

July 2020 Michigan Onion Newsletter

Current Onion Research

Specialty Crop Block Grant - Dr. Mary Hausbeck: "Leaf Blight Decreases Michigan Onion Yields and May Increase Bulb Rot: New Approaches Are Needed" This field work is underway. Dr Hausbeck applied for and received the essential research waiver needed to conduct the research which includes a comparison of fungicide programs that were initiated at three different times. The project team also launched the research to compare fungicide programs applied according to the calendar versus a disease forecaster. Another plot will focus on a new fungicide for onions in cooperation with the USDA IR-4 Program and will include collecting the treated plants for residue analysis to support registration.

USDA NIFA SCRI - "Stop the Rot' 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/>

A survey is in need of responses for this project. This can be done by growers, packers, or stakeholders, please consider completing this: <https://bit.ly/3gaZwDH>

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

6835 South Krepps Road

Saint Johns, MI 48879

517-663-6725

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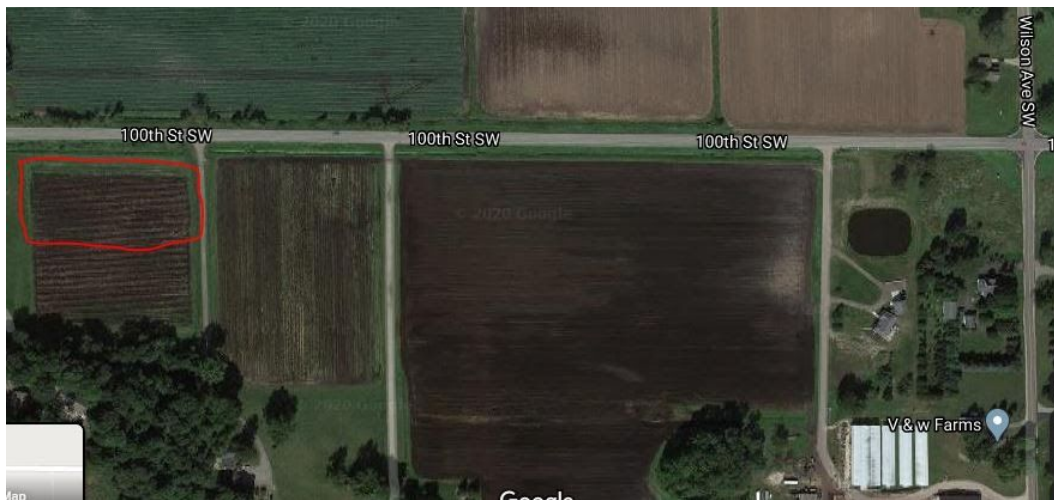
Thank You - 2019 Onion Trials and Twilight Dinner Sponsors

Onion Trials Details

The 2020 MOC onion trials are once again being managed by Darryl Warncke of MSU. This year the trials are mostly at V&W Farms (home of Bruce Klamer and location of our dinner. There are some red onions that are part of the trials at Eding Farms)

Here is what you will see if you come to the onion trials at 5:30pm on August 20, 2020. If you cannot make it that night you are welcome to stop by and view the trials on your own. V&W Farms is 4040 100th St SW, Byron Center, MI 49315. The trials are circled on this map, the third field west of Wilson Avenue. The onion trials are in the north half of that field. To get to the trials use the 3rd drive west of Wilson on 100th St. This is a private drive so please respect the drive and do not park on it, park on the grass strip just north of the field. Take care if the ground is wet.



Planting Order	Variety	Seed Source	Planting Order	Variety	Seed Source
1	Oneida	Seedway/Bejo	9	Aldrin	Seedway/Bejo
2	Milestone	Takii	10	RS-281	Rispen
3	Champ	Solar	11	Armstrong	Solar
4	SS 4201	Solar	12	Powell	Bejo
5	Quintus	Rispen	13	Trailblazer	Takii
6	Dawson	Seedway/Bejo	14	SVNY 1141	Takii
7	Outlander	Takii	15	Traverse	Takii
8	Highlander	Takii	16	Red 1 - Red Mountain	Bejo
			17	Red 2 - Red Spring	Bejo



Onion Committee Meeting Calendar

Date	Location	Time
August 20, 2020	MOC Twilight onion trials and dinner - V&W Farms -10143 Wilson Ave SW, Byron Center, MI 49315	5:30pm
Dec 2020	MOC Annual Meeting at GL Expo- Devos Place	???
Feb 9, 2021	MOC Research meeting (typically MSU)	12:00pm
June 17, 2021	MOC meeting - Celery Promotion Bldg - 5009 40th Ave, Hudsonville, MI 49426	12:00pm

Michigan Onion Assessments

The 2020 growing season harvest will be beginning soon. The MOC offices moved this year, so another new address is being provided. Please send assessments to:

Michigan Onion Committee
6835 S Krepps Rd
St Johns, MI 48879

Attached or included you will find the 2020 onion assessment instructions and form. Mail this form in with your monthly assessment check.

We need to submit several names to the governor for new appointees. Please contact Greg Bird if interested.

Sushila Chaudhari

Dr. Sushila Chaudhari joined Michigan State University in January 2020 as an Assistant Professor of weed science for edible specialty crops in the Department of Horticulture. Before joining MSU, she worked in a joint position with North Carolina State University (NCSU) as a Post-doctoral Research Scholar and with Kansas State University (KSU) as a visiting scholar. At NCSU, she worked on weed management research projects in numerous vegetable, small fruit, and tree fruit crops. At KSU, her research focus was to study the herbicide resistance including mechanisms and inheritance of herbicide resistance in different weed species.

Sushila grew up on a farm in Sri Ganganagar, Rajasthan, India and earned a B.S. (Hons.) in Agriculture from Punjab Agricultural University, India. She earned her M.S. degree in weed science from the University of Florida, where she developed an effective management strategy for paragrass (*Urochloa*



mutica, an invasive weed) control in the Florida wetlands using chemical and cultural weed management practices. She has earned her doctoral degree in Horticultural Science from NCSU, where her project aimed to understand the different aspects of weed management in grafted tomato and eggplant.

At MSU, her long term goal is to develop integrated weed management strategies by incorporating biological knowledge with chemical, physical, and cultural management tools to achieve sustainable, effective, and economical weed management in Michigan edible specialty crops. She is aiming to serve the Michigan Onion Committee and looking forward to interact and connect with growers to know and address their weed-related concerns. Some of her research objectives for onion growers are to develop integrated weed management strategies (both chemical and non-chemical), identify and manage herbicide resistant weeds, evaluate new herbicides products, and develop weed control guidelines and programs.

From the National Onion Association Website

NOA Online Auction

July 29 - August 12 at <https://www.booker.auction/noa-fundraiser/>

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

Asian Bitter Onions

Description

Serve these onions as an accompaniment to grilled beef or game, roasted meats or poultry. It can also be an accompaniment for cooked grains or roasted vegetables.

Ingredients

Yield: 12 servings (1/2 cup each)

3 pounds sweet onions, thickly sliced

2 tablespoons grapeseed oil

2 tablespoons garlic, minced

1 ½ cups rice wine vinegar

½ cup soy sauce

1/3 cup honey or molasses

2 tablespoons bitters, orange

1 tablespoon mustard seeds

3 whole star anise

½ teaspoon red pepper flakes

In a large skillet, heat oil over medium-high heat; add onions and cook 4 to 5 minutes or until onions start to

soften and take on color. Add garlic and continue to sauté 1 minute. Stir in vinegar, soy sauce, honey, bitters, mustard seeds, anise and pepper flakes and bring to a boil. Reduce heat and simmer 15 to 20 minutes, stirring occasionally. Remove from heat and let cool to room temperature. Strain out onions, reserving cooking liquids. Remove anise pods and discard.

Add strained cooking liquids back to pot and bring to a boil. Reduce liquids by half until thick and syrupy (about 1 cup). Remove from heat. In bowl, toss onions with reduced cooking liquids to coat. Serve warm or at room temperature. Or cover and refrigerate until ready to serve.

Special Notes

Per serving: 129 calories, 2 g protein, 4.5 g fat, 20 g carbohydrates, 1.5 g fiber, 172 mg sodium.

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