

ANOTHER  
HERB HERBERT  
FACT SHEET

SPECIAL INTEREST HERBS  
GOURMET VEGETABLES  
ISHIKURU  
SPRING OR WHITE BUNCHING  
WELSH ONION  
*Allium fistulosum*



*Allium fistulosum* has been grown as chives since prehistoric times and is thought to have been domesticated in Western China. It is not clear how this onion came to be associated with Wales since it reached Western Europe from Russia in the early seventeenth century, but it may be derived from the German *Welsche* meaning foreign.

**D**ESCRIPTION  
Highly recommended gourmet vegetable. This is a very large and very coarse chive with hollow evergreen leaves which form perennial clumps. This evergreen Onion, is used the same as the white Welsh Onions.

**U**SES  
Widely used in Chinese and Japanese cooking as a flavoring in fried vegetable dishes and may be used raw as a winter substitute for chives. Used in salads or any culinary dish that requires an onion flavor. Harvest all year round as needed. Both the leaves and stems are eaten. They have a mild sweet flavor early in the season but the flavor intensifies as the plant reaches maturity.

**P**ROPERTIES  
This variety contains some Vitamin C, and a small amount of carotene, potassium and dietary fibre.

**G**ROWTH  
Grows to a height of 70-75cm/ 28-30 in. Most are grown as annuals but can be propagated by side shoots.

**C**ULTIVATION  
Likes rich, damp soil, and sunny protected position with additional phosphate. Soil should not be freshly manured with organic manures, as this is likely to encourage bulb rot, and the place where the onions are planted should be moved every year, to prevent a build up of fungal spores. If the soil has too much clay, build the bed up to allow some drainage. Onions prefer a neutral to slightly alkaline soil (6.5-7.5pH). They can be grown from cold mountainous regions to the tropics. In more Southern regions, where days are longer, leaf growth is promoted and flowering discourages. Red bunching onions are grown the same way as spring onions. Soils should be well drained but moist in the growing season. Seed should be sown in spring and then in monthly intervals. If seed is unavailable or a more instant result is desired, plants are now available in your local garden center. Take this fact sheet in to show your local nursery personnel. For more cultural help see our organic garden fact sheet under the 'Special Interest' section of the pull down menu on the home page of our website.



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