Juncaginaceae Cycnogeton procerum was Triglochin procerum swamp arrowgrass, creek lily





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ETYMOLOGY (try-GLO-kin) Greek treis = 3 + glochin = barb of arrow a projecting point, alluding to carpels

points; The species procerum (pro-SEE-rum) tall, long referring to robust habit;

LIFEFORM Aquatic 350cm long

OCCURS Occurs from Brisbane to Gympie Qld Lake Weyba the Brisbane River and in the ranges as

Cooloolabin SE Qld; Stanthorpe Qld to Bundjalung NP NSW, Brisbane Ranges Vic, Belair NP

SA, Groote Eylandt NT, Tas

TOLERANCE Frost tolerant

HABITAT Stationary/Flowing freshwater, Ponds, swales Grows in water 60cm deep;

LEAVES Basal, 15-350 x 2-3.5 cm, linear flat or slightly concave, hairless, radical, thickly spongy, fleshy

towards base; semi-cylindric in cross-section 3 sheaths gently incurved, usually touching to

overlapping;

FLOWERS Spike, 20-30 cm dense, cylindrical sessile up to 300, each flower has lumpy 3 lobed ovary

crowned by 6-rayed mauve purple style, 6 stamens Flowers on hollow stem ending in a spike of

small crowded flowers. **Flowering Times** Aug, Sept, Oct, Nov, Dec, Jan, Feb, March, April

FRUIT Follicles, 2-5 cm x 5-15 mm, sub globular, ovoid with spiral twist; Green; Capels 3-6 indehiscent

elongated 1-seeded, joined along their entire length; Fruiting Times: Dec, Jan

ROOTS Rhizomes thick bearing numerous roots some of which end in tubers;

STEM Erect submerged water plant hollow single >60cm flower stem compact, attached to submerged

substrate

ETHNOBOTANY Attractive plant for water gardens; Self-pollination being prevented by maturation of the pistils

before the stamens within the same flower;

WILDLIFE Important habitat and foodplant for many species of wildlife;

INDIGENOUS USES Tuberous roots eaten cooked used as traditional food; Tubers were eaten raw or roasted in hot

ashes; Baby food bland starchy tubers were roasted pounded and fed to

teething babies and older people