

Allium List 2011

Chives		Tight clumps of individual, very tiny bulbs which can be easily separated and transplanted. Pale purple blossoms, slender, deep green, tube-like leaves, very decorative, many culinary uses, flowers are edible too. Plants grow in a clump, about 12 in. tall. Perennial. Divide every few years when production seems to slow. Harvest by cutting the blade at ground level, to allow new foliage free of grassy half blades.
Garlic Chives		The blades of this chive are flattened, like little leek leaves. Subtle garlic flavor is perfect for use in uncooked dishes where raw regular garlic might be overwhelming; many other culinary uses.
Grande Chives		Chives with a larger leaf.
Garlic Note #1:		For hardneck varieties, if the scape (the tall, curling stalk) is left on the plant, it produces bulbils at the top that are edible, and can also be used to propagate more garlic. However, when the scape is left on the plant the garlic bulb may be smaller. Bulbils take several seasons to grow into big bulbs; alternatively, the leaves from growing bulbils can be used as garlic flavored scallions.
Garlic Note #2:		Garlic is usually planted in the fall and mulched with 6-8 in. organic material through the winter. In summer, when about 75% of the leaves have turned brown, dig up the whole plant and store in a warm, airy, dark place for several weeks. This will cure the garlic. After curing, trim the leaves and roots, brush off the dirt, place the bulbs in a mesh or paper bag and store in a cool place, like a root cellar, refrigerator drawer, or basement.
Chesnok Red Garlic		Hardneck. A purple stripe garlic - 8 to 12 tall, slender cloves per bulb, with maroon striped wrappers. Aromatic, retains its flavor, so especially good for baking. Easy to grow, keeps well.
German Red Garlic		Hardneck. 8-10 fat cloves per bulb, strong, spicy, rich flavor. Cloves have reddish brown wrappers, easy to peel. Vigorous. Moderate storage to Dec. or Jan.
Korean Red Garlic		Hardneck. A rich, mellow Asian garlic. Large bulbs with 6-8 fat cloves. Wrappers are firm and tight, purple and purple striped. Harvests very early, stores 5-6 months. This is the garlic used in kim chee.
Spanish Roja Garlic		Hardneck. Gourmet garlic with rich, classic flavor. Bulbs have striped wrappers, large cloves (8-9 per bulb) have brownish red skins. Easy to peel; stores for 4-6 months.
Giant Musselburgh Leek	80-150 days	9-15" long by 2-3" diameter, mild flavor, stands winter well, good buncher.

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King Richard Leek	75 days	Very early, fast growing summer leek (can withstand medium-heavy frost). Full-sized (12-18 in.) stems with mild flavor, upright green leaves. Plant successively for crops till Christmas; grow close together for mini leeks.
Large American Flag Leek	130 days	Standard home gardening leek. Plants have blue-green foliage, grow 10-15 in. long, with 1-1.5 in. diameter stalks. Superior quality, delicate onion flavor. Good for fall and winter harvesting.
Prizetaker Leek	110-135 days	English heirloom leek, a.k.a. The Lyon. Very tall 30-36 inch plants, thick stocks that are tender with mild flavor, excellent eating quality. Needs a long growing season, but is extremely cold hardy.
Onion Growing Note #1		Short day vs. long day: Onions develop in response to the light/dark cycle. They produce top growth until daylight lasts for a certain length of time, when the onion is cued to begin bulbing. The amount of top growth prior to bulbing determines bulb size. In the South, roughly below 36° latitude, the longest summer days average 12 hours, and that is when short day onions are cued to start bulbing. In the North, the longest summer days average 16 hours, and that's when long day onions are cued to start bulbing. So if you plant a short day onion in the North, it will start bulbing before it has a lot of top growth, and the bulb will be smaller than if the onion were grown in the South. In other words, the 12 hour cue will happen earlier in the summer in the North than it would in the South, and the 16 hour cue will probably never happen in the South. So short day onions planted in the North produce smaller bulbs, and long day onions planted in the South produce lots of green top growth and no bulb at all. Intermediate and day neutral onions will grow well anywhere.
Onion Growing Note #2		If you want to use a green or bulbing onion right away, you can harvest it whenever you want. For storage, let bulb onions mature. If a blossom appears, bend it over, so that the plant energy goes to the bulb, not the seed, although you might let a few onions bloom to attract beneficial insects. When the onion tops turn yellow and start to fall over, bend (don't break) the tops, from the base of the plant, down to the ground (an iron rake works well for this). In a week or so they will wilt and turn brown, and then you can pull the bulbs up, overlapping tops over bulbs to prevent sunscald, and let them dry on the ground for 2-3 days (unless it's rainy, then move them to a sheltered spot). When the onion skins are dry, cut off the tops (unless you are planning to braid them together), brush off the dirt, and spread on newspapers in a shady, warm, dry place to cure for a week or two. Then store in a cool, dry place in a crate, mesh bag, or braid together and hang up.

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Ailsa Craig Exhibition Onion	110 days	Huge, mild, yellow skinned Spanish onions, popular in England. Cold tolerant; short term storage; long day.
Candy Onion	85-100 days	Large yellow onion, with sweet, mild flavor; reliable and easy to grow. Walla Walla type, day-neutral.
Copra Onion	104 days	Medium size, dark yellow skinned onions, round, with thin necks that dry quickly. Excellent firmness and flavor, best onion for storage (up to 12 mos.), with highest sugar. Long day.
Dad's Sweet Spanish Onion	90-100 days	Sweet yellow onion similar to Walla Walla. Very popular with local gardeners. Intermediate day.
Mars Onion	90-100 days	Early, big, red onion, purple-red skin and inner rings. Tasty raw or cooked. Short term (4-6 mos.) storage. Long day.
Red Burgundy Onion	100 days	Beautiful heirloom, open pollinated, small to medium red onions with mild sweet flavor. Excellent slicing variety. Short day.
Red Zeppelin Onion (a.k.a. Burgermaster)	110 days	Bright red, globe shaped onion with crisp red and white flesh. Sweet and mild flavor is wonderful for hamburgers, sandwiches, salads. Long day.
Redwing Onion	90-118 days	Large, deep red onions, better for storage than other reds - red deepens during storage; good for the North. Thick skins, very hard bulbs. Long day.
Super Star Onion	85 days	Large, thick ringed white onions with mildly sweet flavor. Excellent for salads, slicing, onion rings, frying. 2001 AAS. Day-neutral.
Vidalia Onion	100 days	Flattened sweet 3-4" bulbs (a.k.a. Yellow Granex). Short day.
Walla Walla Onion	95 days	Juicy, sweet, mild, large onion, also good as summer green onion (before skin forms). Cold hardy. Short keeper. Intermediate day.
White Sweet Spanish Onion	110 days	Large, white, globe shaped onions. Medium pungent flavor, little sharpness, crisp and firm. Great for soups and salads. Long day.
Yellow Sweet Spanish Onion	110 days	Extra large white onions with golden brown skin. Very mild, excellent for cooking. Long day. Stores 4-5 mos.
Deep Purple Bunching Onion	60 days	Reddish purple torpedo shaped onions, slightly larger than other bunching onions, mild flavor, great for salads, stir fries.
Evergreen Bunching Onion	60 days	Non-bulbing scallion type, mild flavor, great for salads, stir fries.
Red Beard Bunching Onion	60 days	Non-bulbing scallion type bunching onion with red stalks, mild flavor, great for salads, stir fries.
White Spear Bunching Onion	60 days	Large, attractive, non-bulbing scallion. Produces thick white, cylindrical stalks 5 to 6" long, topped by 6" of blue-green leaves. Less winter hardy than 'Evergreen' though perennial as far north as USDA zones 4 to 5. Heat resistant. Increase white portion by hilling plants or transplanting deeply.
Red Marble Mini Onion (a.k.a. Amethyst)	60 days	Deep purple-red skinned, golf ball size red onions. Perfect size for shish kabob. Day-neutral.
Bianca Di Maggio Mini Onion	80 days	Small flat white button onions 2-3 in. x 1.5 in., with tasty green stalks; cipollini type. Intermediate day.

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Pearl Drop Mini Onion	68 days	Small, round, white bulbs. Harvest after bulbs form but while tops are still green. Grow close together to keep bulb and neck small. Long day.
Ambition Shallot	90-100 days	Coppery bulbs, 2" diameter, firm white flesh. Suitable for long storage. F1 hybrid. Long and semi-long day.
Picador Shallot (a.k.a. Matador)	105 days	Large single bulbs, reddish brown-skin, white flesh. French F1 hybrid. Suitable for long storage. Long day.
Companions for Alliums		Beets, carrots, cabbage family, lettuce, chard, chamomile, dill, summer savory, strawberries, tomatoes, peppers. Onions do not like peas, asparagus.