



PLANT FACT SHEET

Allium tuberosum Rottler ex Sprengel

GENUS *Allium* FAMILY Amaryllidaceae

COMMON NAMES Garlic chives, Chinese chives

EDIBLE PARTS AND USES

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

The leaves and young flowers are used to flavour foods.

The bulbs are used like garlic.

DESCRIPTION

An onion family plant. It is a herb which keeps growing year after year. It can be 40 cm high. It grows in clumps. These onions have rhizomes but no real bulbs. The leaves are long and grass like, and flat and solid. They are 15-30 cm long and about 5 mm wide. The young leaves are erect but the mature leaves bend gracefully down. The blades of the leaves are not folded length-wise, as are those of garlic and leek. Flowers are white. The flowers are produced at the top of a flower stalk which grows from the underground stem. The flower head is round due to the small flowers being on the same length stalks and arising from the same point. The flower stalk can be 45 cm long. A dense clump of plants is produced.

HABITAT

A temperate plant. They are native to eastern Asia. Seeds are rarely formed in the lowland tropics. It is naturalised in S China. In Indonesia it grows up to 2,200 m above sea level. It suits hardiness zones 7-10. In Yunnan.

PRODUCTION

Cultivation

Plants can be grown by dividing the clump of plants or by seed. Seed production is not easy. Plants are sown in rows 30 cm apart.

Harvesting and Seed Production

Chives may be cultivated for its flowers which are plucked together with the stalks before the buds emerging from the sheath. They can also be grown for its edible leaves which have a special flavour considered fragrant by some people.

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



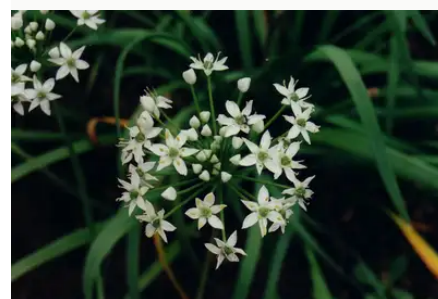
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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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