PLANT FACT SHEET

Allium ledebourianum Roem. & Schult.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Chinese Chives, Tartar scallion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

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

DESCRIPTION

An onion family plant. A bulb plant. It grows to 60 cm high. The small bulbs are formed in clusters on the rhizome and are about 1-2 cm across. The covering is greyish violet or greyish black. There are 1 or 2 leaves. They are 5-7 mm wide. The leaves are hollow. The scape is 70-80 cm long. The flowers are violet. They occur in a group in a head.

HABITAT

It is a temperate plant. It grows naturally in meadows and river valleys in Siberia. It prefers a sunny position and a light well drained soil. In China it grows in moist meadows between 100-1800 m altitude in N China. It grows in Inner Mongolia.

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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