PLANT FACT SHEET

Tulbaghia violacea Harv.

GENUS *Tulbaghia* **FAMILY** Amaryllidaceae

COMMON NAMES Society garlic, Sweet garlic

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root

The leaves and flowers are used like chives. The bulbs are used like spring onions.
The flowers can be eaten raw or cooked and added to salads or used as flavouring in cooked foods.

DESCRIPTION

An onion family plant. It is a clump forming plant. It can remain evergreen or die down during the year. It grows 30-60 cm high. It spreads 30 cm wide. The leaves are narrow and 25 cm long. They are grey-green. They have a garlic scent. The flowers are small and funnel shaped. They are pale purple. The stalk is 60 cm tall. They have a sweet scent.

HABITAT

It is a Mediterranean climate plant. It occurs naturally in South Africa. It needs moderate moisture but it can be dry while dormant. It needs fertile, well drained soil. It can grow in full sun or light shade. It is hardy to frost. It is drought resistant. It suits hardiness zones 8-10. Melbourne Botanical Gardens.

PRODUCTION

Cultivation

Plants can be grown from seeds. It can be grown from offshoots of the plant.

Harvesting and Seed Production

It is fast growing.

NOTES

There are 20 Tulbaghia species.
Also put in the families Alliaceae and Liliaceae.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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