PLANT FACT SHEET

Allium cepa var. aggregatum L., G.Don.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Shallots, Everlasting Onion

EDIBLE PARTS AND USES

Edible parts: Leaves, Bulbs, Vegetable, Flowers

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw or to flavour salads.

DESCRIPTION

These onion like plants produce a cluster of bulbs. They are narrowly oval. It grows to 1.2 m high. The leaves are round and hollow. This is a genuinely perennial form of Allium cepa, the bulb grows deeper in the soil and divides to produce a number of underground bulbs each year in much the same way as shallots. Large bulbs divide to form 5-15 bulbs whilst smaller bulbs grow into one large bulb. They do not produce bulbils in the flower-head.

HABITAT

A temperate plant. They can be grown throughout the country in Papua New Guinea but do best in the cooler higher places. In PNG it is recorded between sea level and 2,800 m above sea level. They need a fertile well drained soil. They are frost resistant. They tolerate a pH in the range 4.5 to 8.3. It suits hardiness zones 5-10.

PRODUCTION

Cultivation

Normally plants are grown by planting one bulb. It is best to plant them on slightly raised beds. Plants should be about 20 cm apart.

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.

PICTURES



Credit: Food Plants International (Bruce French)



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