

*Allium fistulosum*

[Synonyms : *Allium bakeri*, *Allium bouddhae*, *Allium wakegi*, *Porrum fistulosum*]

**WELSH ONION** is an evergreen, non-bulbous perennial (grown as an annual or biennial).

Some claim that it is native to Siberia. It has yellowish-white flowers with long stamens. It is also known as *Aix fistuleux* (French), *Ajo fistuloso* (Spanish), *Bawang bakung* (Sundanese), *Bawang daun* (Indonesian), *Bawang ongang* (Javanese), *Bieslook* (Dutch), *Bilati rasuna* (Oriya), *Buyah* (Tagalog), Bunching onion, *Ceboletta* (Spanish), *Ceboletta commun* (Spanish), *Ceboletta francesca* (Spanish), *Cebolinha commun* (Portuguese), *Cebollino anglès* (Spanish), *Cebula siedmiolatka* (Polish), Chive, Chivel, Cibol, *Ciboule* (French), *Cibule zimni* (Czech), *Cipolla d'inverno* (Italian), *Cipolletta* (Italian), *Cive* (French), *Cong* (Chinese), *Czosnek dęty* (Polish), *Da cong* (Chinese), *Daun bawang* (Malaysian), Everready onion, Fistular onion, *Forårsløg* (Danish), *Frühlingszwiebel* (German), Green onion, *Groene uien* (Dutch), *Grof bieslook* (Dutch), *Grønt løg* (Danish), *Hanh* (Vietnamese), *Hành lá* (Vietnamese), *Heckenzwiebel* (German), *Hom chin* (Thai), *Hom meng* (Thai), *Hom ton* (Thai), *Immergrüne Zwiebel* (German), Japanese bunching onion, Japanese leek, *Källök* (Swedish), *Khorat* (Marathi), *Khtüm sânlök* (Khmer), *Lauchzwiebel* (German), *Luk batun* (Russian), *Luk dudcatyi* (Russian), Multiplier onion, *Negi* (Japanese), Onion green, *Pa* (Korean), *Pijpajuin* (Dutch), *Pijplook* (Dutch), *Pillisipuli* (Finnish), *Pipelauk* (Norwegian), *Piplök* (Swedish), Rock onion, *Röhrenlauch* (German), *Salladslök* (Swedish), Scallion, *Schnitzzwiebel* (German), *Sibuyas na mura* (Tagalog), Spanish onion, Spring onion, Stone leek, *Talvisipuli* (Finnish), *Tsung* (Chinese), *Tubecepo* (Esperanto), Two bladed onion, *Vellulli* (Malayalam), *Vilayaiti lassung* (Hindi), *Vinterlök* (Swedish), *Volvina* (Greek), Welsh onion, *Welsche Zwiebel* (German), Welsh bunching onion, *Winterhecke* (German), *Winterhecke-Zwiebel* (German), *Winterhecken-Zwiebel* (German), *Winterzwiebel* (German), *Zimski luk* (Slovenian), and *Zwiebel Winterhecke* (German).

*Fistulosum* means ‘hollow, pipe-like or a narrow duct or passage’ with reference to the leaves. Its name Welsh onion actually means ‘foreign onion’ (in Old English *wielisc* and German *welsche*).

Welsh onion is not believed to have been known in China before the 6<sup>th</sup> Century, and it features in Japanese writings of 918.

Authorities note that welsh onion was introduced to England in 1629 but attracted little or no attention at that time.

It is used widely in Chinese and Japanese cuisine, particularly in salads.

The plants can be seen in Norway growing on turf roofs.

The green tops are rich in beta-carotene and Vitamin A. It is understood that the American Cancer Society believes that a diet consisting of a high content of plants which contain beta-carotene can assist in reducing the risk of contracting some forms of cancer.