Green Bunching Onion

There are 300 species of onion (*Allium cepa*) within the genus.

Green onions today are most often *Allium fistulosum*, and are further classified into four taxonomic groups.

Green onions are in the same family as commonly raised vegetables including the leek, garlic, chives, shallots and, of course the bulb onion.

Green onion seed numbers approximately 9,500 per ounce.

Seeding rates for bunching onions depends on the spacing between the seed line. Approximately 10 to 15 lb of seed are used at about 15-inch spacing, but at the closest spacing up to 25 lb of seed per acre may be needed.

4 dozed bunches of green onions are typically packed in paraffin coated cartons which weigh about 11-12 pounds.

Onions are indisputably the most universal seasoning used in cooking.

Believed cultivated since prehistoric times, the onion seems to have originated in the middle East and Southwest Asia with references dating back to 3200 B.C. and is one of the oldest crops cultivated by man.

The ancient Egyptians saw the concentric circles of the onion as a symbol of the universe and treated it as an object of worship.

The compact and modified leaves of the onion form the edible bulb which is the plant’s nutrient storage for the following year’s growth.

The pungency of an onion directly reflects the amount of sulfur in the soil in which it is grown. The sulfur turns into sulfuric acid when in contact with the water in eyes, causing the cook painful tears. The release of sulfur can thus best be prevented by cutting the onions under running tap water or completely under water, though this may not be very practical.

Beyond its flavor the onion has been touted for its various health and healing benefits.

Green onions are also known as scallions. Although true scallions are identified by the fact that the sides of the base are straight, whereas the green onion is usually slightly curved, showing the beginnings of a bulb.

The white onion bulb and the green stalk are both edible.

Green onions held at 32°F and 98 to 100 % relative humidity will remain fresh and flavorful for up to 4 weeks. Typically however, storage life of green onions at 50°F is 7 to 10 days. Higher temperatures greatly accelerate yellowing and decay of the leaves.

Maturity of green onions is determined primarily by size which is largely determined by seeding density.

Green onions are planted at high density.
A mature green onion is generally accepted as mean diameter 1/4 to 1/2 inch in diameter at the base plate of the immature bulb and a 2 inch white shank.

Scallions tend to be milder tasting than bulb onions and are typically used raw in salads or diced in soups, salsa and, sauces.

Eaten more for flavor and enhancing flavor of other foods, raw green onions are better nutritionally than those that are cooked.

Yields can average over 1300, 18 lb. cartons per acre.

Yuma County produces roughly 300 acres of green onions which are grown from seed and is valued at over $3,000,000.

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