

Apiaceae
Apium prostratum
Sea Celery

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Hawthorn



Vale Jenny Conolly

ETYMOLOGY

(AY-pee-um) Latin name for Celery; The species *prostratum* From Latin *prostratus*, spreading, referring to the usual growth habit of the plant.

LIFEFORM

Aquatic Creeper 50 cm

OCCURS

Q, NSW, Vic (NZ)

HABITAT

Coastal Areas

QLD DISTRICTS

Burnett, Moreton, Port Curtis, Wide Bay

LEAVES

Alternate, 6 cm, broad to narrow, simple divided into 3-5 leaflets stipules present

FLOWERS

White, 3 mm, touched with pink on individual stalks arising in a cluster at top of flowering stem (pedicels much reduced) in umbels

FRUIT

Dry, 2 mm, ovoid globular, flattened corky ribs with resin canals or vitae on the sides, laterally compressed; carpophore thick, shortly bifid. **Flowering** Sept, Oct, Sept, May

STEM

Stem angular trailing along the ground or growing erect after a semi-horizontal beginning

TOLERANCE

Open sunny site

ETHNOBOTANY

Fodder. Excellent in soup. Bush foods industry but parsley flavour. Used by Captain Cook as an antiscorbutic;

INDIGENOUS USES

Leaves edible leaves and stems Substitute for domestic celery