PLANT FACT SHEET

Bolboschoenus caldwellii (V. Cook) Sojak

GENUS *Bolboschoenus* **FAMILY** Cyperaceae

COMMON NAMES Sea club rush, Marsh club rush, Seaside bulrush

EDIBLE PARTS AND USES

Edible parts: Tuber, Rhizome, Root, Seeds

The seeds are pounded into flour and mixed with millet.
The roots are ground and used as flour.

DESCRIPTION

A sedge that keeps growing from year to year. It grows 0.3-1.2 m high. The plants have underground runners or rhizomes. There are round corms at the ends of these stems. The flower heads are small and brown and club shaped. The flowers are yellow.

HABITAT

Mostly temperate. It does best in damp or wet soils. It grows near the edge of water. It can grow in salty silt. It is resistant to frost. Tasmanian Herbarium.

PRODUCTION

Cultivation

Plants can be grown by division or by using dormant tubers. They can also be grown from seed.

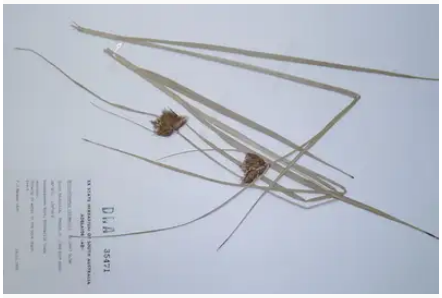
NOTES

There are about 16 Bolboschoenus species. The Cyperaceae or sedges are rush or grass like herbs. They grow in moist places.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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