



GROWING ORGANIC SHALLOTS



We offer 2 varieties of Certified Organic, Certified Seed shallots: French Red and Dutch Yellow. **Both mature in 90-120 days.**

Growing Shallots is different than growing Garlic in a couple important ways: **Shallots are bulbs, not cloves, which form a “cluster of bulbs” around the original bulb.** When you buy seed shallots you might find them still attached to one another. Simply separate them into individual bulbs and plant each one, root-end down.

Unlike garlic, which needs to be planted 2 inches deep, shallots are planted shallowly, just covering until the tip lies level with the soil surface...remember: *shallots=shallow*.

Shallots can be grown in acidic soil, down to 5 pH, but prefer a pH of 6.0-6.8. The soil must be fertile and well-drained. Gently working in compost will improve the soil composition. Be sure your soil has ample phosphorus, and beware of gophers, which love shallots as much as they love garlic. If this is a problem in your garden, protect your beds with gopher wire. Or, as we do, grow your shallots in Smart Pots.

Be sure to leave room for the cluster of bulb to develop. 6-8” should be sufficient. This means in a 10-gallon Smart Pot, we only plant 3 shallot bulbs, in a triangular pattern.

Water well when planting but do not overwater. Too much water can rot the bulbs; a light mulching will help maintain even soil moisture and block weeds which will compete for nutrients. Remove any seed stalks that may form to focus the shallots’ energy into forming bulbs.

Fertilize in the Spring before the bulbs begin to enlarge using composted manure or a well-balanced fertilizer. We also recommend, as always, to add an ample dose of Organic Worm Castings to your planting media. In a 10-gallon Smart Pot, that would equal roughly 4 cups, mixed in well.

You will see the leaves turn brown and topple over when completely mature. Baby leaves may be harvested and used as chives or scallions roughly 30 days after planting. After harvesting braid the shallot tops and hang them in a cool, well-ventilated place (we use the garage) to “cure”. Do not wash them off before curing! Store in a cool, dry place as you would onions.

Enjoy!