

Each leaf the onion puts out is a ring on an onion; this means the more leaves, the bigger the onion.

Onions require loose soil and like a lot of water. The more water, the more plump the onion can get. The soil should never be allowed to get bone dry. Ideally, onions want about 2 inches of water per week.

Onions require Nitrogen, if you want growth. **BLOOD MEAL** is an excellent organic source of Nitrogen.

Fertilize with compost, **COTTONSEED MEAL**, or an organic product formulated for vegetables. Alternately, apply liquid fertilizer in the form of **FISH EMULSION**.

Harvest when the plants are matured and the tops fall over naturally. On average, onions mature in about 12 weeks.

As the onion reaches maturity, a number of events occur. The neck tissue softens, the tops begin to fall over & the roots begin to die. During this period, food material stored in the leaves is transferred to the bulb, resulting in a rapid increase in bulb size.




Let the harvested bulbs air dry in a dry place out of the sun but with indirect light. (Ex: open garage or inside a shed). Full air circulation for 2 weeks is necessary for complete drying & curing.

Once dried, cut the tops leaving 1 to 2 inches.

Use those with thick necks first.



## Lil' Known Facts

-  The sweeter the onion, the shorter the shelf life.
-  Onions are good for us! They are high in energy and water content and low in calories.
-  They increase circulation, lower blood pressure, and prevent blood clotting.