

Onion weed, three-cornered garlic, angled onion

Allium triquetrum, Amaryllidaceae



- monocotyledon, grass-like plant
- member of the onion family
- readily establishes in disturbed sites forming dense monocultures which prevent natural regeneration by native plants
- fleshy grass-like leaves, 20 - 60 cm long
- three sided flower stems
- small white bell-shaped flowers, similar to snowdrops, but with a small green stripe on the petals
- smell like garlic (can cause tainted milk if eaten by cows)
- black seeds
- form small bulbs and then many bulbils, allowing underground vegetative spread
- all parts edible
- originally from the Mediterranean



Control: Bulbs should be pulled or dug out when soil is damp to minimise soil disturbance, then removed from the site or crushed and mulched. Note that some herbicides do not affect onion weed and applying these will result in the further spread, replacing other species that have been killed. Likewise, disturbing the soil by weeding out the bulbs may provide beneficial conditions for further spread. Onion weed can be covered with dense mulch, matting or black plastic, or regularly mown, but the bulbs will take several years before they are depleted and stop re-sprouting. Remove flower heads before the seed are produced.



Photos: far right, N. Henderson, WeedFree Trust; remainder, A. Stanton