

Onions & Shallots

Shallots and onions are of the same family and share many characteristics. Shallot bulbs are smaller and tend to have a milder flavor. The main difference when grown is that shallots form clumps of bulbs, whereas onions grow as individual bulbs. Regardless of this, they are planted and grown in the same way.

- Plant shallot and onion sets in rows 2" – 3" deep with the pointy tips of the bulbs facing upward.
- For onions leave a space of 4" between each bulb and 12" between each row.
- For shallots, leave a space of 7" between each bulb, leaving 12" between rows.
- Some gardeners like to sprinkle granular onion fertilizer around the base of each set as you plant them.

After planting the sets, it's a good idea to cover your crop with a protective netting or fleece to prevent them from being attacked by birds and insects. Birds love to grasp the protruding tips and yank them up.

Below are the varieties of onions and shallots in Spring 2021:

Onions:

Ebenezer (white): White Ebenezer is always crisp and delicious and by far the most popular onion you can grow! It produces a medium sized, 2" – 3" diameter bulb with a flat shape and a nice strong onion flavor.

Red Karmen (red): Can be used raw in salads, as well as cooked. They are easy to grow and they perform best in well-draining, slightly acidic and fertile soil, in full sun.

Snowball (white): The Snowball White's big bulbs have a lovely golden yellow papery skin on the outside with a pale yellow flesh and mild flavor that is great for cooking.

Spanish Golden (yellow): A jumbo onion with crisp white flesh. Bulbs average 1lb and are globe shaped.

Stuttgarter (yellow): The bulb has yellow/brown skin with yellow/white flesh, and a mild flavor. Used as both a green onion and for mature onions, it is a favorite for cooking and excellent winter keeper.

Wethersfield (red): Large flattened glove with very thin reddish-purple colored skin. White flesh is very firm with pink or purple highlights and a fine, strong flavor.

Yellow Rock (yellow): Great cooking onions and will have a sweet taste once prepared in your favorite recipes. Flattened onion with bronze/yellow skin/

Shallots:

A shallot, which is a type of onion, looks like a small elongated onion with a milder flavor and a hint of garlic. Typically, it is a small bulb with copper, reddish or gray skin. Since it doesn't have the same bite as an onion, shallots are ideally used raw in salads or dressings and won't overpower more delicate dishes. Shallots are available in white or red.