

Did You Know?

Chives are a member of the lily family of plants, also known as amaryllis, in the same class as onions, garlic, and leeks. The flavorful herb has been used in cooking for thousands of years, from ancient China to Medieval Europe, eventually making its way to the Americas.

According to legend, chives have been used by fortune-tellers who tossed their blades in the air with a question in mind and interpreted the way they landed as the answer. Hanging bunches of dried chives was thought to keep a home safe from evil. The ancient Romans also believed chives had medicinal properties and could relieve the pain of a sunburn or sore throat.

Today chives are known to be both nutritious (containing Vitamin K and antioxidants) and versatile enough to enhance cuisine around the world, from Chinese dumplings to casseroles.

Craft: Herbal Bug Repellent Jars

Supplies:

- Fresh rosemary, spearmint, and/or lemon balm
- Dried or fresh citrus slices
- Glass quart jars
- Floating candles

- Pick your herbs of choice (fresh is best).

- Add a citrus slice in the bottom of the jar. Pack the jar the rest of the way with rosemary, lemon balm, and spearmint sprigs.

- Fill the jar to the bottom rim with water. Add a floating candle.

- Light the candle and place jar on a table or countertop. Placing multiple jars around a patio is a great way to repel mosquitos and other pests!



Seed Kits:

Chives (*Allium schoenoprasum*)



Image from Kitizawa Seed Co.

As one of the prolific “fines herbes” of cooking, chives are easy to grow from seed during the cool season, but also do well in temperate climates as hardy perennial herbs.

Seed Package Instructions

Planting: Sow outdoors Feb. – April or at any time if growing indoors. Chives prefer a rich, well-drained soil and full sun, with partial shade in the warmest areas. Place seeds about ¼ " deep.

Water: Irrigate as needed to keep soil moist, but not saturated, until germination (1 – 2 weeks). Thin seedlings to 6" apart. Provide consistent watering throughout the growing season for good production.

Harvest: Chives reach maturity in about 90 days, but can be harvested at any point by clipping the stems a few inches above the soil.

Culture: Chives tend to die back in cold weather, but are perennial and will grow back as the temperature warms. Once established, chives will grow in clumps that should be divided every 2 to 3 years

Culinary tip: Chives add a mild onion flavor and complement many types of dishes. Chop fresh and add to butter or pesto. The purple flowers are also edible, and add a colorful touch to salads

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GRAB AND
GO CRAFTS



PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:

Date Seed Planted:

Number of Seeds Planted:

Germination Date:

Date of First Harvest:

Date of Last Harvest:

Pests/Problems:

Notes:

Cheddar Chive Muffins

Yield: 8-10

Prep time: 10 minutes Cook Time: 20 minutes

Amount	Ingredients
1.5 cups	All-purpose flour
1 tbsp.	Sugar
1 tbsp.	Baking powder
1/2 tsp.	Salt
1/8 tsp.	Ground black pepper
1.5 cup	Cheddar cheese, grated
3 tbsp.	Chives, chopped
1	Egg, beaten
1 cup	Milk
2 tbsp.	Unsalted butter, melted & slightly cooled
1.	Preheat oven to 375°. Lightly grease muffin tray with vegetable oil, non-stick spray, or butter.
2.	Mix together flour, sugar, baking powder, salt and pepper. Add in the grated cheddar cheese and chopped chives.
3.	Make a well in the center and add beaten egg, milk, and melted butter. Stir together until ingredients are combines.
5.	Spoon the batter into greased muffin tin until $\frac{3}{4}$ full. Bake in preheated oven until golden and a toothpick inserted into center comes out clean. About 20 -25 minutes.

