PLANT FACT SHEET

Apium prostratum Labill. ex Vent.

GENUS *Apium* **FAMILY** Apiaceae

COMMON NAMES Sea celery, Australian celery, Sea parsley, Slender sea celery

EDIBLE PARTS AND USES

Edible parts: Stalks, Seeds, Leaves

The leaves are dried then used for flavouring.
The seeds can be used for flavouring.
The stalks can be eaten.
The leaves and stems are cooked and give a celery flavour.
The leaves have a bitter taste so should be cooked.

DESCRIPTION

A small herb. It is a creeping plant which grows close to the ground. It keeps growing from year to year. It has hollow stems. The plant is succulent. The stems are 15-60 cm long. The leaves are similar to garden celery. They are light yellow-green in colour. They are divided and lobed. They vary in size. The flowers are white and in a flat topped arrangement with the flowers all coming out from one point. There are 6-12 flowers in the cluster. These heads can be 1.5 cm across. The seeds are small and shiny. It smells of celery when crushed.

HABITAT

It is a temperate plant. It grows in coastal regions. It grows on rocky shores and swamps. It needs light well-drained soils. It is damaged by drought and frost. It often grows in limestone cliffs and dunes. It occurs on wet sandy shores. It grows along salty rivers. In Argentina it grows from sea level to 100 m above sea level. Tasmania Herbarium.

PRODUCTION

Cultivation

Plants can be grown by seed or by division.

NOTES

There are about 20 Apium species.

PICTURES



Credit: Food Plants International (Bruce French)



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