

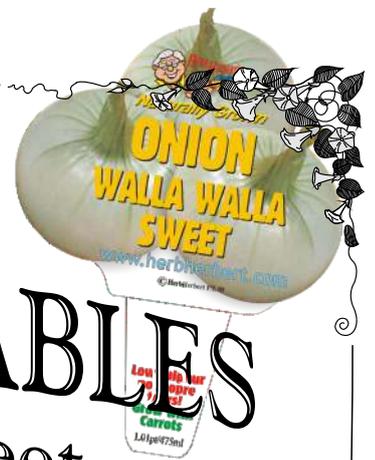
ANOTHER
HERB HERBERT
FACT SHEET

SPECIAL INTEREST HERBS

GOURMET VEGETABLES

Onion Walla Walla Sweet

Allium cepa



It is said that the history of the Walla Walla Onion began over a century ago when a French soldier found a sweet onion seed on the Island of Corsica and brought it to the Walla Walla Valley.



DESCRIPTION

The Walla Walla Onion is a variety that is best when eaten raw or only slightly cooked. They sweeten any dish and they are not as pungent in comparison to typical onions as they have a very low sulfur content and a comparatively high water content. Walla Walla Onions are large and white in color and are typically earlier than other Spanish types. 105 days.

surprising to learn that it contains no fat and only around 60 calories. It contains vitamin C and is also sodium and cholesterol free, making it a perfect addition to any diet.



CULTIVATION

When harvesting Walla Walla Onions, be sure to look for onions with

a round shape and elongated neck. Also look out for relatively dry, thin skin around the onion. In comparison to other onions, the Walla Walla Onions have a shorted storage life, but can be kept for between three to six weeks if kept damp. Be careful not to store next to other vegetables though, as the onion can absorb their flavors. Onions are ready for harvest when the tops turn brown and look slightly pinched at the top. For more cultural help see our organic garden fact sheet under the 'Special Interest' section of the pull down menu on the home page of our website.



GROWTH

The Walla Walla Sweet Onion is an open-pollinated variety that is frost hardy and ready to be planted approximately four weeks before the last average frost day. The Walla Walla Onion hibernates in winter. The onions will grow best in fertile and well-drained soils. Walla Walla Onion plants should be planted approximately 6-9in/15-22cm apart and grow 12.18in/30-45cm tall.



USES

The Walla Walla Onion is used widely in cooking and is said to taste best fresh in salads and can also be used pizza topping and quiche filling. Walla Walla Onions are so sweet that some people even eat them like apples!



PROPERTIES

Although the Walla Walla Onion is quite sweet, it may be

Any enquiries can be directed to:

HERB HERBERT P/L PO Box 24 Monbulk Victoria 3793 Australia

E-mail: herb@herbherbert.com

This Herb description is for informal use only; we cannot accept any liability for any harm or illness arising from the misuse of the plant described above

www.herbherbert.com