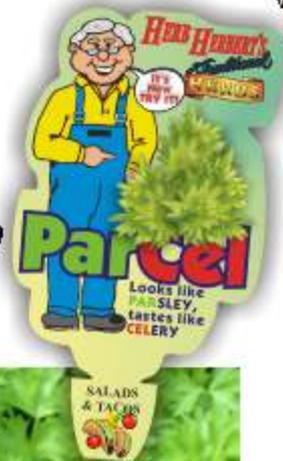


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SPECIAL INTEREST HERBS

PARCEL

Apium graveolens var. Secalinum



DESCRIPTION

There are 20 species of annuals, biennials and perennials in this genus.

Apium graveolens has always been regarded as one of the most important vegetables in the world. Its use as a flavoring goes back to the earliest times and it has even been recorded that traces of it were found to be around at the time of the Great Pharaohs. There are 3 main forms of Apium graveolens all of which are characterized by the distinct celery flavor. Smallage or wild celery is also known as leaf celery and the leaves and stems are all used. From this wild form comes Celery, A. graveolens var. dulce, with its succulent leaf stems and is popular vegetable the world over. Parcel, A. graveolens var. secalinum is a leaf celery with finely cut parsley looking leaves. A celery-scented herb rich in vitamins and minerals.



Height 25cm (10in)



USES

Culinary

Dark green stalks and finely curled leaves have a distinct celery flavor and can be used for flavoring meals or garnishing dishes.

Medicinal

Wild celery has been used for asthmatic and bronchial conditions as well as rheumatoid arthritis. It has also been used as a sedative and to assist with some kidney problems.



CULTIVATION

Rich, moist soil in sun or partial shade. Provide ample water over summer months. Remove outer leaves in mid-summer and mulch heavily.



HARVEST

Pick leaves as needed. Seed should be collected when ripe.



Any enquiries can be directed to:

HERB HERBERT P/L PO Box 24 Monbulk Victoria 3793 Australia

E-mail: herb@herbherbert.com

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