

Garlic Chives - Seeds



1 packet contains Garlic Chives - 50 seeds.

Rating: Not Rated Yet

Price

145

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Description

Description for Garlic Chives

Chives are a perennial member of the onion family that sport beautiful purple flowers.

Chives are cool-season, cold-tolerant perennials that are planted in early spring.

Be mindful when planting this herb, as it will take over your garden if the flowers are left to ripen (the flowers scatter the seeds). However, this plant is easy to dig up and move if it overwhelms your garden.

Common name	Flower colours	Bloom time	Height	Difficulty
Chives, Botanical Name- Allium schoenoprasum.	-	Winters	Chinese and garlic chives (Allium tuberosum) grow up to 2 feet tall.	Easy

Planting and care

Propagate by seed, division or separation - Direct seed, divide or transplant in spring or fall.

Germination temperature: 45 F to 95 F

Days to emergence: 7 to 21

Seed can be saved 3 years.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun / part shade	well-drained soil, they prefer slightly acid soil (pH 6.2 to 6.8).	It is important to give chives consistent watering throughout the growing season for high yields. Moisten the soil thoroughly when watering.	60 to 70 degreesC	Apply 2 to 3 tablespoons of all-purpose fertilizer (16-16-8) per square foot of planting area. Work compost and fertilizer into the soil to a depth of 6 to 8 inches.

Caring for Garlic Chives

- In spring or fall, direct seed onto well-prepared seedbed (covering very lightly), or transplant established plants.
- If starting from seed, plants probably won't be large enough to harvest for at least a year.
- Regular cutting helps keep plants vigorous and healthy and encourages spreading.
- Keep flowers picked to discourage dormancy in warm weather.
- No fertilizer is needed if planted in reasonably fertile soil.
- Plants harvested frequently benefit from nitrogen top-dressing.
- Divide and replant clump in fresh soil every three to five years.

Harvesting

- Harvest chives 30 days after you transplant or 60 days after seeding.
- Be sure to cut the leaves down to the base when harvesting (within 1 to 2 inches of the soil).
- Harvest 3 to 4 times during the first year. In subsequent years, cut plants back monthly.
- The chive plant will flower in May or June. (The flowers are edible.)
- Use chives when they are fresh or frozen (freeze the leaves in an airtight bag). Dried chives lose their flavor.
- Store chives in a cool place in a resealable container.

Typical uses of Garlic Chives

Special features: Garlic chives and chives both have garlic flavour, and belong to a different species, Allium tuberosum. They grow taller (up to 2 feet) than common garden chives, and have white flowers.

Culinary use:

- The leaves of chives are used in all kinds of sauces and salads to lend a delicate onion flavour.
- Flat-leaved garlic chives combine the flavor of onion and garlic.

Medicinal use:

- Chives are rich in flavonoids like organosulphides, which have anti-cancer and anti-inflammatory effects.
- Chives are a good source of beta-carotene, which helps to improve eye sight and clear acne. So, chives are a great vegetable for a radiant skin.
- Chives are also rich in vitamin C, which is a water soluble antioxidant. It can improve the immune system, elasticity of blood vessels and skin, prevents bruising, and increases the iron absorption.
- This vegetable is a good source of dietary fiber and it adds roughage in the intestines, colon, thus, preventing constipation, diverticular disorders and hemorrhoids.

References

- <http://www.almanac.com/plant/chives> <http://www.diethealthclub.com/health-food/chives-health-benefits.html>