Green onions belong to the group, Allium and are typically grown for its white stem and green leaf sheaths. “Koba” is a green onion variety sold at the University of Hawaii, College of Tropical Agriculture and Human Resources. “Koba” is typically grown from seed (Photo 2) and can be ready to harvest in 60 to 90 days (Takeda, Fukuda and Hamasaki, 1996). After 90 days the plant will produce seed and die back. “Koba” has good commercial horticultural qualities due to its productivity, dark green color, processing characteristics and shelf life.
Green onions can also be propagated via divisions. In 2009, Extension agents noticed a pot of green onions, that never set seed, growing at the Poamoho Research Station (Photo 1). The station manager had maintained the green onion variety in a pot in the greenhouse area. The manager thought it was a good backyard-type of green onion as it was easily to propagate via division (Photo 3) vs seeds.

Sugano, Uyeda and Wang increased the plant via divisions in the hydroponic cinder beds, then eventually evaluated the cultivar in static hydroponics and soil based systems (Photo 3). Overall, the variety is a good eating green onion but it has a very short shelf life after harvest.

The “Poamoho” Green Onion is a good backyard vegetable that should be in every home garden in Hawaii. It never sets seeds, is easily propagated via divisions and can be readily available whenever dinner is ready.
Photo 3: Mature “Poamoho” Green Onion can be easily grown in a container and harvested as needed to supplement any home cooked dish.

REFERENCE:

