



*Allium schoenoprasum* – Common Chives, Garden Chives,

*Allium tuberosum* – Garlic Chives

Chives have been used since 3000 BC and can be found growing wild in Asia, Europe, Australia and North America.

The ancient Romans correlated the strong tasting chive to physical strength and fed them to racehorses, wrestlers and workers to make them strong.

Many people believed that stronger tasting herbs had greater healing power so chives were believed to improve appetite, kidney function and blood pressure. In addition, it was used to relieve sunburn and sore throat pain.

Marco Polo brought chives to Europe from China in the late 13<sup>th</sup> century.

Chives hung from the rafters were said to prevent bad luck.

An old British tradition suggests using chives to border one's garden or hang over the doorway of the home prevents evil spirits from entering.

Dutch settlers in America obtained chive scented milk for cheese by planting chives in their cow pastures.

Use chives fresh or add towards the end of the cooking time for the best flavor.

The flowers are edible and can be added to salads and other dishes. Select flowers early in the season, before the seeds begin to form.

Chive blossoms make a beautiful pink, chive flavored vinegar when steeped for a few weeks in white wine vinegar.

The delicate onion flavor of chives is often paired with potatoes, eggs, vegetables, and breads. Chives can be the focus of flavored butters and salad dressings.

An old saying states "The chef whose potato salad lacks chives is a chef who himself lacks soul."

## NEW VARIETY FOR 2013:

### **Chive 'Cha Cha Chive'**

*Allium tuberosum*

Was ever there a chive so beguiling or lovely? It's as if the common chive acquired a chic and fanciful Paris chapeau. The striking look comes from the chive's petals going "leaf". To harvest, simply pinch or pluck the lovely leafette flower head, and enjoy fresh or as a garnish. For a cunning conversation piece, cut the stems and display the miniature beauties in a small vase. Mid-size plants are remarkably cold hardy, making for a longer season.

Source: National Garden Bureau, [ngb.org](http://www.ngb.org) (picture available <http://www.ngb.org/varieties/index.cfm?VID=362> )