

# Onion

*Allium cepa* · Onion family

**DIFFICULTY** Easy-moderate

**TYPE** Biennial, grown as annual from seed or seedlings

**MATURITY** 100–175 days



SUN  
Full sun



WATER  
Regular, taper  
before harvest



SOIL PH  
6.0–7.0



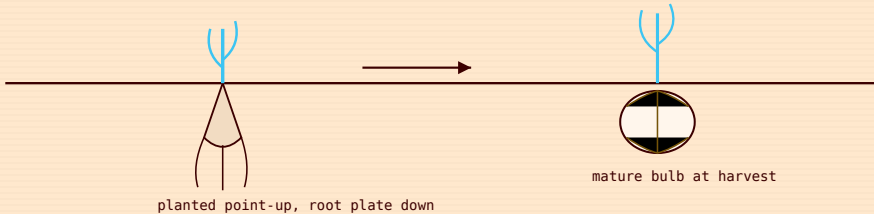
SPACING  
10cm × 30cm



DEPTH  
1cm

## 01 Day-length matters

Onions form bulbs in response to day length — short-day varieties for warmer zones, long-day for cooler ones. Getting this wrong means small or no bulbs.



## 02 Planting

|        |                                                                                    |
|--------|------------------------------------------------------------------------------------|
| METHOD | Sow seed or plant seedlings shallowly; choose a variety suited to your day length. |
| SOIL   | Loose, well-drained, weed-free.                                                    |
| TIMING | Sow or plant in autumn to late winter depending on zone and variety.               |

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

## 03 Growing care

- Keep beds weed-free — onions compete poorly with weeds.
- Water regularly, then stop 2–3 weeks before harvest.
- Feed lightly early on; avoid nitrogen once bulbing starts.
- Bend tops over gently once bulbing is well underway.

## 04 Problems

- **Onion thrips** — silvery leaf streaking; blast off with water, encourage predators.
- **White rot** — soil-borne; rotate beds for years if it appears.
- **Bolting** — cold snap after planting; plant at the right time for your zone.
- **Splitting bulbs** — inconsistent watering.

## 05 Harvest & storage

|            |                                                                                                     |
|------------|-----------------------------------------------------------------------------------------------------|
| SIGNS      | Tops yellow and fall over, necks soften.                                                            |
| METHOD     | Lift with a fork once most tops have fallen.                                                        |
| CURING     | Cure 2–3 weeks in a warm, airy, shaded spot until necks are papery.                                 |
| STORAGE    | Cool, dark, ventilated. Keeps 4–8 months.                                                           |
| PRESERVING | See <a href="#">Root Cellaring</a> (curing and storing alliums) for ways to keep a harvest surplus. |
| RECIPES    | Try our <a href="#">Caramelised Onion</a> — a way to use a glut.                                    |

## 06 Companions & rotation

### PLANT NEARBY

Carrot

Beetroot

Brassicas

Lettuce

### AVOID NEARBY

Beans

Peas

### ROTATION NOTE

Avoid replanting alliums in the same bed for 3–4 years.