

ANOTHER
HERB HERBERT FAVOURITE HERBS
FACT SHEET

Chives

Allium schoenoprasum



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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

