

Alice advocates alluring alliums, and so do I!

Well, it's that time year; time to start planting those Alliums, like onions, chives, garlic, shallots and leeks. Did you know Allium, the onion genus, has over 700 species, making it one of the largest plant genera in the world.

I love planting alliums for their flowers as well as their bulb vegetable. They are amazing specimen plants in the garden, and if you don't mind the slight onion odor, then these umbel shaped blooms might become one of your favorite flowers too. Whether fresh-cut or dried, they are a favorite of flower arrangers as well. Alliums come in so many different colors from, pinks, yellows and whites, to blues and purples.

There are so many Alliums highly recommended for decorative purposes, so why not enjoy their unique blossoms and fragrance in the garden as well as grow them for food. These bulbs are among the easiest of all vegetables to grow and most of them store well, so it is not difficult to maintain a year-around supply.

But, some of my favorites Alliums grown for their flowers include:

Blue of the Heavens (*Allium azureum*) for its small summer blossoms in the purest cornflower blue.

Chives (*Allium schoenoprasum*) for their short, fluffy, pinkish-lavender blossoms and edible use.

Ornamental Onion ( *Allium giganteum*) which can reach 4 feet with very large violet balls highly prized in the bouquet.

Lily Leek (*Allium moly*) for the half-shady garden, its foot high spring yellowy-gold umbel flowers can't be beat.

Blue Globe (*Allium caeruleum*) for its production of dense clusters of bright blue flowerheads up to 1 inch wide.

Daffodil Garlic (*Allium neapolitanum*) this heirloom has been grown since the 1800's for its fragrant smell and purest white globes.

So try growing some of these "Flowering Onions", because they are exotic, unique and great fun.

As always, please email any questions to [herbalist@morganbotanicals.com](mailto:herbalist@morganbotanicals.com) .

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