

# Garlic Chives

*Allium tuberosum* · Onion family

**DIFFICULTY** Easy

**TYPE** Perennial, direct sown or divided

**MATURITY** 85–95 days



**SUN**  
Full sun



**WATER**  
Moderate



**SOIL PH**  
6.0–7.0



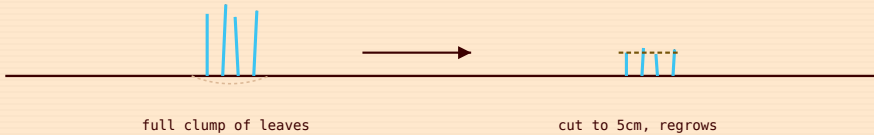
**SPACING**  
20–25cm



**DEPTH**  
0.5cm

## 01 Flat leaves, garlic flavour

Unlike common chives' hollow, round leaves, garlic chives have flat, strap-like leaves and a garlic flavour rather than onion. Snip rather than pull, and a clump keeps producing for years.



## 02 Planting

|        |                                                                                |
|--------|--------------------------------------------------------------------------------|
| METHOD | Direct sow in a clump, or plant divisions from an established patch.           |
| SOIL   | Fertile, well-drained.                                                         |
| TIMING | Sow or divide in spring; established clumps die back over winter and resprout. |

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

## 04 Problems

- **Self-seeding** — spreads readily from dropped seed; deadhead if this is not wanted.
- **Onion thrips** — silvery streaking; hose off.
- **Rust** — orange spotting; improve airflow.
- **Overcrowding** — a clump left too long produces thinner leaves; divide regularly.

## 03 Growing care

- Cut leaves to about 5cm above the ground rather than pulling the plant.
- Deadhead spent flowers promptly to stop it self-seeding around the garden.
- Divide clumps every 2–4 years to keep them vigorous.
- Keep soil evenly moist through the growing season.

## 05 Harvest & storage

|            |                                                                                               |
|------------|-----------------------------------------------------------------------------------------------|
| SIGNS      | Leaves 20–25cm tall, roughly 85–95 days after sowing for a first cut.                         |
| METHOD     | Snip leaves 3–5cm above the base with scissors; regrows for repeated harvests.                |
| CURING     | None needed.                                                                                  |
| STORAGE    | Fridge, a few days fresh; freezes well chopped for longer storage.                            |
| PRESERVING | See <a href="#">Freezing Produce</a> (chopped and frozen) for ways to keep a harvest surplus. |

## 06 Companions & rotation

|                                                        |                                  |                                                                         |
|--------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------|
| PLANT NEARBY                                           | AVOID NEARBY                     | ROTATION NOTE                                                           |
| <div>Carrot</div> <div>Tomato</div> <div>Lettuce</div> | <div>Beans</div> <div>Peas</div> | Perennial clump — left in place for years rather than rotated annually. |