

---

955 Benton Ave., Winslow, ME 04901 • Phone: 1-877-564-6697 • Fax: 1-800-738-6314  
Email: [service@johnnyseeds.com](mailto:service@johnnyseeds.com) • Web Site: [Johnnyseeds.com](http://Johnnyseeds.com)

### SHALLOTS (*Allium ascalonicum*)

Shallots add wonderful flavor to soup, salad, vegetable dishes, omelets, and more.

- Unless you are planting immediately, store sets in a cool (33-45°F/0.05-7°C) place to prevent sprouting. If you use the refrigerator, ventilate the package well.
- Separate bulblets if attached in a cluster and plant individually in fertile, well-drained soil. Plant with the root end down (points up) about 1" deep (or ¾ their length), so that the pointed tips are visible above the soil level. Place 6" apart, in rows 8-12" apart.
- Shallots prefer to be well-weeded and watered. They grow best when they receive at least 1" of water per week.
- Unlike the large bulb of an onion, each set will form a new cluster of shallots. The crop will take 3-4 months to mature. You can expect to harvest 5-7 pounds of shallots for every pound planted.
- When tops begin to die back, pull the clusters and place in the sun for a few days to dry the skins. To prevent possible damage, avoid curing in full sunshine on especially hot days. If any of your shallots have thick necks, use them right away as they will not store well. The rest can be braided and hung, or put into mesh bags for winter storage. Shallots will keep for approximately 8 months if kept in a cool (33-45°F/0.05-7°C), dry place.
- Shallots are also well-suited for forcing indoors in tubs or pots for a fresh green onion crop during the winter.

LS PG 03/2013

SEED BREEDERS, GROWERS, AND MERCHANTS SINCE 1973

---

955 Benton Ave., Winslow, ME 04901 • Phone: 1-877-564-6697 • Fax: 1-800-738-6314  
Email: [service@johnnyseeds.com](mailto:service@johnnyseeds.com) • Web Site: [Johnnyseeds.com](http://Johnnyseeds.com)

### SHALLOTS (*Allium ascalonicum*)

Shallots add wonderful flavor to soup, salad, vegetable dishes, omelets, and more.

- Unless you are planting immediately, store sets in a cool (33-45°F/0.05-7°C) place to prevent sprouting. If you use the refrigerator, ventilate the package well.
- Separate bulblets if attached in a cluster and plant individually in fertile, well-drained soil. Plant with the root end down (points up) about 1" deep (or ¾ their length), so that the pointed tips are visible above the soil level. Place 6" apart, in rows 8-12" apart.
- Shallots prefer to be well-weeded and watered. They grow best when they receive at least 1" of water per week.
- Unlike the large bulb of an onion, each set will form a new cluster of shallots. The crop will take 3-4 months to mature. You can expect to harvest 5-7 pounds of shallots for every pound planted.
- When tops begin to die back, pull the clusters and place in the sun for a few days to dry the skins. To prevent possible damage, avoid curing in full sunshine on especially hot days. If any of your shallots have thick necks, use them right away as they will not store well. The rest can be braided and hung, or put into mesh bags for winter storage. Shallots will keep for approximately 8 months if kept in a cool (33-45°F/0.05-7°C), dry place.
- Shallots are also well-suited for forcing indoors in tubs or pots for a fresh green onion crop during the winter.

LS PG 03/2013

---

SEED BREEDERS, GROWERS, AND MERCHANTS SINCE 1973