

Himalaya Onion - Plant



A lovely mid-sized allium bearing round umbels of purple-blue flowers in spring and early summer.

Rating: Not Rated Yet

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Description

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01

Himalaya Onion Plant

01

4 inch Grower Round Plastic Pot (Black)

Description for Himalaya Onion

Plant height: 1.0 - 1.7 inches (2 - 5 cm)

Plant spread:

Himalaya Onion is a deciduous bulb that grows to 1.0 meters high by 0.5 meters wide. It grows in Himalyan foothills between 2300-6600 metre. It sports hemispheric umbels of purple flowers.

In Nepal, Himalaya onion is often used for cooking, especially for flavouring dal (lital) boiled legumes. Rather uniquely, jimbur leaves are usually employed in the dried state and fried in butter fat to develop their flavour.

Common name(s): Himalaya Onion, Jimbur

Flower colours: Bright Pink or magenta to purple reflexed flowers.

Bloom time: August to September

Max reachable height: 30-45 cm

Difficulty to grow: Easy

Planting and care

An easily grown plant, it prefers a sunny position in a light well-drained soil. It tolerates temperatures down to between -5 and -10c.

The bulbs should be planted fairly deeply. Most members of this genus are intolerant of competition from other growing plants. Grows well with most plants, especially roses, carrots, beet and chamomile, but it inhibits the growth of legumes. Members of this genus are rarely troubled by browsing deer.

Sunlight: Hot overhead sun

Soil: The plant prefers light (sandy) and medium (loamy) soils and requires well-drained soil. The plant prefers acid, neutral and basic (alkaline) soils.

Water: Requires enough water to keep the soil moist.

Temperature: it tolerates temperatures down to between -5 and -10c

Fertilizer: -

Caring for Himalaya Onion

If you want to produce clumps more quickly then put three plants in each pot. Grow them on in the greenhouse for at least their first winter and plant them out into their permanent positions in spring once they are growing vigorously and are large enough. Make division in spring. The plants divide successfully at any time in the growing season, pot up the divisions in a cold frame or greenhouse until they are growing well and then plant them out into their permanent positions.

Typical uses of Himalaya Onion

Special features: The juice of the plant is used as a moth repellent. The whole plant is said to repel insects and moles.

Culinary use: Young leaves are cooked as a vegetable. The dried leaves are used as a condiment in curries and pickles. Bulb are raw or cooked. Poorly developed and rather small. The cloves are used as a substitute for garlic. Flowers are raw. Used as a garnish on salads.

Medicinal use: The bulbs, boiled then fried in ghee, are eaten in the treatment of cholera and dysentery. The raw bulb is chewed to treat coughs and colds. It is said that eating the bulbs can ease the symptoms of altitude sickness.

Members of this genus are in general very healthy additions to the diet. They contain sulphur compounds (which give them their onion flavour) and when added to the diet on a regular basis they help reduce blood cholesterol levels, act as a tonic to the digestive system and also tonify the circulatory system.

References

<http://findmeacure.com/tag/himalaya-onion/> http://www.plant-world-seeds.com/store/view_seed_item/2431
<http://www.flowersofindia.net/catalog/slides/Himalaya%20Onion.html>

Reviews

Friday, 14 February 2020

Super happy with this. The packaging was great and the plant itself is exactly what I wanted.

Mohd Mrcpch

Monday, 25 November 2019

I bought this in January and it is in good condition I must say.

Taiseen

Monday, 25 November 2019

Beautiful plant, arrived in very good condition. Impressive packing. Looking forward to buy one more

Sonal Amte

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