

# April 2020 Michigan Onion Newsletter

## Current Onion Research

Pathogens Causing Bulb Rot in Onion and Stemphylium Update by Dr. Mary Hausbeck

<https://glexpo.com/wp-content/uploads/2019/12/Onion-Wednesday-AM.pdf>

Onion IPM thrips and bacterial rot-Leach et al 2020

Specialty Crop Block Grant also with Dr. Mary Hausbeck: “Leaf Blight Decreases Michigan Onion Yields and May Increase Bulb Rot: New Approaches Are Needed” This field work is scheduled to begin summer 2020.

Greg Bird is participating in the stakeholder advisory panel for: “‘Stop the Rot’ USDA NIFA SCRI Onion Bacterial Project”

To see this report: “Challenges in integrated pest management: A case study of onion thrips and bacterial bulb rot in onion” go to <http://michiganonion.com/onion-thrips-bacterial-bulb-rot-report/>

## The Michigan Onion Committee (MOC)

**Appointees:**

Michael Bosch of Hamilton

Bruce Klamer (Chair) of Byron Center

Mark J Nail of Marshall

Kristin Oomen of Scotville

Mitch Schreur of Hudsonville

Greg Bird - Executive Director

Michigan Onion Committee

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## Thank You - 2019 Onion Trials and Twilight Dinner Sponsors

## Onion Committee Meeting Calendar

Date	Location	Time
06/18/2020	Celery Promotion Bldg - 5009 40th Ave, Hudsonville, MI 49426	12:00pm
August 2020	Twilight Dinner (typically Byron Center)	
Dec 2020	Devos Place - Annual Meeting at GL Expo in GR	
Feb 2021	Research meeting (typically MSU)	

## From the National Onion Association Website



**NATIONAL ONION ASSOCIATION**  
*Statistical Report \**  
(Est. of 50# Units)

**Due to the volatile market in light of the Covid-19 pandemic we will be issuing a May report. This will enable us to fully assess the market during this unprecedented time.**

	2018/19	2017/18	April 1st Stocks (X 1000)					Stocks on Hand	
	PRODUCTION	PRODUCTION	2015	2016	2017	2018	2019	Mar. 1, 2020	Apr. 1, 2020
NEW YORK	6,587,000	8,541,000	544	400	584	650	290	846,000	549,000
MICHIGAN	1,776,000	1,940,000	46	32	35	30	0	150,000	0
N.DAK/MINN/OHIO	1,330,000	1,440,000	362	213	33	306	0	212,000	90,000
WISCONSIN	1,313,000	1,322,000	123	137	108	120	18	523,000	230,000
OTHER	801,000	888,000	46	81	64	83	12	0	0
CALIFORNIA	4,137,000	3,932,500	225	295	403	105	0	200,000	85,000
COLORADO	2,176,000	3,569,000	0	0	0	0	0	80,000	0
IDAHO-E. OREGON	31,850,000	28,803,000	2,966	2,526	3,090	2,229	1,330	4,392,000	1,105,200
WEST/CEN. ORE.	10,440,000	8,850,000	1,905	1,485	2,233	2,950	2,248	3,845,374	2,451,800
UTAH	2,090,800	1,536,000	0	0	0	0	0	76,000	6,000
NEVADA	6,750,000	5,334,000	20	10	20	28	25	813,000	285,000
WASHINGTON	30,740,000	32,480,000	4,291	3,734	4,701	2,109	2,100	5,172,900	1,850,500
U.S. TOTAL	99,990,800	98,635,500	10,528	8,913	11,271	8,609	6,023	16,310,274	6,652,500

\* Late Summer/Fall Storage crop estimates revised where applicable.

*Information and estimates in this report are compiled with reasonable care. The report is not warranted, nor is any liability accepted. This report is an NOA membership service; forwarding copies to others via any means without express consent of NOA is forbidden.*

[\(https://www.onions-usa.org/\)](https://www.onions-usa.org/)

## Best Ever Onion Rings

3 large onions (about 9 to 11 ounces each), peeled and trimmed

1 cup flour

1 teaspoon paprika

3/4 teaspoon salt

1/4 teaspoon pepper

1 cup nonalcoholic or regular beer

Vegetable oil

### Directions:

Cut onions crosswise into 1/2-inch slices; pull apart into rings. (Refrigerate broken or end pieces for other uses.) Combine flour, paprika, salt and pepper in large bowl. Stir in beer, beating with wire whisk until foam is gone.

**Baked version:** Toss onion rings in batter. Transfer to plate, letting excess drip off as you transfer. Heat about 1 tablespoon oil in large 12-inch nonstick skillet over medium-high heat. Place about half the onion rings in single layer in heated skillet, cook until browned, turning once, about 1-1/2 minutes on each side. Repeat with remaining onions. Transfer to ungreased shallow baking pans or cookie sheets,

arranging in single layer. Bake at 425 degrees for 6 minutes, or until crisp.

Makes 6 servings.

**Deep-fried version:** Heat at least 2 inches oil in deep-fryer for 5 to 10 minutes or according to fryer directions. (If fryer has a temperature adjustment, set it at 375 degrees and heat until light goes out.) Drop batter-coated onion rings into hot oil (about 10 to 20 at a time). Fry 2 to 4 minutes or until crisp. Drain on paper towels before serving. Makes 6 servings.

Variation: Add 2 teaspoons each of dried thyme, chili powder and ground cumin to batter. After baking or frying, sprinkle crispy rings with additional chili powder, ground cumin or bottled pepper blends, if desired.

**Per serving:** 242 cal, 3.9 g protein, 29.5 g carb, 3.1 g fiber, 12.5 g fat, 113 cal (36%) from fat, 0 mg chol, 5.2 mg sod, 0 VitA, 9.48 mg VitC, 31.5 mg cal, 1.28 mg iron.

### Special notes

Recipe and image provided by the National Onion Association/[www.onions-usa.org](http://www.onions-usa.org)

## At the 2019 GL Expo: MSU Food Processing Mobile Lab

The new **MSU Food Processing Mobile Lab** was not 100% complete at the beginning of December, 2019. Thus the lab did not make it to the 2019 GL Expo. Expect to see the lab in the trade show at this year's GL Expo, Dec 8-10, 2020.

## Michigan Onion Assessments

The 2019 growing season came and went as well did the storage season. The prices of onion were not sufficient. I heard a few onions were moved at the very end of the season right when we ran into the pandemic. Since the onion storage season has ended, if you are a grower or a packer, a page including your recorded assessments for the year is included. Everyone who paid assessments last year received a page regardless if you grew onions this year. We are still expecting a few assessments to come in from the end of the season. The data is from assessments received through 4/20/2020.