PLANT FACT SHEET

Allium senescens L.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES German garlic, Broadleaf chives, Shan jiu

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

The bulbs, leaves and young shoots are used as food.

DESCRIPTION

An onion family plant. It is a bulb plant. It grows 30-50 cm high and spreads 20-60 cm wide. There are one or two bulbs. They are oval or cone shaped. They are 1-2 cm across. They are attached to a rhizome or underground stem. The outer covering is usually blackish. The leaves are arranged in spirals. They are narrow and shorter than the scape. They are 7-10 mm wide and flat and thick. The scape is 30-60 cm long. It is 2 angled and has 2 narrow wings. It is covered with the leaf sheaths only at the base. They flower head is half round and has many flowers.

HABITAT

It is a temperate climate plant. It grows in forests and on dry stony slopes and salty meadows and in gravely places between 500-800 m altitude in N China. It suits hardiness zones 5-9.

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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