PLANT FACT SHEET

Selinum tenuifolium Wall. ex C.B.Clarke

GENUS *Selinum* **FAMILY** Apiaceae

COMMON NAMES Ban sampu, Bhut kesh

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds - spice

The tender leaves and shoots are cooked as a vegetable.
The seeds are used as a spice in place of coriander and cumin.
The roots are used to make a drink.

DESCRIPTION

A herb. It grows to 1.5 m high. The leaves have stalks. The leaves are divided 3 times and the leaflets are along the stalk. The last segment is sword shaped with a pointed tip. The bracts are narrow and very hairy. The flowers are in white umbrella shaped arrangements.

Probably now Selinum wallichianum

HABITAT

It is a temperate plant. In Nepal they grow between 2500-4800 m altitude. They grow in open, rocky places.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

The scientific name has been given to 2 plants. Salisb. was first in Prodr. stirp. Chap. Allerton 162. 1796 and Wall. ex C. B. Clarke were later in J. D. Hooker, Fl. Brit. India 2:700. 1879 (N. Wallich, Numer. List no. 579. 1829, nom. nud.) (non Salisb. 1796). This later name is therefore an illegitimate later homonym (ICBN Art. 53) that is unavailable for use

PICTURES



Credit: Food Plants International (Bruce French)

REFERENCES

Hibbert, M., 2002, The Aussie Plant Finder 2002, Florilegium. p 290

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Thakur, D., et al, 2017, Why they eat, what they eat: patterns of wild edible plants consumption in a tribal area of Western Himalaya. Journal of Ethnobiology and Ethnomedicine (2017) 13:70

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/7ede8e10-4d76-4823-87f9-dd1cc24d5674