

Onions

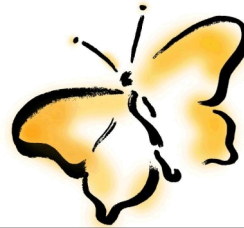
Campbell's

CULTIVATING IDEAS

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The nature of the onion is to grow tops in cool weather and form bulbs in warm weather. Those varieties grown in the north require 14 to 16 hours of daylight. The reason that we plant some of our varieties from plants rather than from sets is because the bulb will not get large enough unless it is already half grown and will mature into a big onion by the time we get to late summer and cooler weather of fall. Good sized transplants planted early will make a larger bulb than the normal onion set. Onions should be planted as soon as the ground is warm enough and the soil can be worked. Onions are heavy feeders. One should work manure and fertilizer into the soil before planting. A pound of manure to each square foot of ground and 4 to 5 lbs. of 5-10-5 fertilizer per 100 square feet will do the job. A constant supply of moisture is essential. It is especially important during the bulb enlargement. Both plants and sets make excellent green onions fresh from the garden. The varieties that we will handle are:

Yellow Sweet Spanish (plants): A large bulb, sweet flesh that will keep for months. Great for cooking and slicing.

White Sweet Spanish (plants): A large onion that has a firm, mild and sweet flesh. A very good keeper.

Red Hamburger (sets): The sweetest, finest textured onion for sandwiches and salads. A fair keeper.

White Bermuda (sets): A very sweet and mild flat bulb that should be used from the garden. A short keeper.

Yellow Bermuda (sets): Similar to the white Bermuda but with yellow flesh. A short keeper.

How To Plant

Rows should be made 16 to 22 inches apart by making a 3 inch furrow to receive the slips or plants. Sets should be pressed, root end down, about 3 inches apart in the row. Slips can be planted closer together if they are to be pulled for green onions. Spacing eventually should be about 4 inches apart, so that they produce larger onions. Green onions may be pulled when they reach 1/4th to 3/8th inches in diameter. Onions for storage should be left until about 40-50% of their tops have kinked and fallen over. Then harvested onions should be placed on a screen or in shallow containers and allowed to cure for two (2) to four (4) weeks. Do not expose cured or curing onions to prolonged sunlight. Do not allow them to freeze. Onions keep longest in unlighted storage at cool temperatures.

