PLANT FACT SHEET

Sium sisarum L.

GENUS *Sium* **FAMILY** Apiaceae

COMMON NAMES Skirret, Chervin

EDIBLE PARTS AND USES

Edible parts: Root, Leaves, Vegetable

The small, sweet, fleshy roots are eaten. They are boiled and butter added. They are also used in soups and stews. They are normally scraped rather than peeled and adding lemon juice to prevent discoloration.
The young leaves and shoots can be blanched and eaten as a salad. They are also cooked in stews.
They are sometimes used as a coffee substitute.

DESCRIPTION

A herb. It takes 2 years to complete its life cycle but is normally grown as an annual. Plants grow 60 cm to 1 m high. It forms sweet, fleshy grey-white tubers. They are clustered in bunches around the crown. The leaves are divided like parsnip leaves. They are pale green. The flowers are white.

HABITAT

It suits cool temperate climates. It often grows in ditches and marshes. They are best suited to light sandy moist soil. It suits hardiness zones 5-9. In Hobart Botanical Gardens.

PRODUCTION

Cultivation

They can be grown from seed or by dividing the clump of roots. For seed collection plants need to be left to grow on for a second year.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/5253c62b-3ffe-4010-ac73-57e12d63701f