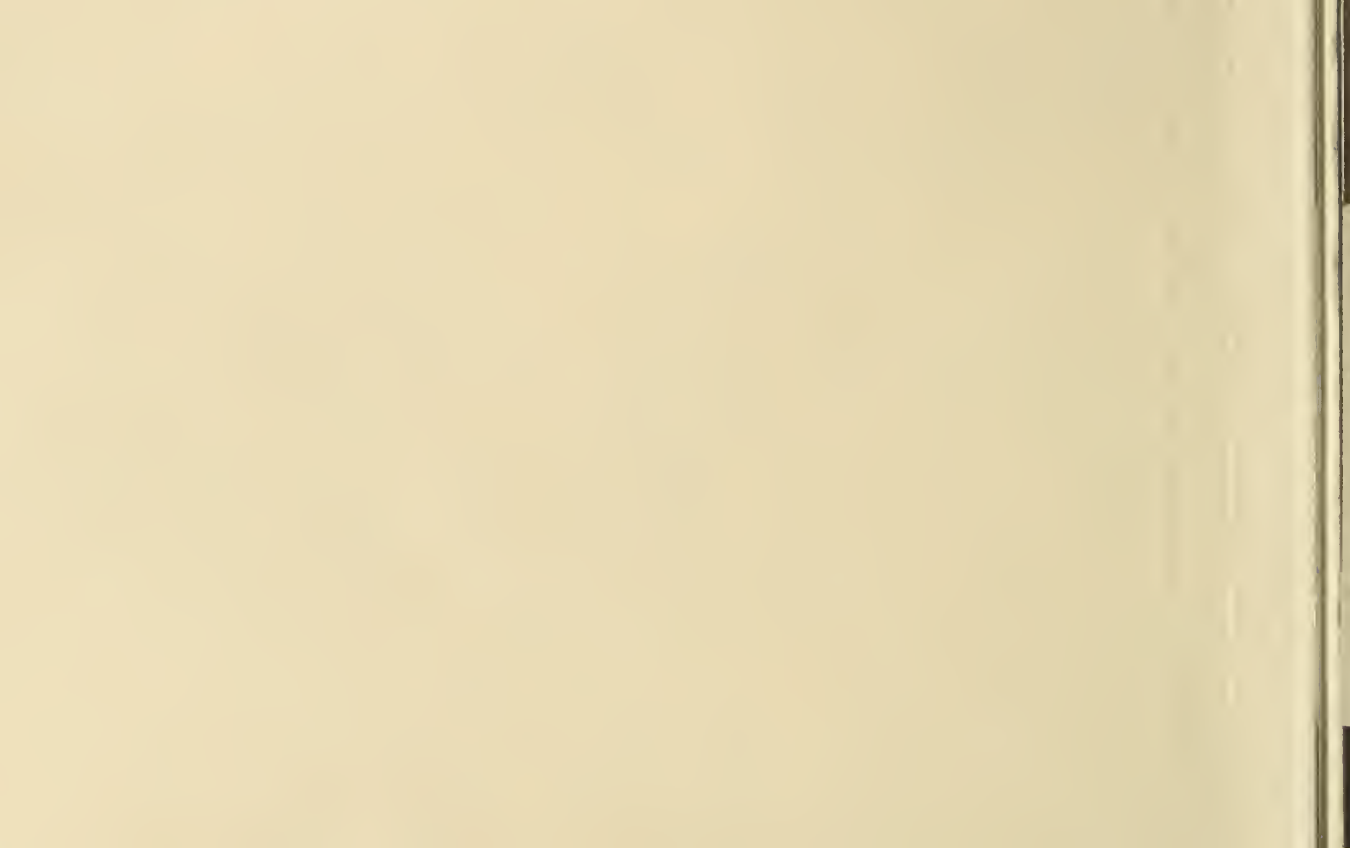


Historic, Archive Document

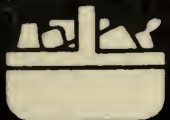
Do not assume content reflects current scientific knowledge, policies, or practices.



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ONIONS

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CONSUMER TIPS > >

SEASONS FOR DIFFERENT VARIETIES OF ONIONS

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec

Northern

Bermuda

Scallion

Leeks

Shallots

Chives

Library, U. S. Dept. of Agriculture

MAR 29 1941

(over)

POINTS TO LOOK FOR WHEN BUYING

1. Dry type (Northern, Bermuda) - should be bright, clean, hard, well shaped, dry. Thick tough necks not desirable. Look at neck and base as well as outer skin for signs of rot.

2. Green type (Leeks, Shallots, etc.) - should have fresh green tops; medium-sized necks, white for 2-3 inches from root; should be young, crisp, tender. If tops are wilted, yellow, twist neck and puncture with thumb nail to see if they are old and flabby, or have tough and fibrous necks.

THE ONLY WAY TO KEEP THE WEEPING DOWN to a minimum is to peel the onions in running water.

CONSUMERS' COUNSEL DIVISION

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