

CHIVES

Allium schoenoprasum (AL-ee-um sho-en-oh-PRAY-sum) , 51.

PERENNIAL I AMARYLLIDACEAE FAMILY

70NFS: 3 TO 9

EXPOSURE: FULL SUN

MATURE HEIGHT: 12-15" | SPREAD 12-18"

BLOOM: LAVENDER L SPRING











This bulbous perennial has an edible flower and leaves with a mild onion flavor.

- Culinary: eggs, soups, salads, butter, cheese, dips, spreads, etc.
- Therapeutic*: entire plant has a beneficial effect on the digestive system and blood circulation. It improves the appetite, is digestive, hypotensive and tonic. Similar effect to garlic, however rarely used medicinally.
- The juice is sometimes used as an insect repellent and the plant is said to repel insects and moles.
- This herb is easy to grow and propagate. Clumps can be divided in spring or fall and it will self-seed in the garden.



