

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.

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 red.

Holland Red Shallots: Purple tinged white flesh with spicy, rich flavor when cooked. Coppery red outer skin. Peels easily. Stores well.

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