linnaeus, Sp. Pl. 2: 727. 1753.

豌豆属 wan dou shu

Bao Bojian (包伯坚); Nicholas J. Turland

Herbs annual or perennial. Stem often climbing by means of tendrils, terete, glabrous. Leaves paripinnate with rachis terminating in a tendril; stipules leaflike, cordate, larger than leaflets (to 10 cm); leaflets 1–3-paired, ovate to elliptic, margin entire or dentate. Inflorescence a 1- to many flowered raceme. Calyx campanulate; teeth \pm leaflike, at least 2 teeth less than 2 × as long as tube. Corolla white or otherwise colored; standard obovate. Stamens diadelphous; staminal tube not oblique at apex; filaments distally slightly dilated. Ovary subsessile; ovules many; style curved inward, distally dilated and margin recurved forming a laterally compressed body, longitudinally grooved, hairy on upper side. Legume long elliptic, inflated, apex acute. Seeds many, spheroid.

Two or three species: Mediterranean region to SW Asia, one species cultivated in temperate regions worldwide, including China.

1. Pisum sativum Linnaeus, Sp. Pl. 2: 727. 1753.

豌豆 wan dou

Pisum arvense Linnaeus; P. sativum subsp. arvense (Linnaeus) Ascherson & Graebner; P. sativum var. arvense (Linnaeus) Poiret.

Herbs annual, 0.5–2 m tall, glabrous. Stem climbing. Leaves: stipules to 10×6 cm, margin toothed; leaflets ovate, 2– 7×1 –4 cm. Raceme 1–3-flowered. Corolla variable in color, usually white and/or purple, 15–35 mm. Ovary glabrous; style flat. Legume $2.5-12 \times 1-2.5$ cm. Seeds 2–10. Fl. Feb–Sep, fr. Feb–Sep. 2n = 14.

Cultivated, sometimes persisting as a relic or escape from cultivation; sea level to 3800 m. Throughout China [cultivated in temperate regions worldwide; of cultivated origin].

The seeds (peas) are edible, as are the young legumes of some cultivars (snow pea, mange-tout).