

100% Certified Organic, Non-GMO Project Verified Seeds

Organic Alliums for Fresh Market Sales

FRESH MARKET ONIONS not only create an eye-catching display, but also bring in an impressive price for midseason offerings. Many of High Mowing's full-size onion varieties are versatile enough to be harvested early and sold in stunning bunches, while also vigorous enough to be left in the field for harvesting and curing as a storage crop.

SCALLIONS are a popular all-season allium that can be planted in successions every few weeks from spring through early winter. Sometimes called "bunching onions" or "spring onions", these tender young plants are milder than their full-size counterparts and take a fraction of the time to mature.





Variety	Days to Harvest*	Day Length	Storage Length	Ring Color	Shape	Size
Cabernet F1	65 days	Intermediate	2-4 months	Red rings, burgundy skin		3-4" diameter
Walla Walla	70 days	Intermediate	2-4 months	White rings, gold skin	Round	6" diameter
Red Long of Florence	70 days	Long	N/A	Red rings, rose skin	Slender torpedo	4-6" diameter

'Da	ys to	harvest	t are fro	m transp	lant and	d are fo	or fresh	harvest	, not fo	r storage	onions.	*Days to
-----	-------	---------	-----------	----------	----------	----------	----------	---------	----------	-----------	---------	----------

Variety	Days to Maturity*	Color	Unique Characteristics
Parade	70 days	White roots, green tops	Intermediate Basal Rot and Pink Root resistance
Evergreen Hardy	65 days	White roots, green tops	Very cold hardy
Alto Leek	60-65 days	White roots, green tops	Uniform and early
Red Baron	60-65 days	Magenta roots, green tops	Vibrant color
Mini Purplette	60 days	Magenta roots, green tops	Grow as scallions or mini onions

^{*}Days to maturity are from transplant.



