

TREE ONIONS



- Tree onions go by numerous names, such as walking onions, flying onions or Egyptian onions. The varieties we grow are Moritz, Flying onions and Catawissa onions (originating back in the 1850's in Catawissa, USA).
- Tree onions are a type of 'multiplier' onions, similar to shallots, in that each bulb when planted, will divide into several more bulbs. The similarity to shallots ends there though. The 'tree' aspect comes from the onion developing miniature onions on the top of the stalk, and when the onions are fully ripe, the main stalk falls over, and hence the onions 'walk' a short distance from the original onion.
- All parts of the onion are edible, in fact these are the type that we usually buy as 'silverskin' onions in jars. You can either eat the onions that develop, or you can replant them to increase your stock. I recommend replanting the first year to build your stock up before harvesting them to use.
- They are a winter-hardy perennial vegetable, and generally don't need much looking after, so can form a good size clump with little effort on your part, allowing you to harvest them like you would spring onions. They like a moist, free-draining soil, and sunshine.