

[More Plants](#), [Buy Photos](#), [Home](#)

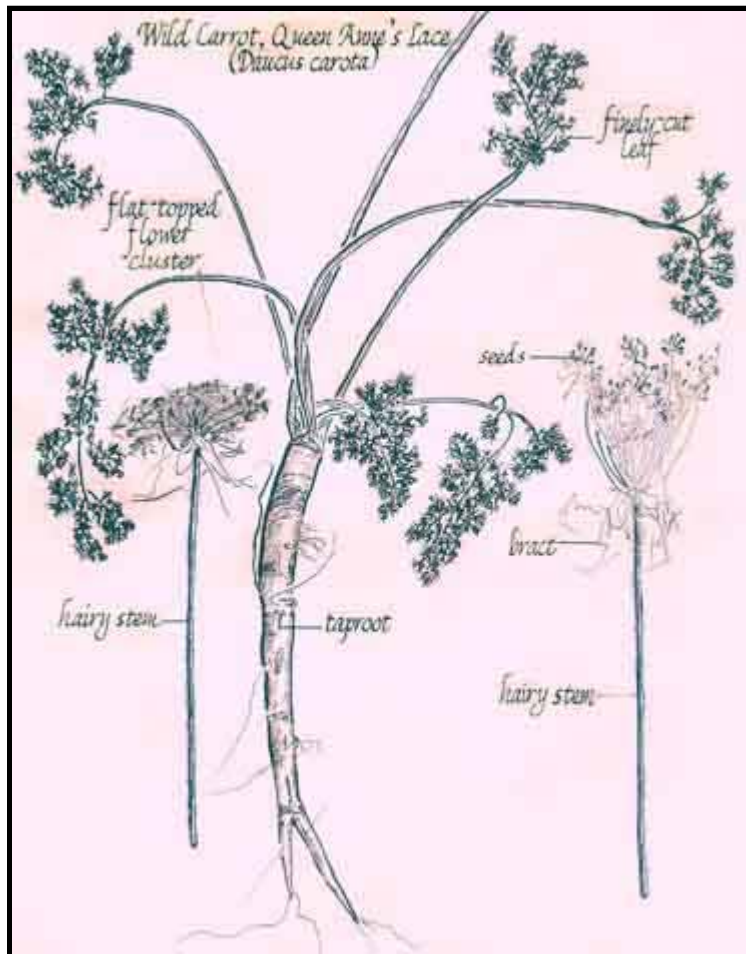
Wild Carrot, Queen Anne's Lace (*Daucus carota*)



A Pictorial Portrait

Illustrations and photos by "Wildman," clipart from Clipart.com

This is the same species as the European commercial carrot, but a different strain or race. In season from fall to early spring, the white taproot tastes and smells like carrots (unlike the similar-looking but deadly poison hemlock), but more flavorful and chewy.



Wild Carrot Taproot, Leaves, Flower Head, and Seed Head

Wild carrots are especially good in soups, stews, cakes, and cookies, where they

maintain more texture than their domestic descendant.



Wild Carrot Basal Rosette

This biennial (2-year plant) begins with a basal rosette: finely cut leaves spread out in a circle along the ground, arising from the taproot. The leaf stalks are fuzzy, while poison hemlock's are smooth.



Wild Carrot Basal Rosette and Taproot

It's this first-year plant that has an edible taproot.



Queen Anne's Lace Flower Head

The umbrella-like flower head consists of tiny, white flowers, often with a purple floret in the center.



Wild Carrot Seed Head

The wild carrot seed head, which appears in late summer and fall, looks like a bird's nest, with characteristic forked bracts (modified leaves) underneath.

You can use the wild carrot seeds in place of caraway seeds, 1 part carrot seeds

for 8 parts caraway seeds.

[Wild Carrot Recipes](#)

[More Plants](#), [Buy Photos](#), [Home](#), [Back to the Top](#)