



In the spring, plant the onion bulbs in the garden or in a pot. Flower stalks can be up to 3 feet tall and may need staking.

After the flower blooms, small capsules will form. As the capsules dry, they will split open.

Once a quarter of the capsules have opened, the drying flower can carefully be cut from the plant and placed in a paper bag to catch the seeds as they continue to dry and fall out of the capsules.

Seeds should dry an additional 2 weeks before storing.

When stored in a cool, dry location, onion seeds remain viable for up to 2 years.

CREDITS

<https://www.seedsavers.org/yellow-of-parma-onion>

<https://www.seedsavers.org/learn#growing-guides>

<https://www.johnnyseeds.com/vegetables/onions/evergreen-hardy-white-onion-seed-502.html?cgid=onions>

<http://growingandgathering.com/saving-onion-seeds/>

<https://www.motherearthnews.com/organic-gardening/gardening-techniques/onion-seeds-ze0z1510zbay>

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Plan a seed.

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rplmn.org/seed**



ONION

Bulbing Onion
(Allium cepa)

Bunching Onion
(Allium fistulosum)



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HOW TO GROW



Start Indoors: 4-6 weeks before transplanting



Germination: 4-10 Days



Plant Outdoors: 4-6" Apart



Light: Full Sun

Start seeds indoors planting seeds $\frac{1}{4}$ inch deep in potting soil. If growing a lot of onions, it works well to use a generous amount of seed in a large tray of soil, rather than individual small cells. Onion roots are tough and can be pulled apart when transplanted.

Once the seeds germinate, place in an area that receives full sun or under grow lights. Keep soil moist but not wet.

As soon as soil can be worked outside and when onions are 5 inches tall and the thickness of a toothpick, they can be transplanted outside. Onions will grow in cooler temperatures. Plant onions in loose fertile soil about 2 inches deep. Water evenly and keep weeds to a minimum.

HOW TO HARVEST

Bunching onions do not form bulbs and can be harvested when they reach pencil size or larger.

Pull onions from the ground as they reach the desired size for eating.

Bulb onions should be left in the ground until the green tops fall over and the neck of the onion is limp.

Pull onions out of the ground or gently dig the bulbs with a shovel. Brush off excess soil.

Bulbing onions should be cured to aid storage. If weather is dry, leave onions in the sun for 1-2 days.

If wet, keep onions in a well-ventilated area to cure.

Onions are ready for storage when their necks are dry. Store in a cool, dry place.



HOW TO EAT

Onions are very nutritious. They are a good source of fiber, vitamin C, calcium, and other vitamins and minerals.

Onions can be eaten raw or cooked. Eat in salads, soups, stews, and sauces.

Try eating onion flowers in salads, but leave enough to produce seed!



HOW TO SAVE SEED

RATING: CHALLENGING

Onions are biennials and produce seed their second year of growth.

Onions are insect pollinated and different varieties may cross-pollinate in the garden. Grow only one variety of onion to seed each year to avoid cross-pollination. Cross-pollination will result in seed that won't produce the same type of plant as the parent.

Only collect seed from isolated onions when growing more than one variety.

To save seed, grow onions as for eating, and cure. Save 5-6 onions to grow the next spring to ensure a good result for seed.

Vernalization (cold) is required for onions to flower and set seed. Provide cool dry conditions over winter for onions that will be replanted to produce seed. A root cellar or garage works well.