Onions, shallots, garlic and leeks are all in the same genus of *Allium* and have much in common. Onions are the most popular of these crops in much of our country, but here in “spicy” Louisiana, shallots and garlic are at least as important. They are all quite hardy and grow from fall until late spring. Although the alliums are used mostly as seasonings, they’re a good source of vitamin B₁.

**Onions - *Allium cepa***

Onions may be grown for either bulbs or green tops (scallions). Planting from true seed can start in late September in north Louisiana and extends through mid-October in the south. Onions grown from sets or transplants should be planted in early winter.

Onions, particularly those grown for bulbs, produce best in light silty or sandy soils. Clayey soils may interfere with the swelling of the bulb. Adding plenty of organic matter or compost to these heavy soils can make good production possible.

Varieties of bulbing onions grown in Louisiana are the “short-day” types. This is very important when selecting varieties, since bulb formation in onions is controlled by day length and temperatures. Bulb initiation begins in the spring as days begin to get longer and the temperature rises.

Bulb size depends on variety and growing conditions. If a large bulb is desired, choose a variety capable of producing a large bulb, and develop a large, vigorous plant before bulbing begins.

Bulb shape depends on variety, depth of planting and soil type. Heavier soils and shallow setting produce a more flattened bulb. Crowding plants will also produce smaller and slimmer bulbs. There are several good “short-day” varieties for Louisiana conditions.

For red onions, the Red Creole and Creole C5 are popular selections. These are medium-small, pungent and store well. Red Burgundy, Red Grano, Tropicano and Red Granex produce a medium, mild bulb.

For white onions, the Crystal Wax is popular. It is a medium-sized, mild Bermuda type also used for bunching onions. White Granex hybrid, Contesa, Eclipse and Early Supreme are also very good.

Yellow onions offer the most choices. Granex 33 is the early hybrid grown in Vidalia. Granex 429 is medium-large and has a mild, sweet flavor. Texas Grano 1015Y produces a large, mild bulb that is very sweet under the right growing conditions. The Texas Grano 502 is well known for large, mild bulbs with fair storage potential.

Onions grown for green onions (scallions) or bunching onion use are not as fussy about soils. These onions are normally direct seeded thickly in the row and are grown to suitable size and then harvested for table use. Varieties for green onion use include Crystal Wax and the Japanese Bunching or “Nebuka” types, such as Evergreen White Bunch and Beltsville Bunching.

**Leeks - *Allium porrum***

Leeks are alliums that are similar to green onions but milder in flavor. Leeks are grown from seed or small bulbs planted in the fall. Although the above-ground portion resembles a thick-necked garlic plant, the thick white neck is used in soups, stews and for general onion use. Most varieties should be suitable for Louisiana gardens.

**Garlic - *Allium sativum***

Garlic is thought to have many uses from warding off cancer to protecting from evil. Here in Louisiana we use it to flavor food and boil shellfish. Varieties differ in size and pungency. The large bulbed Tahiti, or Elephant, variety produces large darker cloves on vigorous plants. These cloves are mild in flavor. The Creole variety is intermediate in size. Its pungency is moderate, and it’s not the best keeper. The Italian variety has the strongest flavor and stores best. Its cloves are small and have pinkish skin. Other varieties, such as California, Mexican, etc., also can be grown.

When you buy seed garlic, choose whole bulbs. Break apart the cloves just before planting. Planting a true clove in mid to late fall should provide a plant that produces a cloving bulb in spring. Some bulbs will produce offset corms, which will grow up against the lower side of the bulb. These tough little nutlike corms will produce a plant that develops a solid or noncloving bulb of garlic resembling an onion bulb. These solid bulbs may
be used for cooking. If replanted, the solid bulbs will produce plants that will clove the next year.

**Shallots - Allium ascalonicum**

Shallots are said to have been brought to Louisiana by DeSoto in 1532. They are a key ingredient in many Cajun dishes. Shallots are similar to multiplying onions but have a slight garlic flavor. Although most of the world thinks of shallots as dry bulbs, in Louisiana the green shoots are used as much as green onion or scallion substitute. Varieties of shallots commonly found in Louisiana include:

- **Bonheur**—medium sized, some resistance to pink root, produces good dry sets.
- **Delta Giant**—large and vigorous, some resistance to leaf spot and pink root, can be planted earlier and grows longer into summer before bulbing.
- **Summertime**—large, some pink root resistance, remains green year round and produces true seed in flower heads. May be increased by true seed or by dividing and separating.
- **Louisiana Evergreen**—large, pink root resistance, remains green year round and is increased by dividing and separating.

Eventually, you’ll find identifying these varieties to be difficult.

As the shallot set sprouts and divides into several stalks, the clump may be pulled and divided. Each stalk then may be harvested or set back in a row to grow and divide again.

**Allium Culture**

Seed for all alliums should be planted from mid-September through October. When grown for bulbs, they are long season crops harvested about nine months after seeding. These seeds are small and have very hard seed coats, so they are slow to germinate. A moist, well-prepared seed bed is important to obtain a good stand. Seed may be planted in drills (rows) on a garden row and allowed to mature in place, or they may be transplanted into a permanent row a few months later. Soaking seed for several hours in warm water will promote good germination.

Choose a well-drained garden loam or sandy soil that will not easily crust over. Spade the soil, and build beds high enough for good drainage. Mix into the bed a complete fertilizer like 8-24-24. Use about a pound per 25 feet of row. Cover seed with no more than 1/4 inch of good soil or sand. When plants are well sprouted, thin to proper spacing if they’re to be grown in place. More than one drill can be planted on a bed. Allow 6-8 inches between plants in all directions in high density plantings. Controlling weeds is more difficult when plants are crowded into multiple drills. Chemical weed control, particularly on the row, is very helpful in such cases.

Transplants are commonly planted for onions and leeks. Plants should be about the size of a thin pencil so they’re large enough to withstand the winter cold and shock of planting. Too large a plant going through win-

---

**Harvest and Use**

The shallots and young onions can be harvested for scallion use any time they reach sufficient size. With multiplying onions and shallots, you may pull the clump out, break off one stalk and replant it. This stalk will become re-established and begin to divide again if the weather isn’t too hot. Young bulbing onion varieties can be pulled early or thinned and used as scallions.

Leeks are harvested before they bulb and whenever their thick, white necks are big enough to use (usually in spring). Use them in soups, stews or for general onion use.

Some kind of bulb is formed by all these alliums when it gets hot enough or when you pull your crop to allow it to rest. If you want a crop of storage onions, choose a bulbing short-day onion. Small bulbs of onions, leeks or shallots may be replanted in the fall as dry sets. They may also be used as “boilers” or “picklers.”

Allium bulbs are ready for harvest when they have stopped swelling. At that time the leaves lose their healthy color, necks become soft and most of the tops lay over.

The garlic bulbs will have cloved at harvesttime. When two-thirds of the tops lay over, pull the plants and cure the bulbs. Pull the plants on a dry and sunny day, preferably after several such days. Allow them to lie on top of the row in the sun for a day or two. Gather the bulbs and trim off roots and tops, being sure to leave an inch or so of stalk at the neck to seal off infection. If you wish to braid the bulbs and store them this way, you must leave more top on the bulb for the braiding. Cure them for several weeks in a warm, dry area with good ventilation. After curing, hang them in a cooler, drier area as braids or in mesh bags, old pantyhose, etc.
Allium crops are easy to grow and have few major pest problems. Since they grow slowly and are shallow rooted, they will be subject to weed pressure. In small gardens, a sharp hoe is always a good form of weed control, providing you don’t cut too deeply into the soil. Herbicides cleared for use on alliums include formulations of Fluazifop, pendamethalin, oxyfluorfen, sethoxydim, trifluralin and glyphosate. Contact your county agricultural agent for more information.

Three disease problems are commonly found in Louisiana alliums. Purple blotch (*Alternaria*) starts as small, whitish, sunken spots on leaves and stalks. These spots enlarge and later become black or dark purple. Affected leaves may collapse and lay over. The bulb or neck may also be affected.

Downy mildew (*Peronospora*) first starts as small, pale-green flecks. Leaves later collapse and shrivel or lay over. Stalks may also be affected. Affected plants are stunted, and bulbs are very small.

Pink root, caused by the fungus *Pyrenochaeta*, lives in contaminated soil for many years. Affected roots become characteristically pink before rotting off. Without sufficient roots, plants become stunted, often exhibiting a dieback of the leaf tips.

Thrips is the major insect pest of the alliums. These small (0.04 in.) flying/crawling insects are generally tan or light in color. Heavy feeding on leaves and stalks produces a stippled, grayish color on the leaves. Tapping a leaf over a dark surface usually will reveal the pests.

Read all labels before applying pesticides. Using these materials properly will benefit you, your crops and the environment. Proper timing, application and the amount used are essential for the safe use of pesticides. Adjust spray water pH to 5-6.
Acknowledgments
The author expresses appreciation to Drs. Ken Whitam, Dale Pollet and Dennis R. Ring, specialists in plant pathology, entomology and entomology, respectively, for suggestions and information about insect and disease control practices and to horticultural specialists Drs. Mike Cannon and James Boudreaux.

Author
Thomas J. Koske, Ph.D., Professor (Horticulture)
School of Plant, Environmental and Soil Sciences