



For the joy of gardening!

Estabrook's

CULINARY CHIVES CARE

LIGHT

Common chives (*Allium schoenoprasum*) and garlic chives (*A. tuberosum*) grow best with plenty of sun. Light shade is tolerated, but leaves and flowers may be less abundant. Place edible plants where they can be identified clearly and reached easily for harvesting.

WATER

Keep plants moderately moist while establishing and during repeated harvests. Water the soil thoroughly, then allow it to drain. Container plants may need frequent checks in warm weather. Avoid leaving roots in a filled saucer or allowing established clumps to dry severely between harvests.

SOIL & PLANTING

Use fertile, well-drained soil or a quality container mix. Plant at the original crown level and leave room for the clump to enlarge. Keep weeds from competing with the fine leaves. Both types can be grown in containers, but outdoor pots need winter root protection.

FEEDING

Feed modestly in spring if needed. A light application of a fertilizer labeled for herbs or vegetables is preferable to repeated strong doses. Follow the label and water as directed. Check whether potting mix already contains fertilizer before adding more to a newly planted container.

SEASONAL CARE

Harvest established leaves with clean scissors, leaving a short base for regrowth. Avoid stripping a newly planted clump. Remove faded flower heads before seed ripens if seedlings are unwanted, particularly with garlic chives. Divide congested clumps in spring and remove dead foliage after winter.

HELPFUL TIPS

Common chives have hollow, rounded leaves and usually purple flowers; garlic chives have flatter leaves and white flowers. Use only plants positively identified and sold for edible use. Do not harvest ornamental alliums or bulbs simply because they resemble chives, and follow any pesticide harvest restrictions.