

2022

SCALLIONS

WHITE BUNCHING ONION 60 days. This is the largest, most attractive variety of bunching onion. Produces thick white, cylindrical stalks 5-6 in. long, topped by 6 in. of blue-green leaves. Perennial as far north as USDA zones 4-5.

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.

CABERNET RED 90 days Fancy red onions ready for fresh use in late July. 3½" wide, 8 oz single-centered globes.

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.

NEW YORK EARLY 98 days. Early yellow globe. Good for storage. Very firm, mild may be eaten raw in salads.

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 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.

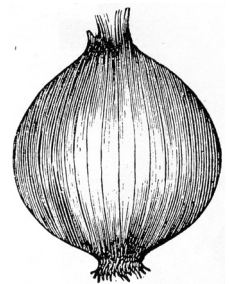
RED WETHERSFIELD 110 days Open-pollinated. Large deep medium-firm purple-red flattened globes, pink-tinged white flesh with red concentric circles. Long-day variety keeps till late winter. Fine-grained, pleasant flavored and very productive.

ROSSA DI MILANO 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.

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.

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.

