PLANT FACT SHEET

# *Allium macrostemon* Bunge

**GENUS** *Allium* **FAMILY** Amaryllidaceae

**COMMON NAMES** Chinese field garlic, Long-stamen onion

## EDIBLE PARTS AND USES

**Edible parts:** Flowers, Leaves, Root, Bulb, Spice

The bulbs are eaten raw or cooked.
The leaves are eaten raw or cooked.
The flowers are used raw to flavour salads.
The young plants before flowering are mixed with flour and cooked in soups.

## DESCRIPTION

An onion family plant. A bulb plant. It grows to 60 cm high. There is only one bulb. It is 0.7-1.5 cm across. It can have small bulbils at the base. The covering is blackish and papery. The leave are shorter than the scape. They are 2-5 mm wide. They can be 3 angled. The scape is 30-70 cm long. The flower head is half round with many flowers and bulblets.

## HABITAT

It is a temperate climate plant. It grows naturally on meadows and arable land in China, Japan. It grows from sea level to 1600 m altitude in N China and 3000 m in S China. It grows in Sichuan and Yunnan.

## PRODUCTION

### Cultivation

Plants can be grown from seed or by dividing the clumps.

## 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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