

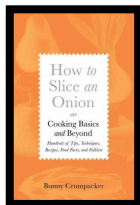
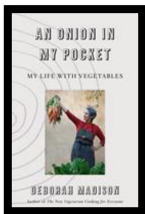
Learn More

Bunching Onions

Have you heard of bunching onions? You might know them as green onions, scallions, or spring onions. Whichever name you use, the bunching onion is a versatile and easy to grow addition to the garden. Bunching onions were first cultivated in China and then brought to Europe in the 17th century. Relatives of modern bunching onions escaped from kitchen gardens and can now be found growing naturally in many parts of the world.

Unlike their close cousin the onion, bunching onions do not form true bulbs. Bunching onions have a mild oniony flavor that increases as you move from the green stems to the white portion of the plant. A good addition to salads, soups, and other dishes.

Find these books at the Library!



Craft: Seed Balls

Create a seed ball to add pollinator friendly plants anywhere.

- Natural clay
- Wildflower seed mix (be sure the mix is native to your area!)
- Seed starting soil mix



1. Take a hand full of clay and flatten into a sheet with your palm. Sprinkle seed mix and soil mix in the center of the clay. Knead until the soil and seeds are evenly distributed.
2. Pinch off a section of the clay and roll into a thin coil. Pinch off 1/2 inch sections. Roll each section into a ball.
3. Leave to dry on a newspaper or tray. Use the seed balls as gifts or toss them into the yard for extra bursts of color.

Seed Kits:

Bunching Onions



Image from Kitizawa Seed Company

SUPPLIES IN YOUR KIT

- Bunching Onion seeds
- Coloring page
- Craft instructions
- Planting log
- Recipe

SUPPLIES AT HOME

For planting:

- Soil
- Container and/or garden plot
- Water

Bunching Onion (*Allium fistulosum*)

Tokyo Long White bunching onions have long, slim stalks that mature to 16-28" tall.

The 4-5" white shank of the stalk has a mild sweet flavor.

Seed Package Instructions:

Culture: Prepare fertile, well-drained soil. Sow seeds in a sunny location after danger of all frost is passed and when soil temperatures are consistently above 50°F.

Water: Keep soil moist and fertilize as needed.

Harvest: Bunching onions may be harvested at any stage, from microgreen to full maturity. Longer white stems can be achieved by mounding earth up over the stems to blanch them.

Culinary tips: Prepare fresh or cooked. Use in fried and grilled dishes and in o-konomi-yaki pancakes. Popular in Japan for sukiyaki. Can be boiled and served with miso dressing.

Share your gardening experience with us for a chance to win a prize!

<https://bit.ly/ACLSeedKits>



GRAB AND GO CRAFTS



LIBRARY

PLANTING LOG

PLANT NAME _____

LATIN NAME _____

EXPECTED DAYS TO GERMINATION _____

EXPECTED DAYS TO MATURITY _____

Location of Planting:

Date Seed Planted:

Number of Seeds Planted:

Germination Date:

Date of First Harvest:

Date of Last Harvest:

Pests/Problems:

Notes:

Spring Onion Romesco

Yield: 1 qt Prep time: 10 minutes Cook Time: 15 minutes

| Amount | Ingredients |
|---------|--|
| 6 | Green onions |
| 3-5 | Garlic cloves |
| 2 tbsp | Butter |
| 2 | Fire-roasted red peppers |
| 1/2 cup | Slivered almonds |
| 1/4 cup | Tomato sauce |
| 2 tbsp | Chopped parsley |
| 1 tsp | Paprika |
| 1/2 tsp | Cayenne pepper |
| 1/2 cup | Olive Oil |
| 2 tbsp | Sherry vinegar |
| 1 | Lemon |
| 1. | Preheat oven to 425 degrees. Melt butter in a microwave safe dish. |
| 2. | Line a large baking sheet with parchment or foil. Place onions and garlic on the pan. Coat with melted butter and sprinkle of salt. Roast for 12-15 minutes, until onions are wilted and slightly charred. Remove from oven and set aside. |
| 3. | Combine roasted red peppers, almonds, tomato sauce, parsley, paprika, cayenne, olive oil, sherry vinegar, lemon juice, and salt |
| 4. | Rough chop onions. Add onions and garlic into blender. Pulse until smooth. Use as a pasta sauce, a dip, or spread on crackers or pita! |

