Chives
Allium schoenoprasum

Onions form a large genus of about 700 species of
strong smelling, bulbous or rhizomatous
biennials and perennials native to the northern
hemisphere, Ethiopia, southern Africa, and Mexico,
varying in hardiness according to origin.

Various alliums have been cultivated since the earliest
times and are universally important as vegetables,
flavourings, and medicinal plants. Their distinctive
smell varies in pungency from species to species, and a
few are almost odourless.

A. schoenoprasum (Chives), clump-forming perennial,
with cylindrical, hollow leaves. Pale purple to pink,
rarely white, bell-shaped flowers are borne in umbels in
summer. Staro variety has thicker leaves than normal
Chives.

PARTS USED
Leaves, flowers

PROPERTIES
Similar effects to other alliums, but is milder and rarely
used medicinally.

USES OF THE HERB
Culinary
Chives are especially good with potatoes and eggs.
Leaves and bulbs are used to garnish and flavour soups
and salads, and in soft cheeses, omelets, and sauces such as
remoulade and ravigote.
Flowers also have a mild onion flavour, and are sprinkled into salads.

CULTIVATION
Rich, well drained soil in
Full sun. Propagate by seed sown in spring and summer.
Cut Chives down to the ground after flowering to
produce fresh leaves. Onion fly is common in some
countries. Black aphids can also be a problem

HARVEST
A. schoenoprasum is cut as required during growing season. It is best used fresh.

Height 10-60cm / 4-24in Spread 30cm / 12in