

Allium tuberosum

[Synonyms : *Allium argyi*, *Allium chinense*, *Allium clarkei*, *Allium odorum*, *Allium roxburghii*, *Allium senescens*, *Allium sulvia*, *Allium uliginosum*, *Allium yesoense*]

CHINESE CHIVE is a bulbous perennial. Native to south-eastern Asia it has fragrant, dark-eyed, white flowers.

It is also known as *Ail tubéreux* (French), *Bawang kuchai* (Malay, Sundanese), *Bunga-ghunduna* (Bengali), *Bu pu* (Korean), *Chinese bieslook* (Dutch), Chinese leek, Chinese onion, *Chinesische Chives* (German), *Chinesischer Schnittlauch* (German), *Ciboule de Chine* (French), *Ciboulette ail* (French), *Ciboulette chinoise* (French), *Cive chino* (Spanish), *Civette de Chine à feuilles plates* (French), *Cuchay*, *Czosnek bulwiasty* (Polish), *Ganda* (Visayan), Garlic chive, *Hẹ bông* (Vietnamese), *Hom paen* (Thai), *Hostlök* (Swedish), *Jiu* (Chinese), *Jiu cai* (Chinese), *Kachaay* (Khmer), *Kinesisk purløg* (Danish), *Kiinanruohosipuli* (Finnish), *Kiinansipuli* (Finnish), *Kiu ts'ai* (Chinese), *Knoblauchchives* (German), *Knoflookbieslook* (Dutch), *Knolau* (German), *Kuchai* (Malay), *Kui chaai* (Thai), *Kui chaai chin* (Thai), *Kutsay* (Tagalog), *Nira* (Japanese), *Nire* (Japanese), Oriental garlic, *Orientalischer Knoblauch* (German), Scallion, and *Schnitt-Knoblauch* (German).

Tuberosum means 'tuberous' with reference to its roots.

Chinese chive has been cultivated for at least 2,000 years in China where the young leaves and the flower-stalks are used for salad and flavouring.

Medicinally, the seeds are employed by the Hindus and Chinese (the latter for heart disorders and as a tonic).