



Wild Garlic

Latin name

Allium ursinum

About

- They take up very little space, and the whole plant can be eaten from top to bottom.
- Wild garlic are perennial evergreen plants, and keep their leaves in most winters. Wild garlic thrives in well-drained soil, rich in organic matter, with a pH of 6-7 and full sun. However, it will grow in almost all soils.
- Full sun or partial shade suit them equally well, and although they are fairly tolerant of drought, don't plant them in very dry places.

Planting instructions

- Wild garlic can be grown from seed and mature in summer, or early the following spring.
- Sow the seeds indoors using normal potting compost in March time (or directly outside in April-June).
- Typically, wild garlic need to be germinated at a temperature of 15°C to 20°C and kept moist.
- The seedlings will appear a week to ten days later.
- Transfer them outside a month after sowing with 10cm (8in) between each plant.
- Best grown as a clump, rather than in soldierly row.



Care

They are almost completely free of disease, but they occasionally suffer from onion fly.

Harvesting

- When harvesting, the needed number of stalks should be cut to the base.
- The leaves rapidly grow back and can be cut several times in the growing season, so giving a continuous harvest.
- Plants grown from seed should be left alone (although remove the emerging flower heads) until July in the first year to allow a good root system to establish itself.

Eat

Almost all parts of wild garlic are usable, including the leaves, stems, bulbs and flowers, be sure to wash them well. The flavour doesn't survive cooking for long so it's best to add to cooked dishes near the end. It works well in salads and pesto or anywhere you might use onions such as the base of a sauce, curry, stew or soup. The flowers also work well in a salad.

The above information was sourced from the websites and blogs below. They are well worth a visit for lots more information, tips, recipes and ideas.

www.gallowaywildfoods.com

<https://scottishforestgarden.wordpress.com/2013/04/19/growing-and-eating-wild-garlic/>

www.greener-scotland.org/eat-greener-avoid-waste/recipe-finder