Edible Allium

Lily Family

- One of the largest plant families with over 250 genera and almost 4000 species, most characterized by some kind of bulbs or other storage organs
- Includes flowers such as lilies, tulips and hyacinth, and vegetables such as asparagus as well as all allium.

History of allium

Advantages of growing your own

Site Preparation

- Work compost in deeply to improve drainage
- Add fertilizer to a depth of 5 or 6 inches

Cultivating Allium

- Provide water if rain is inadequate
- Weed frequently
- Mulch to preserve water and suppress weeds
- When growth resumes in Spring add nutrients though
 - Side dressing
 - Foliar feeding

Fertilizers

Bulbing (Dry) Onions (Allium cepa)

- Choosing which ones to grow
 Consider color, size, flavor, days to maturity, storage quality, day length
- Day Length
 - Short Day (12-14 hours): Torpedo, Maui, Bermuda
 - Long Day (14-16 hours): Walla Walla, White Sweet Spanish
 - Intermediate Day or Day Neutral (14 hours): Superstar, Stockton (all colors), Crimson, Candy
- Starting Bulbing Onions

- Sets
- Seeds
- Transplants
- Time planting so that plant is smaller than pencil during coldest months
- Growing Guidelines for Bulbing Onions
 - Amend soil and fertilize well before planting
 - Space 3-4 inches apart
 - Make sure onions are receiving water regularly
 - Mulch and keep free of weeds
 - Feed once or twice when onions begin to show growth in the spring
 - When bulbs are large, necks soften, and about half the leaves turn brown, stop watering and bend remaining leaves down
- Harvesting and Curing Bulbing Onions
 - For fresh eating, dig up when bulbed up
 - To store, leave onions in ground for a week or two after bending down the tops
 - Then pull up and let dry out of direct sun for a few days
 - When tops dry they can be cut off or braided
 - Store in a cool, dry place
- Using your onions
 - Within varieties use biggest ones and most elongated ones first
 - Hotter varieties usually keep longer than milder, sweeter ones
 - Long day types keep better than short-day types
 - In general white are poorest keepers, red intermediate, and yellow best keepers

Scallions (Allium fistulosum)

- Also known as Japanese bunching onions, multiplier onions, Welsh onions, green onions, and Egyptian walking onions
- Grow like bulbing onions but closer together.
- Will bolt with age

Garlic (Allium sativum, Allium ophioscorodon)

- Softneck Garlic (Allium sativum)
 - Does not develop scapes
 - Has more cloves per bulb than hardneck, varying in size
 - Tends to be more successful in mild winter climates than hardneck

- Can be braided
- Hardneck Garlic (Allium ophioscorodon)
 - Develops scapes
 - Has fewer cloves per bulb than softneck, but more uniform in size, arranged in a circular layer around the central stem and easier to peel
 - More highly colored and attractive than softneck
 - Difficult to braid
- Planting Garlic
 - Purchase certified disease-free garlic from a nursery or catalog
 - Plant mid-October through November in full sun in moist soil
 - Carefully separate the cloves from each other and the basal plate, keeping the protective wrapper intact.
 - Use only the largest cloves
 - Plant flat end (basal plate) down with pointy end about 1" below the surface and gently firm soil
 - Wait until shoots emerge before watering for the first time
- Growing Guidelines
 - Amend soil well before planting
 - Mulch and keep free of weeds
 - Check soil and water if necessary
 - Feed once or twice when garlic begins to show growth in the spring
 - Stop watering on Mother's Day; harvest on Father's Day
- Elephant Garlic
 - Closer to a leek in taste
 - Grown like garlic
- Rust on garlic
 - Appears as reddish to dull orange oval-shaped pustules on leaf blades
 - Can appear dark later in season due to black teliospores developing within the pustules
 - Appears sporadically and mild infection does little damage to bulbs
 - If severe, destroy all plants and rotate allium away for 2 to 3 years

% Shallots

Planting Guidelines

- Traditionally planted as bulbs like garlic
- Plant, grow and harvest as you do garlic, but allow 6 to 8 inches per plant
- Recently seeds have become available for planting
 - Plant outside in February, 1/2 inch deep, 2 inches apart for single bulbs, wider for clusters
 - Start inside 10 to 12 weeks earlier.
 - Seed started shallots mature later than fall planted bulbs

W Leeks

- Growing Guidelines
 - Plant seeds indoors Dec.-Jan. or outdoors Jan.-March
 - Plant or thin to 3 to 6 inches apart
 - If transplanting, bury leek to the base of the first leek joint
 - Planting in fall is a gamble as leeks are more likely to bolt
 - If you plan to harvest them young (thin) you can plant any time
 - Both summer and winter leeks grow well in our climate; summer leeks are more tender but can withstand our mild winters.
 - As the leek grows, cover the shaft to blanch the stem
- Harvesting leeks
 - Pull up baby leeks whenever needed
 - Harvest mature leeks when over 1" in diameter, usually not until September
 - Harvest as needed during the winter
 - Carefully loosen up leek so as not to pierce or break
 - Complete harvesting by mid-March of year after planting or plants will go to seed

Chives

- Growing Guidelines
 - Easily grown from seed but slow to mature so better to buy plants from nursery
 - Amend soil well before planting or grow in pots
 - Perennial so choose a permanent location and keep free of weeks
 - Fertilize in ground two times a year during growing season (more frequently in pots)
 - Divide every 2-4 years in clumps of 6-8 bulbs placed 8" apart
 - When harvesting clip leaves at base to stimulate new growth

Garlic Chives

Growing Guidelines

- Can buy from nursery or grow from seed
- Seed between January and April indoors or directly in the garden
- Prepare soil as for all allium
- Keep evenly moist
- Every few years dig up plant, divide into parts with a shovel, and transplant clumps 18" apart
- Harvest whole plant and replant next year, or pick individual leaves as needed