PLANT FACT SHEET

Allium tricoccum Aiton

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Wood leek, Ramp

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb, Vegetable

The underground bulbs can be boiled and added to salads.
The young leaves before the flower stalk appears can be cooked as greens.
It has a strong garlic like taste.
Often it is baked or dried to reduce acidity.

DESCRIPTION

An onion family plant that keeps growing from year to year. It grows 15-45 cm tall and spreads 10-15 cm wide. It has a long stalk. The leaves are flat and tapering. They are 20-24 cm long and appear in spring then die off. It has bulbs like onion. The flowers are in white heads on long stalks.

HABITAT

It is a temperate plant. It grows in rich moist soils and deciduous woods. It suits hardiness zones 4-8.

PRODUCTION

Cultivation

Plants can be grown by seeds or by division of the bulbs.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating! They have also been put in the family Alliaceae.

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