Apium annuum

Sea Celery

(Geoff Byrne, Atlas of Living Australia)

(Lingham, B, iNaturalist Australia)

(Seeds of South Australia)

Form: *Groundcover* **Height:** *0.3 – 0.5 m* **Spread:** *0.5 m* **Flowers:** *White* **Type:** *Clusters* **Flowering time:** *Late Spring, Early Summer*

Ecological functions:

Soils: *Clay, loam or sand; acidic or neutral*

Germination rate: *4 weeks*

Seed collecting: Collect seeds between November and February. Pick off the clusters of mature fruits that are turning brown and leave them to dry for one to two weeks. To dislodge seeds, rub the dried fruits. Mature seeds are pale brown, wedge-shaped, about 1 mm long and 0.5 mm wide. Store the seeds with a desiccant in an airtight container.

Seed treatment: None.

Sowing requirements: Sow seeds in a well-drained soil or potting mix.

Position: Full Sun.

Supplementary watering: Water well throughout the year.

Uses: Use leaves as a replacement for parsley. This plant adds salty notes to any dish and can be used as flavourings, garnish, finely choped in salads, soups or casseroles. Stems can be eaten fresh or blanched. Sea Celery grows well in pots and is perfect for veggie patches or garden beds.

Sources: Seeds of South Australia; The Native Shop; Gardening with Angus.