

2021

SCALLIONS

EVERGREEN HARDY WHITE 65 days Japanese heirloom. Also known as Nebuka, a perennial bunching onion. If overwintered in the ground, develops clumps of scallions in the spring that can be harvested or divided and replanted.

ONIONS

AILSA CRAIG 110 days Enormous slightly oval pale straw-colored globes are sweet, mildly pungent and will store a short while. Introduced in 1887, named after Ailsa Crag, a small steep-sided island off the west coast of Scotland.

BORRETTA CIPOLLINI 105 days Sweet, dependable, easy to handle and delectable. Italian heirloom. Shaped like a button, up to 4" wide (normally 3") but less than 1" thick. Braids beautifully and keeps till late winter.

CANDY 102 days Mild sweet flavor, long storage, yellow skin, jumbo size

CLEAR DAWN 104 days Thick necks, dark bronze skins and great storage capability. 8–10 oz average, very hard.

DAKOTA TEARS 112 days Open-pollinated. Very hard 1 lb yellow-skinned onion with robust flavor. Very long storage ability

EXPRESSION 98 days F-1 hybrid. Big juicy sweet. Stores four months.

PATTERSON 104 days F-1 hybrid. Blocky-globed rusty-bronze-skinned. 1.3 lb average. Uniform. Excellent storage.

RED BULL 118 days F-1 hyb. Good storage onion: ultra-hard large red globes will keep until May. 3-4" roots with strong tops.

RED MARBLE 95 days F-1 hyb Hard red variety grow as baby red pearl onions or full-sized onions 2–3" across. Dark red penetrates deep into the rings. Excellent keepers, until February or March.

RED MOUNTAIN 107 days F-1 hyb Large 16–18 oz glossy deep red globes. Keeps like a rock through April with succulent texture and balanced mild sweet flavor.

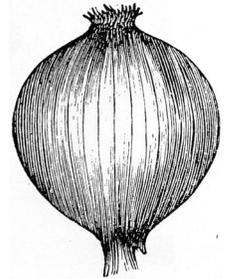
RED WETHERSFIELD 110 days Open-pollinated. Large deep medium-firm purple-red flattened globes, pink-tinged white flesh with red concentric circles. Long-day variety keeps till late winter. Fine-grained, pleasant flavored and very productive.

ROSSA LUNGA DI TROPEA 110 days Open-pollinated. Italian heirloom torpedo red onion. Thin-skinned glossy maroon bulbs with lighter interiors are easily sliced into even rings. Sweet, mild and delicious. For grilling or braising. Not for storage.

TALON 110 days F-1 hybrid. Bronze-brown-skinned, storage; average almost 2 lbs., Uniform tall blocky globes. Storage until mid-May.

WALLA WALLA 125 days Large, juicy and sweet with mild flavor. Fresh eating, not for storing.

WHITE WING 97 days F-1 hyb Round and good-looking. Intermediate to long day-length suitable for mid-Atlantic and northern areas.



SHALLOTS

AMBITION 105 days Traditional shallot for long storage.

CAMELOT 110 days F-1 hyb The darkest red-skinned variety available. 1–1½" across and 2" long. Can store until April.

LEEKs

BLEU DE SOLAIZE LEEK 110 days French heirloom. dark green leaves sometimes develop a tinge of blue during cold spells. Hardy fat medium-long shanks with mild flavor good in soups. Can overwinter.

KING RICHARD 75 days 6" upright shanks are ready in late August and can withstand light frosts. They should be harvested before late October.

KING SIEGFRIED 84 days 6" upright shanks with 3" thickness. Blue green color.

LANCELOT 110 days French heirloom. dark green leaves sometimes develop a tinge of blue during cold spells. Hardy fat medium-long shanks with mild flavor good in soups. Can overwinter.

LINCOLN 75 days Elegant, long thick delicately-flavored stalks. Ready in late August. Harvest before really cold nights.

TADORNA 100 days Reliable fall leek. A vigorous grower producing a medium-length white shank and contrasting, very dark blue-green foliage.

