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*Muscari neglectum*

[Synonyms : *Hyacinthus racemosus*, *Leopoldia comosa*, *Muscari atlanticum*, *Muscari commutatum*, *Muscari dolioliforme*, *Muscari racemosum*]

**GRAPE HYACINTH** is a bulbous perennial. Native to Asia and Europe it has small sweet-scented, white rimmed, dark blue-purple flowers fading to a yellowish colour.

It is also known as Common grape hyacinth, Garden hyacinth, *Matacandiles* (Spanish), *Modřenec hroznatý* (Czech), *Modrica strapcovitá* (Slovak), *Mörkblommig pärlhyacint* (Swedish), *Mörk pärlhyacint* (Swedish), Starch grape hyacinth, Starch hyacinth, *Übersehene Traubenhyazinthe* (German), *Weinbergs-Träubel* (German), and *Weinbergs-Traubenhyazinthe* (German).

Warning – the bulb is poisonous.

In Britain grape hyacinth is a protected species in the wild.

*Neglectum* is derived from Latin *neglego* (to neglect, disregard) meaning ‘overlooked or previously ignored’.

In both Greek and Italian cookery particularly, the grape hyacinth bulb is a delicacy that (after boiling) is either pickled in vinegar or preserved in oil – and served as a relish or an hors d’oeuvre.

Many believe that grape hyacinth can stimulate appetite.