



October 2019 Michigan Onion Newsletter

Research Reports Available

Revisiting Nitrogen Management for Onions on Muck Soils by Zack Hayden

<http://michiganonion.com/wp-content/uploads/2019/07/Revisiting-Nitrogen-Management-for-Onions-on-Muck-Soil.pdf>

Bacteria Associated with Onion Foliage in Michigan and Their Copper Sensitivity by Mary Hausbeck

<https://apsjournals.apsnet.org/doi/abs/10.1094/PHP-03-19-0022-RS>

Effects of Temperature, Relative Humidity, and Plant Age on Bacterial Disease of Onion Plants by Mary Hausbeck

<https://apsjournals.apsnet.org/doi/abs/10.1094/PHP-05-19-0038-RS>

2019 Michigan Onion Variety Trials by Darryl Warncke

<http://michiganonion.com/wp-content/uploads/2019/09/2019-trials-1.jpg>

<http://michiganonion.com/wp-content/uploads/2019/09/2019-trials-2.jpg>

The Michigan Onion Committee (MOC)

In case you missed the last newsletter, Greg Bird took over as Executive Director from Val Vail-Shirey on March 1, 2019. MOC now resides at the office of Executive Director, Greg Bird.

Please use the following as contact information:

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The Michigan Onion Committee (MOC)

Thank you for the service of our two onion committee appointees who have been on the committee for previous years: Eric Schreur and Dan Steenwyk.

Welcome to our new onion committee appointees:

Mark J Nail of Marshall

Mitch Schreur of Hudsonville

Kristin Oomen's (appointment being renewed) of Scotville

Onion Assessments

The 2019 growing season is ending and onions are going into storage. Attached to this newsletter, with this mailing, or on this website are two documents regarding the onion assessment. One explains the assessment and the other is the form for 2019.

Onion Committee Meeting Calendar

Date	Location	Time
08/29/2019	V&W Farms - 10143 Wilson Ave SW, Byron Center, MI 49315	5:30pm
12/11/2019	Devos Place - Grand Gallery Overlook CD	12:45pm
02/27/2020	MSU Agronomy Farm - 4450 Beaumont Rd, Lansing, MI 48910	10:00am
06/18/2020	Celery Promotion - 5009 40th Ave, Hudsonville, MI 49426	12:00pm

Mediation Now Available to Help Resolve Lease, Farm Transition, Neighbor Disputes

Michigan farmers can now mediate a wide range of disputes at no cost through the Michigan Agricultural Mediation Program (MAMP) thanks to the 2018 Farm Bill.

The bill enables the MAMP to mediate agricultural issues involving leases, farm transitions, organic certification, next-door neighbors and more.

For details, check out: <https://www.agmediation.org/>



At the 2019 GL Expo: HARVESTING INNOVATION (WED 2-4pm)

A few short years ago ACRE began Sewing The Seeds that would bring new technology and innovation to serve the Michigan Agriculture industry. We started with a simple question to our farmers and processors, what innovations can help you today. ACRE wants to help today, not at some random date in the future.

ACRE has a booth at the 2019 Fruit and Vegetable Expo showcasing innovation and technology many of you can use today. At this session ACRE will be showcasing companies with solutions ready to deploy. At this session you will meeting founders seeking investment capital and customers who would benefit from their technologies. The companies will share their ideas to:

- Humanly and safely repel birds and wildlife from crops increasing yields and avoiding disease.
- Aggregate bio waste materials from farms to convert that material into valuable fuel
- Enable owners of equipment to rent to neighboring farmers to monetize periods of low utilization
- Provide a growing module to produce crops 365 days a year in any climate.

Visit our booth and attend our pitch event to learn more. www.acreagtech.com

At the 2019 GL Expo: MSU Food Processing Mobile Lab

The new MSU Food Processing, Technology and Safety IAT certificate program will be available to students beginning in the fall 2019 semester. In conjunction with a food-processing certificate program, and to help train students on the most up-to-date equipment, three mobile food labs can help meet these needs.

As of this moment, plan on visiting the brand new **MSU Food Processing Mobile Lab** in the rear of the trade show at the GL Expo, Dec 10-12, 2019.

MSU survey request for wildlife damage in specialty crops

<https://www.canr.msu.edu/news/msu-seeks-farmer-input-on-wildlife-damage-to-crops>

Michigan Good Food Fund

Colleagues at the Good Food Fund at MSU, are hosting an educational session on Dec 9 in Grand Rapids. As well, the Good Food Fund has grants available. Please take a look at both this educational session and the grant opportunity at <http://migoodfoodfund.org/>

From the National Onion Association Website

(<https://www.onions-usa.org/>)

Spicy Sheet Pan Roasted Jambalaya



Description

Full of fresh and zesty flavors, this easy sheet pan dinner is sure to be a hit with your family.

Ingredients

- 1 large yellow onion, diced
- 1/2 large green bell pepper, diced
- 1/2 large yellow bell pepper, diced
- 1/2 large red bell pepper, diced
- 3 stalks celery, sliced or diced
- 2 garlic cloves, minced
- 1 to 2 jalapeños, seeded and diced
- 1 pint cherry tomatoes
- 3 tablespoons olive oil, divided
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon Cajun seasoning blend
- 1 link (13.5 ounces) Andouille sausage, sliced

- 1 pound large shrimp, peeled and deveined
- Linguine noodles, cooked according to package directions
- 1-2 lemons, sliced in very thin wedges
- 2 green onions, sliced Fresh chopped parsley

Directions

Preheat oven to 400 degrees Fahrenheit. Line a large 13x18-inch sheet pan with parchment paper. In a large bowl, combine onion, bell peppers, celery, garlic, jalapeños, tomatoes, with two tablespoons olive oil, salt, and pepper until evenly combined. Spread out evenly on the pan into a single layer. Add slices of Andouille sausage. Roast in the oven for 15 to 20 minutes or until vegetables are tender and start to get a golden brown char on their edges.

While the vegetable and sausage mixture is in the oven, toss shrimp with the Cajun seasoning and prepare the linguine noodles. When ready, remove the baking sheet from the oven. Place shrimp on top of the vegetable and sausage mixture in a single layer. Top with half the lemon wedges. Return to the oven and cook about 5 to 8 minutes or until the shrimp are cooked through and an opaque pink.

Serve over linguine garnished with green onions and parsley with remaining fresh lemon wedges on the side. Makes 4 to 6 servings.

Special notes

Recipe and image provided by the National Onion Association/www.onions-usa.org