

Gourmet Vegetables

Red Zepplin Onion

Feed the Family

(*Allium cepa*)



Allium cepa has been grown as chives since prehistoric times and is thought to have been domesticated in Western China. It is not clear how this onion came to be associated with Wales since it reached Western Europe from Russia in the early seventeenth century, but it may be derived from the German *Welsche* meaning foreign.



DESCRIPTION

Highly recommended gourmet vegetable. This is a very large and very coarse chive with hollow evergreen leaves, forming perennial clumps. This evergreen red skinned bunching Onion, is used the same as the white Welsh Onions.



USES

Widely used in Chinese and Japanese cooking as a flavoring in fried vegetable dishes. May be used raw as a winter substitute for chives. Its very decorative bright red add color and delight to any dish. Used in salads or any culinary dish that requires an onion flavor. Harvest all year round as needed. Both the leaves and stems are eaten. They have a mild sweet flavor early in the season but the flavor intensifies as the plant reaches maturity.



PROPERTIES

This variety contains some Vitamin C and a small amount of carotene, potassium and dietary fibre.



GROWTH

Grows to a height of 70-75cm/ 28-30 in. Most are grow as annuals but can be propagated by side shoots.



CULTIVATION

Likes rich, damp soil, and sunny protected position with additional phosphate. The soil should not be freshly manured with organic manures, as this is likely to encourage bulb rot, and the place where the onions are planted should be moved every year, to prevent a buildup of fungal spores. If the soil has too much clay, build the bed up to allow some drainage. Onions prefer a neutral to slightly alkaline soil (6.5-7.5pH). They can be grown from cold mountainous regions to the tropics. In more Southern regions, where days are longer, leaf growth is promoted and flowering discouraged. Red bunching onions are grown the same way as spring onions. Soil should be well drained but moist in the growing season. Seed should be sown in spring and then in monthly intervals. If seed is unavailable or a more instant result is desired, plants are available in your local garden center. Take this fact sheet in to show your local nursery personnel. For more cultural help see our organic garden fact sheet.



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