

# 2024

## 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.

**AUSTRALIAN BROWN** 100 days (Australian heirloom, pre-1897) Spanish type. Solid, round, medium-size onion. White, mild flesh and thick, deep amber-brown skin. Great keeper, one of the best for extended storage.

**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.

**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

**NEW YORK EARLY** 110 days Open-pollinated. Excellent red Italian storage onion is shaped like a buttercup squash without the button. It has the flat square-shouldered top tapering like a barrel to a narrower flat bottom. Very hard and keeps a long time. Long-to-intermediate-day type.

**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.

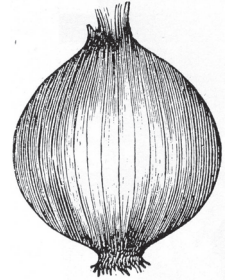
**RED WETHERSFIELD** 110 days Open-pollinated. Large deep medium-firm purple-red flattened globes, pink-tinged white flesh with red concentric circles. Long-day variety keeps till late winter. Fine-grained, pleasant flavored and very productive.

**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

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

**VAL-AUX-VENTS** 105 days Open-pollinated. A new French shallot from the Saint-Valérien region of Québec. Handsome golden-bronze 1¼–2" bulbs uniformly divide into triples and quadruples, store into the spring, and have a luxurious caramel flavor.

## LEEKS

**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.

