



Sturon

A well known, flavoursome variety which produces round, straw-coloured, medium-sized onions just right for the kitchen. Being quite thin-necked they keep extremely well through the winter, remaining in good condition right through until February-March.



Turbo

A modern variety producing globe shaped onions which keep well. Matures later than most with an excellent strong flavour. Has a good reputation for bolt resistance (running to seed)



Centurion

This impressive strong growing hybrid variety produces a heavy crop which is early to mature, especially in indifferent summers. The uniformly globe shaped bulbs keep very well and, because of this and their even skin colour make for excellent show bench subjects..



Stuttgart Giant

A 'Spanish' style onion that despite its name, is generally medium-large rather than 'giant'. Excellent variety for storage and matures early. Hot if eaten raw, but in cooking becomes considerably milder.



Red Baron

You can grow extra large bulbs with shiny dark red skins by sowing early under glass. According to experts Red Baron is one of the longest-storing onions they know, Strong flavour.



Golden Gourmet Shallot

An excellent variety. The heavy crops keep well for several months. Plant from February onwards. RHS 'Award of Garden Merit' winner. (400g of shallots [approximately 15-20 bulbs] will plant a row of about 3m [10']). Maturing time approximately 26 weeks from planting.



Red Sun Shallot

Often regarded as the best red-skinned variety, it produces bumper yields of crisp, white fleshed bulbs that have a really good flavour. It is perfect for cooking, pickling, or eating raw in salads. Planted very early, they mature faster than those grown from seed.



Garlic Vigor

Easy to grow variety ideal for a light, rich soil. Separate the bulbs into individual cloves and plant just below the surface in late winter/early spring. Lift and dry the bulbs in late summer. Will keep many months if stored in cool, dry and airy conditions.



Elephant Garlic

Many people are attracted to elephant garlic because of its size and assume that it must be more strongly flavoured than ordinary garlic. In fact the opposite is true. It is also more closely related to leeks than it is to garlic.
A novelty for the kids (NOT ON LIST)

Cultivation notes:

Onion Sets:

Onion sets are a quicker and much easier way of producing onions than growing from seed. Unpack sets on arrival, and spread in a light cool position until planting time. Plant February-March, leaving tips of bulbs above the soil surface, allowing about 10cm (4") between sets and about 30cm (12") between rows. Size of sets 14/21mm. (200g of sets [approximately 50 sets] will plant a row of approximately 5m [16'], 400g of sets will plant a row of approximately 10m [32].)

When leaves turn yellow in late summer, partially ease the bulbs out of the soil with a fork - this speeds the ripening process before harvesting later in September.

Shallots and Garlic:

Unpack on arrival, and spread out in a cool, light place. Plant by setting the bulbs 15cm (6") apart in rows 30cm (12") apart, pushing the bulbs well into the soil. Lift when the leaves turn yellow, dry in the sun before storing in a cool, dry, dark and frost-free place.

Shallots do not generally store as long as onions or garlic - and may re-sprout and/or start to rot if the storage conditions are damp and humid.