

Batis maritima

Pickle weed, akulikulikai

Batis maritima L.

Family: Bataceae

Description: Creeping shrubby herb to 3 ft tall, uni-sexual. Leaves simple, opposite, succulent, nearly cylindrical, 1 inch long, margins entire, no stems (petioles). Sap salty, smells like pickles. Flowers in green, cylindrical, terminal and axillary clusters. Seed adapted to float in sea water. In the West Indies, ashes used in making glass and soap, leaves eaten in salads and used medicinally. *Batis* a Greek name for a coastal plant; *maritima*, of the sea^(5, 59, 70).

Distribution: Native to tropical and subtropical America and the Galapagos. First collected in 1859 on Sand Island, Honolulu. Common along coastal areas in brackish ponds and marshes and on saline soils on all the main Hawaiian islands^(59, 70).

Environmental impact: Smothers low-growing coastal natives and invades anchihaline ponds.



Management: Sensitive to foliar applications of triclopyr ester at 1 lb/acre, especially with an oil carrier; glyphosate at 1 lb/acre; sulfometuron at 0.5 lb/acre and to soil applications of bromacil at 5 lb/acre and hexazinone at 5 lb/acre. National Park staff at Kaloko-Honokohau remove most of the biomass by hand and treat resprouts with a propane torch. They also reported good control of resprouts with glyphosate at 1.5% Rodeo[®] applied to wet the foliage (Chris Zimmer, HAVO).