



Walking Onion



- This perennial onion is a natural hybrid between the shallot and the bunching onion
- Each bulb will multiply into a clump underground like a shallot
- Also known as the tree onion, top setting onion, and Egyptian walking onion, due to the fact that it sends up a stalk that produces a cluster of tiny bulbs instead of a flower
- *Allium cepa* var. *aggregatum* originated in North Africa

Planting Guide

Choosing a site:

- Avoid sites recently planted with other members of the onion family
- Amend the soil with compost before planting and plant in area with good drainage and full sun

Planting/Care:

- Plant anytime in spring or fall
- Plant pointy end up, blunt end down, 1" deep and 2" apart
- Mulching with straw or shredded leaves and keeping well-watered will increase yields and limit weeds
- It is normal for the plant to die down to the ground in the middle of summer, but it will grow again in the fall!

Harvesting/Storage:

- The entire plant is edible but it does not produce a large bulb, so it is best used as a green onion
- The whole plant can be dug and eaten as a green onion anytime while green and not flowering
- (February - May and August - November)
- If you leave a small patch to flower in summer, you can plant the top setting bulbs on the flower stalk to grow more indefinitely
- To do this, it is best to pluck off the clusters of bulbs and keep them until September when you can plant them and they will grow quickly

