

Spring Onion

Allium fistulosum · Onion family

DIFFICULTY Easy
TYPE Annual/perennial, direct sown
MATURITY 60–80 days



SUN
Full–part sun



WATER
Regular



SOIL PH
6.0–7.0



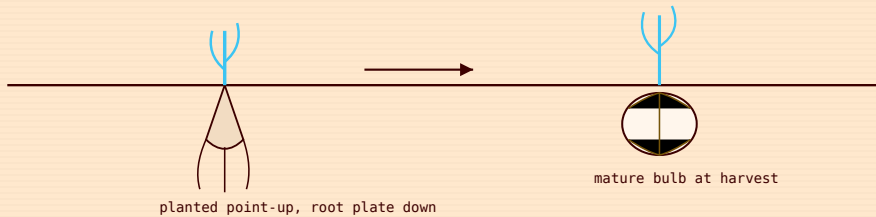
SPACING
5cm × 20cm



DEPTH
1cm

01 Harvested before bulbing

Spring onions are simply pulled young, before a true bulb forms — a fast, low-effort crop that can be tucked into gaps between slower-growing vegetables.



02 Planting

METHOD	Direct sow thickly in a short row or block.
SOIL	Loose, well-drained, moderately fertile.
TIMING	Sow year-round in mild zones for a continuous supply.

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.

04 Problems

- **Onion thrips** — silvery streaking; hose off.
- **Rust** — orange spotting; improve airflow.
- **Damping off** — young seedlings in wet, cool soil; avoid overwatering seedlings.
- **Bolting** — less of an issue since harvested young.

03 Growing care

- Succession sow every few weeks for a steady harvest.
- Keep soil evenly moist.
- Harvest by pulling every second plant to let others size up.
- Feed lightly if growth looks slow.

05 Harvest & storage

SIGNS	Usable from pencil-thickness onward.
METHOD	Pull by hand, whole plant.
CURING	None needed.
STORAGE	Fridge crisper, about a week.
PRESERVING	See Root Cellaring (curing and storing alliums) for ways to keep a harvest surplus.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Carrot Tomato Lettuce	Beans Peas	Fast crop; rotate loosely with alliums as a group.