

Salsola kali

[Synonyms : *Kali australis*, *Salsola aptera*, *Salsola australis*, *Salsola australis* var. *strobilifera*, *Salsola brachypteris*, *Salsola iberica*, *Salsola kali* var. *angustifolia*, *Salsola kali* subsp. *austroafricana*, *Salsola kali* var. *brachypteris*, *Salsola kali* var. *glabra*, *Salsola kali* forma *hirsuta*, *Salsola kali* var. *hispida*, *Salsola kali* var. *hispida-polygama*, *Salsola kali* subsp. *iberica*, *Salsola kali* subsp. *kali*, *Salsola kali* var. *leptophylla*, *Salsola kali* subsp. *polysarca*, *Salsola kali* subsp. *pontica*, *Salsola kali* var. *pseudo-tragus*, *Salsola kali* subsp. *ruthenica*, *Salsola kali* var. *strobilifera*, *Salsola macrophylla*, *Salsola pontica*, *Salsola rosacea*, *Salsola ruthenica*, *Salsola tragus*, *Salsola tragus* var. *australis*, *Salsola tragus* subsp. *pontica*, *Salsola turgida*]

PRICKLY SALTWORT is an invasive annual (usually prostrate). Native to northern temperate areas (particularly in Asia and Europe) it has tiny greenish-yellow flowers. It is also known as *Abrojos* (Spanish), Alkaline salsola, *Almajo de los jaboneros* (Spanish), *Almindelig Sodaurt* (Danish), *Bacicci* (Italian), *Barella* (Spanish), *Barella pinchosa* (Spanish), *Barrella* (Spanish), *Barrella borda* (Spanish), *Barrella espinosa* (Spanish), *Barrella punchosa* (Spanish), *Barrila borde* (Spanish), *Barrila pinchosa* (Spanish), *Barrilha-espinhosa* (Portuguese), *Barrilheira* (Portuguese), *Barrilheira-espinhosa* (Portuguese), *Barrilleira* (Portuguese), *Cali* (Italian), *Capelli del diavolo* (Italian), *Caramillo* (Spanish), *Cardo-da-Rússia* (Brazilian, Portuguese), *Cardo ruso* (Argentinian, Spanish), *Chibchāb* (Arabic), Chicken claws, Common saltwort, *Çorak* (Turkish), *Correcaminos* (Spanish), *Corredor-de-estepe* (Brazilian, Portuguese), *Dikenli çuğen* (Turkish), *Erba cali* (Italian), *Espantabrujas* (Spanish), *Espantamulas* (Spanish), *Espinadella* (Spanish), *Espinardo* (Spanish), *Espinardos* (Spanish), *Geon d'mielle* (Channel Islander-Jersey Norman-French), Glasswort, *Gramata* (Portuguese), *Helys Ysbigog* (Welsh), *Hhurd* (Arabic), *Hierba de cristal* (Spanish), *Hierba del jabon* (Spanish), *Kalikruid* (Dutch), *Kalikraut* (German), *Kali-Salzkraut* (German), Kelpwort, Marsh samphire, *Mata pinchosa* (Spanish), *Otakilokki* (Finnish), *Nohara hijiki* (Japanese), *Pincho barrillero* (Spanish), Prickly glasswort, Prickly Russian thistle, *Roscano* (Italian), Russian cactus, Russian thistle, Russian tumbleweed, *Saiji buti* (Hindi), *Salicor borde* (Spanish), *Salicor de la Mancha* (Spanish), *Salsora* (Spanish), Salt grape, Saltwort, *Salzkraut* (German), Sea grape, Sea thrift, *Shawk ahhmar* (Arabic), *Slanobýl draselný* (Czech), *Soda* (Portuguese), *Soda-espinhosa* (Portuguese), *Sodaört* (Swedish), *Sodapflanze* (German), *Solianka kaliinaia* (Russian), *Solianka russkaia* (Russian), *Soude couchée* (French), *Soude kali* (French), *Soude salsovie* (French), *Trago-espinhoso* (Portuguese), Tumbling thistle, Tumbleweed, *Üşnan* (Turkish), and Wind witch.

Warning – all parts are poisonous.

One prickly saltwort plant can produce as many as 100,000 seeds that get dispersed by the wind.

In the Middle East it provides grazing for camels as well as local fuel.

It is said that Dakota farmers were the first to see this species when it appeared in North America in the 1880s. Its seeds are believed to have been mixed in with flax seed (*Linum*) which was being imported from Russia. Eventually prickly saltwort came to be

known to North American Indian tribes. Some of the Navajo tribe fed it to their sheep and horses, and the Havasupai also allowed their horses to graze on it. Navajo Indians ate the sprouts raw, when very young – and when a little older they were boiled and eaten with fat. They also ate the roasted seeds. The tribe as a whole used the plant to neutralize ant, bee and wasp stings, and some of the tribe also applied plant ashes externally to treat smallpox and influenza symptoms.

The young plant (when about 3-4 in. high) can be eaten when cooked like garden asparagus (*Asparagus officinalis*).

Like saltwort (*Salsola soda*) it was traded for use in the soap and glass industries.

Medicinally, herbalists used to recommend juice from the plant for treating fluid retention and leprosy.