



PLANT FACT SHEET

Pastinaca sativa L.

GENUS *Pastinaca* FAMILY Apiaceae

COMMON NAMES Parsnip

EDIBLE PARTS AND USES

Edible parts: Root, Leaves, Seeds, Spice, Vegetable

The root is cooked and eaten. It can be boiled, baked, fried or used in stews.

The root of wild parsnip is normally washed, peeled, cooked in salt water then strained and added to soups.

The roots are also made into marmalade, syrup, beer and wine.

The young shoots and leaves are added to soups or cooked and eaten as a vegetable.

The seeds can be used as a spice.

DESCRIPTION

A herb with long thickened tap root. The stems are angular and have grooves along them. The leaves are divided. The ones near the base have 5-11 lobes. These are oval and have teeth along the edge. The thickened root is yellowish white. The taproot can be 3 m long.

Wild parsnip grows in some temperate places. It has a very strong parsnip smell. It can be used as food.

HABITAT

It is a temperate plant. It grows in the highlands in the tropics from 1700-2600 m altitude. It is frost resistant. In Argentina it grows between 500-1,500 m above sea level. In Papua New Guinea it grows between 1,160-2,790 m above sea level. It suits hardiness zones 4-8.

PRODUCTION

Cultivation

Plants are grown from seeds.

Harvesting and Seed Production

Plants are slow growing. The taste is best after the first frosts.

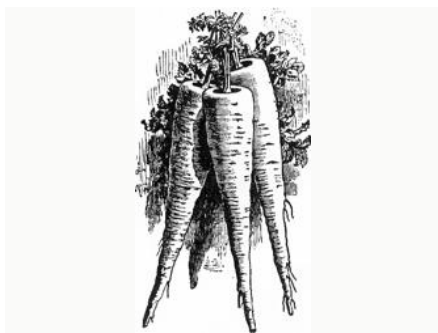
NOTES

There are 14 *Pastinaca* species. Parsnips contain psoralens which has been linked with some cancers.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

REFERENCES

- Beckstrom-Sternberg, Stephen M., and James A. Duke. "The Foodplant Database."
<http://probe.nalusda.gov:8300/cgi-bin/browse/foodplantdb>. (ACEDB version 4.0 - data version July 1994)
- Bodkin, F., 1991, Encyclopedia Botanica. Cornstalk publishing, p 765
- Bourke, R. M., Altitudinal limits of 230 economic crop species in Papua New Guinea. Terra australis 32
- Burkill, I.H., 1966, A Dictionary of the Economic Products of the Malay Peninsula. Ministry of Agriculture and Cooperatives, Kuala Lumpur, Malaysia. Vol 2 (I-Z) p 1706
- Cerne, M., 1992, Wild Plants from Slovenia used as Vegetables. Acta Horticulturae 318
- Cheifetz, A., (ed), 1999, 500 popular vegetables, herbs, fruits and nuts for Australian Gardeners. Random House p 85
- Cundall, P., (ed.), 2004, Gardening Australia: flora: the gardener's bible. ABC Books. p 992
- Curtis, W.M., 1963, The Students Flora of Tasmania Vol 2 p 261
- Denes, A., et al, 2012, Wild plants used for food by Hungarian ethnic groups living in the Carpathian Basin. Acta Societatis Botanicorum Poloniae 81 (4): 381-396
- Dogan, A., et al, 2014, A review of edible plants on the Turkish Apiaceae species. J. Fac. Pharm. Istanbul, 44(2) pp 251-262
- Ertug, F, Yenen Bitkiler. Resimli Türkiye Florası -I- Flora of Turkey - Ethnobotany supplement
- Esperanca, M. J., 1988. Surviving in the wild. A glance at the wild plants and their uses. Vol. 2. p 135 (As Peucedanum sativum)
- Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 21
- French, B.R., 1986, Food Plants of Papua New Guinea, A Compendium. Asia Pacific Science Foundation p 147
- Gabrielian, E. & Zohary, D.: Wild relatives of food crops native to Armenia and Nakhichevan. – Fl. Medit. 14: 5-80. 2004. – ISSN 1120-4052.
- Grubben, G. J. H. and Denton, O. A. (eds), 2004, Plant Resources of Tropical Africa 2. Vegetables. PROTA, Wageningen, Netherlands. p 409
- Hadfield, J., 2001, The A-Z of Vegetable Gardening in South Africa. Struik p 114
- Hedrick, U.P., 1919, (Ed.), Sturtevant's edible plants of the world. p 474 (As Peucedanum sativum)
- <http://www.botanic-gardens-ljubljana.com/en/plants>
- Hussey, B.M.J., Keighery, G.J., Cousens, R.D., Dodd, J., Lloyd, S.G., 1997, Western Weeds. A guide to the weeds of Western Australia. Plant Protection Society of Western Australia. p 84

- Hu, Shiu-ying, 2005, Food Plants of China. The Chinese University Press. p 601
- Irving, M., 2009, The Forager Handbook, A Guide to the Edible Plants of Britain. Ebury Press p 128
- Jardin, C., 1970, List of Foods Used In Africa, FAO Nutrition Information Document Series No 2.p 93
- Kays, S. J., and Dias, J. C. S., 1995, Common Names of Commercially Cultivated Vegetables of the World in 15 languages. Economic Botany, Vol. 49, No. 2, pp. 115-152
- Kiple, K.F. & Ornelas, K.C., (eds), 2000, The Cambridge World History of Food. CUP p 433
- Lazarides, M. & Hince, B., 1993, Handbook of Economic Plants of Australia, CSIRO. p 184
- Lim, T. K., 2015, Edible Medicinal and Non Medicinal Plants. Volume 9, Modified Stems, Roots, Bulbs. Springer p 63
- Long, C., 2005, Swaziland's Flora - siSwati names and Uses
<http://www.sntc.org.sz/flora/>
- Łukasz Łuczaj and Wojciech M Szymański, 2007, Wild vascular plants gathered for consumption in the Polish countryside: a review. J Ethnobiol Ethnomedicine. 3: 17
- Lukasz, L., 2016, Wild Edible Plants Traditionally Used in Poland.
- Macmillan, H.F. (Revised Barlow, H.S., et al), 1991, Tropical Planting and Gardening. Sixth edition. Malayan Nature Society. Kuala Lumpur. p 367
- Mabey, R., 1973, Food for Free. A Guide to the edible wild plants of Britain, Collins. p 62
- Miguel, E., et al, 1989, A checklist of the cultivated plants of Cuba. Kulturpflanze 37. 1989, 211-357
- Paczkowska, G. & Chapman, A.R., 2000, The Western Australian Flora. A Descriptive Catalogue. Western Australian Herbarium. p 147
- Pieroni, A. & Soukand, R., 2018, Forest as Stronghold of Local Ecological Practice: Currently Used Wild Food Plants in Polesia, Northern Ukraine. Economic Botany, XX(X) pp. 1-21
- Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK.
<http://www.scs.leeds.ac.uk/pfaf/>
- Plants of Haiti Smithsonian Institute <http://botany.si.edu>
- Redzic, S. J., 2006, Wild Edible Plants and their Traditional Use in the Human Nutrition in Bosnia-Herzegovina. Ecology of Food and Nutrition, 45:189-232
- Redzic, S., 2010, Use of Wild and Semi-Wild Edible Plants in Nutrition and Survival of People in 1430 Days of Siege of Sarajevo during the War in Bosnia and Herzegovina (1992-1995). Coll. Antropol 34 (2010) 2:551-570
- Redzic, S. & Ferrier, J., 2014, The Use of Wild Plants for Human Nutrition During a War: Eastern Bosnia (Western Balkans). Chapter 9 in A. Pieroni, C. L. Quave (eds.), Ethnobotany and Biocultural Diversities in the Balkans, Springer Science
- Sansanelli, S., et al, 2017, Ethnobotanical survey of wild food plants traditionally collected and consumed in the Middle Agri Valley (Basilicata region, southern Italy). Journal of Ethnobiology and Ethnomedicine (2017) 13:50

Full reference list (14 more) at <https://www.echocommunity.org/en/resources/f5efd24d-9b9e-4b5a-86da-a015daee07d8>

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/f5efd24d-9b9e-4b5a-86da-a015daee07d8>