



1811 2<sup>nd</sup> St SW  
289-6068

7955 18<sup>th</sup> Ave NW  
289-0022

[www.sargentsgardens.com](http://www.sargentsgardens.com)

## **HOW TO CARE FOR YOUR ONION PLANTS**

The plants you have received are alive and growing. If the tops of the plants are damp or mushy when received, loosen the bundles and spread them out so tops will dry. If plants appear very dry and planting cannot be done soon after receipt, place the roots only in cool water for only a few hours. Take care not to let the tops get wet or damp. Your plants will revive as soon as planted, so plant them as quickly as possible. Plants will normally keep two to three weeks if planting is delayed.

### **SOIL PREPARATION**

Apply a balanced fertilizer such as 10-10-10 or 10-20-10 at the rate of two pounds per 100 square feet (1 cup for 10 pounds per 100 square feet) and work into soil. Prepare raised beds at least 5" high and 20" wide. Rows should be spaced on 35 inch centers with 15 inch spacing between rows.

### **TO PLANT:**

Plant approximately one inch deep with 5 to 6 inch spacing between plants (2-3 inch spacing if you plan to thin later for green onions). ***Water immediately.***

### **GROWING CARE (Water & fertilization)**

Ample water is important at all stages of growth, especially when bulbs are forming. The best method is by ditch or furrow irrigation. This provides water to the roots while keeping the tops dry. If the tops are regularly wet, they are more susceptible to disease.

About three weeks to a month after transplanting fertilize with a high nitrogen fertilizer (21-0-0) at a rate of one cup per 20 feet of row. Repeat every 3 to 4 weeks. **Always water immediately after feeding.** Onions prefer a ph level of 6-7; your local extension service can assist you in determining your soil ph and adjusting it, or pick up a soil test at the garden center.

### **HARVESTING AND STORAGE**

Harvest your onions when the tops fall over. Pull and let dry on the ground for a few days. Do not allow them to get wet or rained upon. When tops have dried out, clip off an inch from bulb and store in ventilated area. The preferred way to store onions is using a pair of pantyhose. Place an onion in one leg and tie a knot, drop another in and tie a knot. Continue until the hose is full and loop over a rafter or overhang. Another method is to loosely wrap each onion in newspaper and keep in a cool ventilated area. Regardless of what method you like to use, try to keep the onions from touching each other.

Sweeter onions (due to their high water content) will not keep as long as stronger tasting more pungent onion varieties.