



Fall Allium Catalog

2022



Garlic, Onion Bunches, Onion Sets, Shallots & more...

Growing Great Alliums: The basics for success...

Garlic, onions and shallots are considered light feeders in the garden. They are best planted after heavy feeders like corn, broccoli, brussels sprouts, squash or melons. They enjoy a fine seed bed with little fresh organic matter (like newly taken-down cover crops) but plenty of well-aged compost. Clumps and clods of freshly decomposing green material in allium plantings encourages a host of creepy-crawlies, like the onion maggot and others, to inhabit the same space as your alliums and that can lead to crop damage, decreased yields and poor curing & storage of your crop.

For best performance, FEED YOUR ALLIUMS the following throughout their growing season:

PER 100 ft. row, 3 rows to the bed:

Before Planting: Work in 10# (5-10-10)

In Late February: Side-dress an additional 2.5# Nitrogen

In Late March: Side-dress with another 2.5# Nitrogen

PER ACRE:

Before Planting: Work in 75# Nitrogen, 150# Phosphorus and 150# Potassium

In Late February: Side-dress an additional 25# Nitrogen

In Late March: Side-dress with another 25# Nitrogen

Even soil moisture and regular water throughout their season is essential for good bulb production. If moisture is erratic and inconsistent, bulb size will be negatively impacted. Alliums need about an inch of water per week. If it does not rain, it's up to you to provide the difference. Prior additions of organic matter will help the soil hold on to water and provide your alliums with the steady moisture they need. One good soaking per week is better than watering them a little bit each day. Back off on the water starting in May to allow the alliums to begin drying out in preparation for harvest and curing.

Generally, alliums are ready to harvest when 1/3 of their leaves are brown and start to desiccate. For onions, the tops will fall over on their own or if lightly pushed; for garlic, the lower 1/3 of the plant will begin to yellow and turn brown. For shallots, lower leaves will turn brown and upper leaves will fade in color. Shallots typically take as long, if not longer than hard neck garlic. In the Southeast, they may come out as late as July. Start checking your allium crops in mid-May to see how they are progressing. These harvest guidelines are just reference points; use your judgment based on how things are looking and don't hesitate to pull a few to investigate. Every season will be a little different than the last.

After pulling your alliums, spread them out in a single layer in a well-ventilated spot for 2-6 weeks until all the outer paper wrappers are completely dry and crispy to the touch. A box fan can be used to ensure good air flow. Only after all the excess moisture is removed from the crop can it be stored in a cool, dry place for 2-10 months (crop-dependent).

2022 Allium Pricing: Per pound price breaks

| Crop | 1# | 5# + | 10# + | |
|---|--------------------------------|-----------------------|---------------------|-------------------|
| Garlic, Certified Organic & Conventional | Price listed per variety | 5% OFF | 10% OFF | |
| Onion Sets | 1# BAG | 2.5# BAG | 5# BAG | 10# BAG |
| Red, White, Yellow (For scallions; FALL & SPRING) | \$4.50 | \$6.00 | \$12.00 | \$20.00 |
| Super Sweet Bulb Sets (Best for bulbs; FALL & SPRING) | \$5.00 | \$10.00 | \$25.00 | \$45.00 |
| Storage Bulb Sets (Best for bulbs; SPRING ONLY) | \$4.50 | | | |
| | 1# | | 10# BAG | |
| Shallot Sets | \$7.49 | | \$70.00 | |
| Bunched Onions (Up to 70 plants per bunch) | Per Bunch | Case of 30 Bunches | 2+ Cases | |
| Red, White, Yellow (Best for bulbs, Spring ONLY) (Variety descriptions in catalog) | \$4.50 | \$85.00 case | \$80.00 per case | |


AVAILABLE FALL 2022: Elephant Garlic (only pre-packed, single bulbs), Seed Garlic, Shallot Sets, Onion Sets for Scallions, Super Sweet Sets

AVAILABLE SPRING 2023: Onion Sets for Scallions, Super Sweet Sets, Bunched Onions, Storage Bulb Onion Sets

WE RECOMMEND PLACING YOUR ORDER WITH US SOON! We take pre-orders on all the alliums we offer. Supplies are limited and will sell out. Once stock arrives, it's first come, first served. Call (919) 542-3353 for availability. Email reservation requests to info@chathamfarmssupply.com

Deposits on Garlic Pre-Orders: For orders of 20# or more, we request a deposit of \$10 per pound to be made on or before Wednesday, September 15th 2022. You can make your deposit in person at the store, call us with a credit card at (919) 542-3353 or mail a check to Country Farm & Home Supply, 203 South Small Street, Pittsboro NC 27312.


FALL ONLY

| Elephant Garlic | | Hard Neck Flowers late Spring-Summer |
|---|---|--|
| Source of Origin: USA |  | Scientific Name: <i>Allium ampeloprasum</i> |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: <i>Limited Availability</i> \$8.50 per bulb <i>No bulk avlb. 2022</i> | | Average Varietal Clove Count: 4-7 cloves per bulb 10-18 cloves per pound |

Varietal Description:

Elephant Garlic is actually more closely related to leeks than to garlic and this is evident in several characteristics that differ from either hard or soft neck garlic. Elephant garlic can easily get 36"-48" tall if everything is just right (this includes the flower if you let it bloom). You can either let the flower buds bloom or cut them off before they open up & are still tender like you would with hard neck garlic scapes; cook or use in any recipe like you would garlic scapes or scallions. Upon harvest, you'll notice little tiny corms, or hard clove-like protrusions, that are attached to the root system. This is normal & they can be used as plating stock if you like. In the first year, corms will grow into one large clove. The second year, cloves will make a big bulb with many cloves like the one you used for your original planting stock. Give Elephant garlic more space between plants, about 8"-12". In the kitchen, the flavor of Elephant garlic is much milder than regular garlic and can be used raw or cooked in any dish you please.


AVAILABILITY: FALL ONLY


| White Multiplier Onions | | Hard Neck Flowers late Spring-Summer |
|---|---|--|
| Source of Origin: NC |  | Scientific Name: <i>Allium cepa</i> var. <i>aggregatum</i> or <i>proliferum</i> |
| Sustainable | | Plant: August Harvest: May - July the following year |
| Unit Price: <i>Good Availability</i> \$25.00 per pound | | Average Bulbs per Pound: Approximately 100 |


Varietal Description:

White Multiplier or Potato Onions are amazing in their growth habit and hard to find. Plant one set and next year when you come back, there could be anywhere from 5-12 waiting for you! Thanks to a local grower who has kept this strain going we are able to offer this gem to you for 2022. They will naturalize if left in the ground but will get crowded very quickly if not thinned out by regular harvesting. Plant any time starting in August. They produce abundant greens for harvesting all winter. Bulbs can be harvested between May – July.


Soft Neck Garlic Varieties: FALL ONLY


| CA Baja White | | Soft Neck |
|--|---|---|
| Source of Origin: California |  | Group: Artichoke |
| Conventional | | Average Harvest Time: 2 nd week May – 2 nd week June |
| Unit Price: <i>Plenty Available</i> \$1.00 per bulb | | Average Varietal Clove Count: 10-12 cloves per bulb 50-65 cloves per pound |
| Varietal Description: CA Baja White will likely be one of the first varieties you will harvest. Start checking these guys in early May to gauge when to pull the lot. Pull before greens dry out for best curing & storage quality, especially if you want to braid them. Its flavor is well-rounded; spicy but not overpowering. | | |


| CA Early | | Soft Neck |
|---|--|---|
| Source of Origin: California |  | Group: Artichoke |
| Certified Organic | | Average Harvest Time: 2 nd week May – 2 nd week June |
| Unit Price: <i>Very Limited Availability</i> \$30, 1 pound limit | | Average Varietal Clove Count: 10-16 cloves per bulb 50-65 cloves per pound |
| Varietal Description: CA Early produces large, flattened bulbs with uniformly large cloves. Central cloves are similar in size to the outer cloves. Flavor is mild and lends itself to recipes that call for raw garlic. It's adaptable and can handle more heat than some others. LIMIT 1# PER CUSTOMER DUE TO LIMITED SUPPLY. | | |

| Inchelium Red | | Soft Neck |
|--|---|---|
| Source of Origin: Washington |  | Group: Artichoke |
| Certified Organic | | Average Harvest Time: 3 rd week May – 2 nd week June |
| Unit Price: <i>Plenty Available</i> \$25 per pound | | Average Varietal Clove Count: 10-18 cloves per bulb 40-60 cloves per pound |
| <u>Varietal Description:</u> Inchelium Red's history is rooted in the Colville Indian Reservation in Inchelium, Washington. Large cloves and flattened bulbs are protected by thick outer skins. Flavor is mildly spicy and lingering. Keep the greens and braid for easy access garlic next to your sauce pan. | | |


Soft & Hard Neck Garlic Varieties : FALL ONLY


| Sicilian Artichoke | | Soft Neck |
|---|---|--|
| Source of Origin: Washington |  | Group: Artichoke |
| Certified Organic | | Average Harvest Time: 3 rd week May – 2 nd week June |
| Unit Price: <i>Good Availability</i> \$27 per pound | | Average Varietal Clove Count: 8-12 cloves per bulb 40-65 cloves per pound |
| <u>Varietal Description:</u> Sicilian Artichoke is a good producer of medium to large bulbs. Flavor is balanced; spicy when raw and mellowing once cooked or roasted. Bulbs are mostly white with some purple streaking on the wrappers. Expect up to 8 months of storage from this variety. | | |


| Violet Spring | | Hard Neck |
|---|--|---|
| Source of Origin: Indiana |  | Group: Asiatic |
| Conventional | | Average Harvest Time: 2 nd week May – 2 nd week June |
| Unit Price: <i>Good Availability</i> \$23 per pound | | Average Varietal Clove Count: 8-12 cloves per bulb 40-60 cloves per pound |
| <u>Varietal Description:</u> Violet Spring is early to bear medium-sized bulbs. White and purple streaked wrappers surround flattened bulbs with many cloves. Some bulbs may not form scapes. Flavor is subtle and not too spicy. Expect 5-6 months storage at room temperature. | | |

| Purple Creole | | Hard Neck |
|--|---|---|
| Source of Origin: Indiana |  | Group: Creole |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: <i>Good Availability</i> \$23 per pound | | Average Varietal Clove Count: 8-12 cloves per bulb 60 cloves per pound |
| <u>Varietal Description:</u> Purple Creole is prized for being able to thrive in hot and humid climates. Creoles are mid-late in maturity. White wrappers give way to pink/red wrapped cloves that are tightly packed. Flavor is pungent and well rounded. Expect good storage longevity at room temperature. | | |


Hard Neck Garlic Varieties : FALL ONLY


| German Hardy White | | Hard Neck |
|---|---|---|
| Source of Origin: North Carolina |  | Group: Porcelain |
| Certified Organic | | Average Harvest Time: 1 st week June – 3 rd week June |
| Unit Price: <i>Plenty Availability</i> \$23 per pound | | Average Varietal Clove Count: 4-6 cloves per bulb 30-45 cloves per pound |
| <u>Varietal Description:</u> German Hardy White is a tried and true producer that will keep for up to 8 months if stored in a cool, dry place. Large cloves make peeling & processing what you need a snap. Flavor is not too strong either raw or cooked. This strain has been grown in NC for decades. | | |


| Music, Organic | | Hard Neck |
|--|--|--|
| Source of Origin: Washington |  | Group: Porcelain |
| Certified Organic | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Moderate Availability</i> \$30 per pound | | Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per pound |
| Varietal Description: Music is known for its huge, easy-to-peel cloves that are bold and spicy when eaten raw but mellow when cooked. Once cured, you can expect 7-9 months of storage. | | |

| Music, Conventional | | Hard Neck |
|--|---|---|
| Source of Origin: Indiana |  | Group: Porcelain |
| Conventional | | Average Harvest Time: 1 st week June – 3 rd week June |
| Unit Price: <i>Plenty Available</i> \$23 per pound | | Average Varietal Clove Count: 4-7 cloves per bulb 40-50 cloves per pound |
| <u>Varietal Description:</u> Music is known for its large, easy-to-peel cloves that are bold and spicy when eaten raw but mellow out into a mild earthy garlic flavor when cooked. Once cured, you can expect 7-9 months of storage out of Music...if you can make it last that long... | | |


Hard Neck Garlic Varieties: FALL ONLY


| Chesnook Red | | Hard Neck |
|---|---|---|
| Source of Origin: Washington |  | Group: Purple Stripe |
| Certified Organic | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$27 per pound | | Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound |
| Varietal Description: Chesnook Red comes to us from the Republic of Georgia and can tolerate a wide range of conditions. Large, beautifully colored bulbs and store for up to 7 months. Flavor is robust and mellows nicely when cooked in soups, stews, casseroles and braised greens, to name a few. | | |


| Duganski | | Hard Neck |
|---|--|--|
| Source of Origin: USA |  | Group: Marbled Purple Stripe |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$5.99 for pack of 2 | | Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound |
| Varietal Description: Duganski's large purple striped outer wrappers cover beautiful reddish-violet cloves. This variety has a reputation for getting quite tall and putting out a scape that produces very large bulbils. If left to mature on the plant, bulbils can be planted to propagate this stock. It will take 2 years to get a bulb from the bulbils if you reseed them. You can expect 8-9 months of storage on Duganski. | | |

| Krandasger Red | | Hard Neck |
|--|---|---|
| Source of Origin: USA |  | Group: Purple Stripe |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$5.99 for pack of 2 | | Average Varietal Clove Count: 6-8 cloves per bulb 40-60 cloves per pound |
| Varietal Description: Krandasger Red has the potential to get quite large. White outer wrappers give way to streaked purple wrappers. Spicy when raw; mellows with cooking. | | |


Hard Neck Garlic Varieties; FALL ONLY


| Metechi | | Hard Neck |
|---|---|---|
| Source of Origin: Indiana |  | Group: Purple Stripe |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$23 per pound | | Average Varietal Clove Count: 5-8 cloves per bulb 40-60 cloves per pound |
| Varietal Description: Metechi forms large, upright and tall plants with broad leaves. Heat tolerance in the field is good with this variety. Large bulbs with easy to peel cloves can be stored 8-10 months. Flavor is robust and mellows nicely when cooked in soups & stews or is great roasted. | | |

| Persian Star | | Hard Neck |
|---|--|---|
| Source of Origin: Washington |  | Group: Purple Stripe |
| Certified Organic | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Very Limited Availability</i> \$30, 1 pound limit | | Average Varietal Clove Count: 6-9 cloves per bulb 40-65 cloves per pound |
| Varietal Description: Persian Star’s vibrant bulb and clove wrappers are stunning. Underneath those beautiful wrappers are spicy cloves that will enliven any dish. This stock originated over 4 decades ago from a market Uzbekistan. Stores 8-10 months. LIMIT 1# PER CUSTOMER DUE TO LIMITED SUPPLY. | | |


| Purple Glazer | | Hard Neck |
|--|---|--|
| Source of Origin: USA |  | Group: Glazed Purple Stripe |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June |
| Unit Price: <i>Good Availability</i> \$5.99 for pack of 2 | | Average Varietal Clove Count: 5-10 cloves per bulb 40-65 cloves per pound |
| Varietal Description: Purple Glazer may just be the most attractive variety you'll grow. Gorgeous lavender and eggplant purple streaked wrappers cover large, easy to peel cloves. This variety excels for recipes requiring baking or roasting. Flavor is strong but sweet. Expect 4-6 months storage. | | |

Hard Neck Garlic Varieties: FALL ONLY


| German Red | | Hard Neck | |
|--|---|---|--|
| Source of Origin: Indiana |  | Group: Rocambole | |
| Conventional | | Average Harvest Time: 1 st week June – 4 th week June | |
| Unit Price: <i>Good Availability</i> \$23 per pound | | Average Varietal Clove Count: 6-12 cloves per bulb 40-60 cloves per pound | |
| Varietal Description: German Red has long been grown by German communities in the US, favored for its hot, spicy flavor and good storage. Some say it's as hot as a hot pepper...you be the judge. Pay special attention to bed preparation to ensure good drainage; this variety will not tolerate wet feet. | | | |


| Ukrainian Red | | Hard Neck |
|---|--|---|
| Source of Origin: Indiana |  | Group: Rocambole |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: <i>Plenty Available</i> \$18 per pound | | Average Varietal Clove Count: 8-9 cloves per bulb 40-60 cloves per pound |
| <u>Varietal Description:</u> Ukrainian Red produces large bulbs with large, easy to peel cloves. White wrappers surround reddish brown wrapped cloves. Flavor is full, intense and strong like ox. Expect good storage at room temperature for 6-9 months. | | |


Shallot Sets: FALL ONLY

| <i>Lorient, Round</i> | | Soft Neck Braid-able |
|--|---|--|
| Source of Origin: Indiana |  | Scientific Name: <i>Allium cepa aggeratum</i> |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: \$5.95 per pound | | Average Varietal Clove Count: About 100 sets per pound |
| <u>Varietal Description:</u> Lorient Shallots form fat, round bulbs. Ease of peeling in the kitchen and good disease resistance in the field are strong points of this variety. Lorient will keep 9-10 months after curing. | | |

Shallot Sets: FALL ONLY

| Monique, Semi Long Red | | Soft Neck Braid-able |
|---|---|--|
| Source of Origin: Indiana |  | Scientific Name: <i>Allium cepa aggeratum</i> |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: \$5.95 per pound | | Average Varietal Clove Count: About 100 sets per pound |
| <u>Varietal Description:</u> Monique Semi Long Shallots form slightly elongated, oblong bulbs. Monique offers good disease resistance. Once cured, semi long shallots will keep up to 10 months. | | |

| Nero, Traditional | | Soft Neck Braid-able |
|--|--|--|
| Source of Origin: Indiana |  | Scientific Name: <i>Allium cepa aggeratum</i> |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: \$7.49 per pound | | Average Varietal Clove Count: About 100 sets per pound |
| <u>Varietal Description:</u> Nero Shallots form a traditional round, double bulb. Skins are coppery red and flesh is pink. Expect good long term storage once properly cured. | | |

| | | |
|--|---|---|
| Roderique, Banana Long Red | | Soft Neck Braid-able |
| Source of Origin: Indiana |  | Scientific Name: <i>Allium cepa aggeratum</i> |
| Conventional | | Average Harvest Time: 2 nd week June – 2 nd week July |
| Unit Price: \$5.95 per pound | | Average Varietal Clove Count: Approximately 100 sets per pound |
| <u>Varietal Description:</u> Roderique Banana Long Shallots form long, cylindrical bulbs . These tasty torpedoes peel and process quickly in the kitchen compared to round varieties. Expect 5 month storage. | | |

FALL AVAILABILITY, 2022

Onion Set Varietal Info

| Type | Cultivar | Skin Color | Flesh Color | Day Type | Good For | Storage Life |
|--------------------|---------------------------|------------|-------------|--------------|--------------------|--------------|
| Yellow | Stuttgarter | Bronze | Yellow | Long Day | Scallions | |
| White | Ebenezer | Off-White | White | Long Day | Scallions | |
| Red | Karmen | Red/Purple | Pink/White | Long Day | Scallions | |
| Super Sweet | Pentium, improved 'Candy' | Bronze | Yellow | Intermediate | Scallions OR Bulbs | |

Production Note:

Fall planted sets are best for green onions and scallions. You can plant sets in the fall and harvest green onions and scallions throughout winter and into spring.

Fall is NOT the best time to plant for bulbs. Overwintered onion sets have a high probability of bolting/flowering in spring. Wait until February to plant sets for bulb production. Purchase new stock that arrives in February for spring planting.

Read the **"Bulb Onions Demystified"** section of this catalog for an explanation of onion planting stock & to help you decide which is the best selection for your goals.

Pre-Packed Onion Set Pricing

Sets per pound = 150 - 200, approximately

Conventionally Grown

| Type | Unit Size | Price | | Type | Unit Size | Price |
|--------------------------------|--------------------|---------|--|--------------------|--------------------|---------|
| Yellow, White & Red | Mini-Bag About ½ # | \$3.50 | | Super Sweet | Mini-Bag About ¼ # | \$3.50 |
| | 1 # | \$4.50 | | | 1 # | \$5.00 |
| | 2.5 # | \$6.00 | | | 2.5 # | \$10.00 |
| | 5 # | \$12.00 | | | 5 # | \$25.00 |
| | 10# | \$20.00 | | | 10# | \$45.00 |

SPRING AVAILABILITY, 2023

Onion Set Varietal Info

| Type | Cultivar | Skin Color | Flesh Color | Day Type | Good For | Storage Life |
|-------------|---------------------------------------|------------|-------------|------------------|--------------------|--------------|
| Yellow | Stuttgarter | Bronze | Yellow | Long Day | Scallions | |
| White | Ebenezer | Off-White | White | Long Day | Scallions | |
| Red | Karmen | Red/Purple | Pink/White | Long Day | Scallions | |
| Super Sweet | Pentium <i>improved</i> 'Candy' | Bronze | Yellow | Intermediate Day | Scallions OR Bulbs | 2-3 months |
| Storage | Conquest F1 | Bronze | Yellow | Intermediate Day | Bulbs | 3-6 months |
| Storage | Corinthian F1 | Bronze | Yellow | Intermediate Day | Bulbs | 3-6 months |
| Storage | White King F1 | White | White | Intermediate Day | Bulbs | 2-4 months |

Bunched Onion Plants

Plants per Bunch = Up to 70

Dixondale Farms, *Supplier*

Conventionally Grown

| Type | Cultivar | Skin Color | Flesh Color | Day Type | Good For | Storage Life |
|---------|----------------------|------------|-------------|--------------------------|--------------|--------------|
| Sweet | Red Candy Apple F1 | Red | Pink/White | Intermediate Day | Bulbs | 2-3 months |
| Storage | Red Creole | Red | Pink/White | Short Day | Bulbs | 6-7 months |
| Storage | Red Torpedo Tropea | Red | Pink/White | Intermediate Day | Oblong Bulbs | 3 months |
| Sweet | Super Star F1 | White | White | Intermediate Day | Bulbs | 2 months |
| Sweet | Texas Early White F1 | White | White | Short Day | Bulbs | 2-3 months |
| Sweet | White Bermuda | White | White | Short | Bulbs | 2 months |
| Sweet | Candy F1 | Gold | Yellow | Intermediate Day | Bulbs | 3 months |
| Storage | Highlander F1 | Gold | Yellow | Long Day *Works in NC | Bulbs | 4-5 months |
| Sweet | Texas Super Sweet | Gold | Yellow | Short | Bulbs | 2-3 months |

Unit sizes & pricing listed on page 3 of catalog

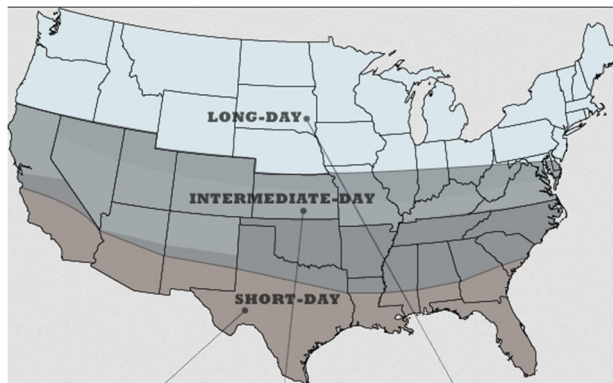
Bulb Onions Demystified: An explanation of seed stock

Latitude Matters: Of the hundreds of varieties of bulb onions, each one is adapted to form bulbs at different latitudes as a result of how much day light they receive. Regardless of when you plant, bulbing only occurs in the summer. You can plant onions at any time and get greens, but plants only produce a bulb once per year.

The categories of latitude adaptation are:

- **SHORT DAY** (25-35 degrees lat.)_ Bulb formation initiates at 10-12 hours daylight.
- **INTERMEDIATE DAY** (32-42 degrees lat.)_ Bulb formation initiates at 12-14 hours daylight.
- **LONG DAY** (37-47 degrees lat.)_ Bulb formation initiates at 14-16 hours daylight.

In NC, we are in Intermediate Day territory at 35 degrees latitude. We can plant Short Day or Intermediate Day varieties and get bulbs but NOT Long Day varieties. Long day varieties will only produce green onions for us here since our longest day on the Summer Solstice is 14.5 hours. The caveat is that each latitude adaptation categorization is general; there *are some* Long Day varieties that do perform here at 35 degrees. You'll have to trial each variety and make your own performance notes.



Temperature Matters: After selecting appropriate varieties adapted to your latitude, storage of planting stock and growing temperatures in the fields are critically important to bulb onion production. **As it pertains to ONION SETS** (tiny quarter-sized onions), storage temperature dictates whether or not your sets will yield bulbs or bolt/flower. Onions sets are physiologically over a year old. Proper storage temperatures for holding onion sets so they will bulb are 32-33 degrees OR above 65 degrees. Any storage temperatures in between 33-65 will trigger the sets to bolt in the spring. This is disappointing if you're expecting bulbs only to find out in May that you will not be getting the bulb crop of your dreams. Bolting onions will still produce a bulb, but they will not be as large as plants that do not bolt. Additionally, they will not store as long.

Age of Stock Matters: For bulb production, the rule of onion is: **If you are under a year old, you will bulb 100% of the time if you receive the right amount of daylight. If you are older than a year, you may bulb, bolt (flower) or do both.** Whether or not you bulb or bolt hinges on temperature of storage or of field conditions. This means.... Onions from seed and plants will bulb every time. Onions grown from sets might bolt if they are planted in the fall and winter temperatures are irregular or if storage temperatures of the sets were not optimum.

So What Do I Plant?

For Scallions & Green Onions:

PLANT SETS.

Plant in fall or spring. These are the quarter-sized tiny onions sold in a bag. Nothing will be faster than a set in producing gorgeous green onions. In 30-60 days, you'll have something to eat or sell. Fall-planted stock can be harvested immediately, over-wintered for extended harvesting or left for bulb production the following year knowing that they may bolt.

For Bulbs:

PLANT SETS OR BUNCHES (plants).

Plant in spring only. For bunched onion plants, we are working With Dixondale Farms for 2023. Local market farmers all agree that their bulb crops from Dixondale stock is exceptional and always meets or exceeds expectations. The varieties offered by Dixondale are not available by other suppliers and round out our bulb onion offerings nicely. We hope you'll enjoy the selection!

Spring planted onion sets also yield a good bulb crop. It's best to wait to buy these until we get our February shipment. Storage conditions in our suppliers' warehouse are optimum for keeping sets in the right conditions so they will bulb come summer and not bolt. We have some new selections for 2023. Storage yellows and whites are available.

Try some bunches and some sets and see which strategy works best for you!



Seasonal Planting Stock Available from...



Strawberry Plugs

Order: Late May

Arrival: Mid September



Seed Garlic

Order: August

Arrival: September/October



Seed Potatoes

Order: November & December

Arrival: Mid February

Sweet Potato Slips

Order: April

Arrival: June

Want to know what we're up to next? Our latest offerings, order dates & deadlines are sent right to you if you **sign up for our email newsletter!**

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