



## GROWING ORGANIC ONIONS FROM DORMANT TRANSPLANTS



Growing onions from seed takes what feels like forever, so whenever possible, we prefer to grow them from what are known as “dormant transplants”. We currently offer 4 varieties of Organic Onions:

- Walla Walla (a sweet yellow onion, which does not store well)
- Stockton Early Yellow (a great yellow “storage” variety)
- Red Torpedo (a sweet elongated red onion, best eaten soon after harvest)
- Crimson Red (a lovely red “storage” variety)

**Onion transplants can live off the stored energy in their bulb for approximately 3 weeks after being harvested.** Don't worry if the transplant appears dry; we will not sell them past their viability period.

**Like all the Allium family, onions are full of phytonutrients and anti-oxidants.** They are easy to grow, and the “storage” varieties will keep for long periods if grown to full maturity and stored in a cool place.

**Onions should be planted in full sun in rich, well composted soil.** They need regular watering but do not want to be soggy. Mulching the soil will help maintain soil moisture and discourage weeds. Onions do not want to compete with weeds, so be very diligent on this subject.

**We always recommend adding 4 cups of Organic Worm Castings to the soil at planting time.** Additional fertilizer can be added 3 weeks after planting. Do not fertilize with 3 weeks of harvest.

**Space transplants about 4” apart and plant 1- 1 ½” deep.** The above varieties will mature in from 100 – 180 days from planting. You may harvest some as “early Spring onions”. If you plan to do this, space them 2” apart and harvest every-other one early, leaving the remaining ones to grow to full maturity.

**Fully grown onions will tell you they are mature when their leaves go brown and topple over.** Gently lift the onions out of the ground and let them dry in the sun for 2 days. Lay the tops of one row of onions over the bulbs of another row to prevent sunscald. When they are dry, clip the roots and cut back tops to 1” or braid uncut tops together and hang them in an airy spot. Be sure to harvest your onions within two weeks of the tops falling over; leaving them in the ground encourages rot.

**Onions are best stored hanging in mesh bags or nylon stockings.** Place the onions, one at a time, in the stocking, tying a knot in between each one. When needed, simply snip off the lower-most onion, leaving the others for later. **As a general rule, the sweeter the onion, the less time it will “keep”, so eat the sweet ones first.**

**Enjoy!**