PLANT FACT SHEET

Apium graveolens var. secalinum (Alef.) Mansf.

GENUS *Apium* **FAMILY** Apiaceae

COMMON NAMES Chinese celery, Asian celery, Leaf celery

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds, Spice, Vegetable

The leaves are eaten. They are used in soups and salads.
The stems can also be eaten.
Celery seeds can be used as a spice.

DESCRIPTION

A straggling slender plant. It takes two years to grow then flower and form seeds. It grows to about 40 cm high. It has shorter, lower-growing stems which are less succulent than ordinary celery. The stems are furrowed and hollow. The leaves are bright green and dissected. The flowers are small and white. Leaf and stem colour can vary between varieties.

HABITAT

A temperate plant. It needs a rich well-drained soil. It does best in full sunlight. In tropical and subtropical regions it grows best in the shade. It needs regularly watering during dry periods to avoid stems becoming tough. It suits hardiness zones 5-8.

PRODUCTION

Cultivation

Seed are sown directly. If seed are sown too early in spring in cold places plants will bolt and go straight to seed. Germination takes about 20 days. Plants need to be 15 cm apart.

Harvesting and Seed Production

Leaves and young stems are harvested regularly once the plant is established.

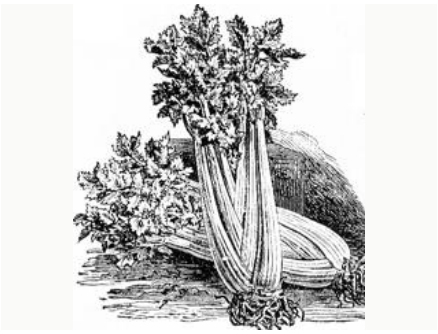
NOTES

There are about 20 Apium species.

PICTURES



Credit: Food Plants International (Bruce French)



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