PLANT FACT SHEET

Allium validum S. Watson

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Swamp onion, Pacific mountain onion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb, Capsule

The bulbs are used as flavouring in soups and stews.
The flowers can be eaten raw or used as a garnish in salads.

DESCRIPTION

An onion family plant. It can grow to 1 m tall. The leaves are simple and narrow and develop from the base. The flowers are purple. The brown capsules are edible.

HABITAT

It is a temperate plant. It suits dry to moist soils. It is best in a sandy loam soil and pH between 6.2-8. It can tolerate frost. It needs a frost free period of 19 weeks.

PRODUCTION

Cultivation

Plants can be grown by sowing the small bulblets.

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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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/822af6c1-c9a4-4b03-aa80-129b70061310