PLANT FACT SHEET

Lomatium ambiguum (Nutt.) Coult. & Rose

GENUS *Lomatium* **FAMILY** Apiaceae

COMMON NAMES Biscuitroot, Konse, Racine blanc

EDIBLE PARTS AND USES

Edible parts: Root, Seeds

The root has a flavour like celery and can be eaten raw. It can also be reduced to flour.
The dried flowers and leaves are used for flavouring of meats, stews and salads.

DESCRIPTION

A herb that keeps growing from year to year from a stout tap-root.

HABITAT

It is a temperate plant. It grows in dry areas in South Canada.

NOTES

There are 75 Lomatium species.

REFERENCES

Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 473 (As Peucedanum ambiguum)

Heywood, V.H., Brummitt, R.K., Culham, A., and Seberg, O. 2007, Flowering Plant Families of the World. Royal Botanical Gardens, Kew. p 38 (Genus)

Kermath, B. M., et al, 2014, Food Plants in the Americas: A survey of the domesticated, cultivated and wild plants used for Human food in North, Central and South America and the Caribbean. On line draft. p 495

Lim, T. K., 2015, Edible Medicinal and Non Medicinal Plants. Volume 9, Modified Stems, Roots, Bulbs. Springer p 64 (As Eulophus ambiguus)

Moerman, D. F., 2010, Native American Ethnobotany. Timber Press. p 313

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

Turner, N., 1997, Food Plants of Interior First Peoples. Royal BC Museum Handbook p 86

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/6bc363ea-397d-4400-ba84-da56f480f8c3