

# WITH OUR TENANTS

CULTURAL DIRECTIONS FOR

ONIONS

By PEDRO A. RODRIGO

Chief, Horticulture Research Section  
Bureau of Pland Industry

The season for Bermuda onion culture begins in September in localities or regions enjoying the first type of climate, where there is a distinct wet and dry season. Under the other climatic types, planting should start at the end of the rainy season, so that the crop will come to maturity at the height of the dry season. In this connection, it should be understood that onion matures in five months, starting from sowing the seed in the seedbed to harvesting the crop in the field.

The best soil for onion culture is a rich sandy loam, although any soil of good fertility will be able to grow a good crop of onion. The essential requirements are: (a) a good amount of moisture in the soil (supplied either by rain or irrigation water) to support a good vegetative growth,

and (b) a period of rainless days towards maturity in order to have a good quality crop.

Ordinarily, seedlings are raised in a seedbed for a period of 4 to 6 weeks. If the seedbed is rich, the seedlings should be ready for transplanting in four weeks.

In the meantime that the seedlings are being raised, the field should be put in shape. It should be freed from weeds and put in fine tilth. Raised beds of about a meter in width and of any length has been found practicable for all purposes. In a meter-wide bed, three or four rows may be established and the seedlings set at 10 cm. apart in the rows.

In transplanting, the bigger seedlings should be pulled up first—this is to be done after the seedbed has been thoroughly watered. In pulling, the roots are given a natural pruning. Because of the nature of

the leaves, they should not at all be clipped off, as is generally done with other seedlings. The onion seedlings are hardy so they can be transplanted any time of the day except during noon time.

Regular watering and weeding are necessary during the first two months of growth. If available, give the young plant a side dressing of ammonium sulphate at the rate of about 200 kilograms per hectare during the first month. Towards maturity when the bulbs are about an inch or more in diameter, irrigation should gradually be withdrawn or sparingly applied.

As soon as the tops of the plants topple down, the crop has reached maturity. The plants are then pulled up, wilted for about a day, and then put in the shade for further curing.

## Papaya Its

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thickens but not sugary. Pack in jars or cans and sterilize; 30 minutes for quart jars and No. 2 tall cans; 20 minutes for pints and No. 1 tall cans.

Besides the aforementioned methods for preparing commercial products of papaya, the following is a list of some recipes of papaya that may help or guide housewives, restaurants and refreshment parlors in varying their daily menu, prepared by Miss PATROCINIO SALES, former Home Economics Agent of the Plant Utilization Division, Bureau of Plant Industry:

### Baked Papaya Combination

- 1 cup green papaya, sliced
- 1/2 cup tomatoes, sliced
- 2 tablespoons onions, chopped
- 1 tablespoon green pepper, sliced
- 1-1/2 tablespoons butter
- 1 teaspoon salt

1/8 teaspoon pepper, ground

Mix all the ingredients and place in a greased baking dish. Bake in moderate oven 30 minutes.

### Creamed Papaya Soup

- 1 cup ripe papaya
- 2 cups water
- 2 pieces bay leaves
- 1 medium sized onion, sliced
- 2 tablespoons margarine
- 1/2 cup evaporated milk (add water to make 2/3 cup)
- 1/2 teaspoon salt
- a pinch of pepper

Boil papaya with bay leaves, water and onion, 10 minutes. Pass through a sieve

and set aside. Melt margarine; stir in the flour; add the milk and cook until thick. Mix the strained papaya and heat to boiling. Then season with salt and pepper. Serve hot.

### Papaya Escabeche

- 2 cups green papaya, cut in strips
- 1 medium sized fish
- 1 large onion, sliced
- 1 head garlic, sliced thin
- 1 tablespoon ginger, sliced into strips
- 1 sweet-red pepper, cut in strips
- 3 tablespoons vinegar
- 1 hot pepper, cut in strips
- 1-1/2 cups water
- 3 tablespoons toyo
- 1-1/2 tablespoons flour
- 4 tablespoons sugar
- 2 tablespoons lard
- 2 tablespoons salt

fat for frying fish

Clean fish and sprinkle with salt. Let stand about 15 minutes, and drain well. Fry in hot fat until brown and set aside. Saute the papaya together with garlic, ginger and onions until half cooked; then add the salt and a mixture of hot pepper, vinegar, water, sugar, toyo and flour. Continue cooking until the sauce thickens and the papaya is almost tender. Place fish on a platter and pour over it the gravy mixture. Garnish with sliced red-sweet pepper.

### Papaya Fritter

- 2 cups half ripe papaya, cut in small tubes
- 1-1/4 cups flour
- 2/3 cup milk, diluted with equal amount of water
- 2 teaspoons baking powder
- 1/4 teaspoon salt

1 egg

Mix the well beaten egg with milk; add to sifted dry ingredients; add papaya and mix well. Drop the mixture by teaspoonfuls in deep hot fat and fry until golden brown. Roll in sugar.

### Papaya Salad

- 1 cup ripe papaya, cut in cubes
- 1 tablespoon cut boiled shrimps
- 1/2 tablespoon onion, chopped
- French dressing
- parsley
- fresh lettuce leaves

Mix papaya, shrimps and onions. Add the French dressing. Arrange on a bed of lettuce leaves on a salad plate, and garnish with parsley. Chill and serve cold if necessary.

### Papaya Tidbits

- 1 cup candied papaya
- 1/2 cup papaya maraschino, well drained
- 1/2 cup roasted peanuts (other nuts may be used)
- 1/2 cup confectioner's sugar
- 1/4 teaspoon salt

Mix papaya, peanuts and maraschino and pass through a food chopper. Add salt and sugar and mix well. If somewhat dry, add a small amount of calamansi juice. Roll to a long, cylindrical form and dust with sugar. Let stand about 2 hours. Slice before serving.

### Papaya-Pili Nut Roll

- 4 cups ripe papaya pulp, mashed
  - 2 cups sugar
  - 1 cup-pili nuts, roasted and chopped
  - 4 tablespoons glucose
  - 4 tablespoons calamansi juice
  - 1' teaspoon vanilla or any other flavoring
- Mix papaya pulp, sugar, glucose and ca-