

Guåhan Produce Guide: Green Onions (Siboyas)



Plant Traits	Details
Plant Type	Leafy green
Size	3 feet tall
Spacing	4 to 5 inches apart in the row, 12 to 18 inches between rows or spaces, 6 to 8 inches apart in all directions in beds.
Bloom Time	20 to 30 days to harvest
Flower Color	White & Purple
Root Depth	1-2 inches
Pests	Aphids, Onion Root Maggot, Slug, Snail, Thrips

Diseases

Botrytis, downy mildew, and purple blotch

Health Benefits

- Lowers diabetes, heart disease, cholesterol
- Has cancer fighting agents
- Prevents body infections

Site Characteristics

Sun Exposure

Full sun

Soil Condition

Work best in well-drained soil; since they are short rooted, they need a friable soil that retains moisture

Support

none

Water

Water regularly

Fertilizer

Most soil fertility needs to be in the top 3 to 6 inches of soil since they have shallow roots. Any 1-2-2 ratio fertilizer works well.

From Seed to Harvest

How to Plant Seedlings

Plant seeds one-quarter-of-an-inch deep and one to three inches apart. Once planted make sure soil is evenly moist. Moisture is especially important during the germination phase which takes 7 – 14 days.

Transplanting Seedlings

Cut the onions and rinse the white stalks. Place in a cup and add water and place it near a bright window. Refresh the water every 2-3 days. After about a week of the green onions

in water, you can transplant them into soil. Rinse the onions after removing them from the container with water. Add soil to the container and water. Poke holes in the soil and plant the onions. Water the pot and wait for your green onions to be ready to harvest.

Maintenance

Green onions need about 1 inch of water per week. Mulch around the plants to conserve soil moisture and suppress weeds. Soil should be moist, but not soggy.

Harvesting

You can start harvesting as soon as the plants reach about 6 to 8 inches tall.

Interesting Facts

- Green onions, botanically a member of the Amaryllidaceae family, is a general descriptor used for multiple varieties that are harvested young before a bulb appears or are a variety that does not form bulbs altogether.
- Also known as spring onions, scallions, or salad onions.
- Green onions or *Allium Wakegi* belong to a community of small bulbed onions

Recipes

Steamed green onions

Instructions

Step 1: Preheat a grill for medium-low heat.
Step 2: Cut a sheet of aluminum foil to about 12 x 15 inches. Arrange the green onions side by side in the center of the foil sheet. Sprinkle the onions evenly with the garlic, salt, and

pepper. Arrange butter over the onions.
Keeping the green onions flat, fold the foil to make a sealed cooking pouch.
Step 3: Place the foil packet on the preheated grill away from the main heat source. Allow the green onions to steam for 5 to 7 minutes.

Ingredients

- Green onions
- Salt
- Pepper

Sources

1. [How To Grow Green Onions From Seed \(Step By Step Guide\) – Home & Hatch \(homeandhatch.com\)](https://homeandhatch.com/how-to-grow-green-onions-from-seed-step-by-step-guide/)
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5. https://harvesttotable.com/onion_growing_tips/
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