PLANT FACT SHEET

Ligusticum scothicum subsp. hultenii (Fernald) Calder & Roy

L. Taylor

GENUS *Ligusticum* **FAMILY** Apiaceae

COMMON NAMES Hulten's licoriceroot, Sea lovage, Wild celery

EDIBLE PARTS AND USES

Edible parts: Leaves, Root

The young leaves can be used as a substitute for celery.
The leaves are leaf stalks are cooked as a vegetable.
The leaves are also eaten raw with seal oil and also stored in seal oil for later use.
The roots are also eaten.

DESCRIPTION

A herb that keeps growing from year to year. It grows 65 cm high. The leaves have long stalks. The leaves end in 3 leaflets. The leaflets are oval and have teeth. They are 3-9 cm long. The flowers are white or pink. They are in umbrella shaped clusters.

HABITAT

It is a cold temperate plant. It grows in moist tundra in Alaska.

NOTES

There are 25 Ligusticum species.
The fresh leaves are a good source of Vitamin A and C.

REFERENCES

Ager, T. A. & Ager, L. P., 1980, Ethnobotany of the eskimos of Nelson Island, Alaska. Arctic Anthropology Vol 17. No. 1 pp 26-48

Brown, D., 2002, The Royal Horticultural Society encyclopedia of Herbs and their uses. DK Books. p 260 (As Ligusticum hultenii)

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 20 (As Ligusticum hultenii)

Heller, C. A., 1962, Wild Edible and Poisonous Plants of Alaska. Univ. of Alaska Extension Service. p 18

Jernigan, K. (Ed.), 2012, A Guide to the Ethnobotany of the Yukon-Kuskokwim Region. Draft. (As Ligusticum hultenii)

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/

Tozer, F., 2007, The Uses of Wild Plants. Green Man Publishing. p 112 (As Ligusticum hultenii)

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/4b49a937-be09-4912-a56c-78fccfc2eed0