



Andy's Garden

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How to Plant, Harvest and Store Onion Sets

Choose from a selection of yellow, white or red onion sets and begin planting the sets in the early spring, as soon as the soil is workable. A frost after planting will not harm the sets.

Planting

Before planting, divide the sets into two sizes. Use the largest sets for green table onions and the smaller sets for dry cooking onions. YES!!! That is correct...*plant the largest sets for green onions and the smaller sets for cooking onions.*



Green Table Onions

Choose the large sets the size of a nickel and larger and plant in a row with roots down, 1/2 inch apart and two to three inches deep. Deep planting produces more white edible stems. In just four to five weeks you will be serving delicious green table onions. Continue to plant sets weekly for a continuous supply throughout the summer.

Dry Cooking Onions

Choose smallest sets, the size of a nickel or smaller, and plant in a row with the roots down, two to three inches apart, and only deep enough to just cover the top of the sets with dirt. Keep the rows of sets about 12 inches apart.

Harvesting

Green Table Onions

Pull the onions when the tops are about 12 inches high and remove the outer skin. The green tops can be used in soups and salads. If the green table onions become too large they will have a stronger flavor...these onions may be used for cooking.



Dry Cooking Onions

Dry cooking onions are ready to be harvested with the tops of the plants begin to fall over. This will occur later in the summer (July and August). Once the tops have dried and fallen pull the onions and allow them to dry in the shade for one to three weeks before placing them in storage.



Storage

Only the dry cooking onions can be stored throughout the winter. Once the onions are thoroughly dried, tie the tops together with string and hang in a cool dry place. You may prefer to cut off the tops, leaving about 1 inch to 1 1/2 inches of stem, and place the onions in a mesh bag. Hang the bag in a cool dry place. Always keep the onions from freezing.

***Making the world beautiful
one flower at a time.***