ONION

Allum Cepa

Final Crop Analysis

Estimated Harvest goals:

Market	**Total Yield Goal** [lbs/units]	**Notes**
CSA	6125 lbs	
Farmers Market	84 lbs	
DC	1000 lbs	Great market, standing order earned us a solid amount of income
Earthfoods	775 lbs	
Greeno	175 lbs	
Sylvan	100 lbs	
Big Y	627 lbs	
Catering	400 lbs	
Sweets	75 lbs	

Cultivars/varieties and seeds:

Cultivar	**Source**	**Amount**	**Cost**	**Org or Untreated?**
Red Wing	Johnny's	6000	$42.40	O
Cortland	Johnny's	6000	$32.71	O

Reasons for selecting these cultivars:
Red wing for red and cortland for yellow. These onions are common for northeast farmers where the season is not ideal length for onion cultivation. Red wing recommended for northern growers and cortland good for long storage.

Did the variety description meet your expectations? Why or why not?
Yes, both cortland and redwing grew well, nice bulb formation, good onion for north east, fast growing onions. Both have stored nicely.

Would you recommend these varieties again?
Absolutely, they have been grown in the past and continue to do well

Make suggestions for two other varieties you think would be interesting to try in 2020. List your reasons.I would not recommend growing other onions, these two varieties seem perfect for now. Other varieties were tried last year and did not perform well. Why change what grows good?

Farmer Notes*: Onions came out great! We were blessed to have minimal thrip pressure. We kept up with weeding very well. We cured them in Hay grove which worked okay. Some onions did not size up, maybe due to lack of fertility or stunting due to lack of water in specific areas early on in the season. I would recommend having a better plan for curing. 2020 crew should make onion racks so curing happens evenly and there is less rot, we lost a lot of onions to rot from them being on the ground and working was difficult with the ground covered in onions.*

How and when the crop was seeded/transplanted:

Greenhouse seeding

Variety	Seed date	Tray size	Number of trays	Notes on germination
Cortland	3/4	128	17	First planting of the season, good opportunity for people to learn to seed in trays.
Redwing	3/4	128	17	

Field Planting Info:

Planting #	Plant date	Number of row feet planted	Rows per bed	Planting method	Notes on survival in field
Cortland	5/1	1800	2	holes with water wheel and hand plant	Some stunted
Redwing	5/1	1800	2	holes with water wheel and hand plant	Some stunted

Farmer Notes: *Onions are the first thing to be seeded in the greenhouse in March. It is important that they are done in time since our growing season here is short. Plan with the entire group to work on the onion seeding. It is a good opportunity at the beginning of the year to get everyone learning how to farm right away.*

Planting Information:

Expected yield/ft: 3 lbs

Direct seed or transplant: TP

In-Row Spacing: 1’

Between Row Spacing: 2’

Number of Rows Per Bed: 2

Bed Feet planted: 1800 ft

Field Planted In: A

Number of succession plantings: 1

Fertility: 4/16/19 Composted Chicken Manure 5-4-3 1000 lbs/acre

Cultural practices:
Planted by hand in black plastic with drip tape (two rows of holes made by waterwheel). Hand weeded holes. Toolbar weeded when young, hoeing bed edges. Straw mulch eventually between rows

Notes on Irrigation: Yes, as needed, was not crucial

Diseases observed: None

Potential Disease Threats: Purple blotch, root and bulb rot, pink root, neck rot, botrytis

Insect Pests observed:
Thrips
Damage caused: minimal silver streaks
How was it scouted or observed: Random samples taken across field.
Action(s) taken: None

Potential Insects: Thrips, maggots

Do you think the production practices needed for this crop was worth the yield that we received?
I think the plastic made it easy to weed but could have caused some onions to be stunted when it was dry, could have been irrigated though. We did spend a lot of energy weeding holes and paths and also putting hay down in paths. It was definitely worth it either way.

Farmer Notes: *Black plastic maybe not necessary for the size of the field we grow. Even with plastic, the onions were still thoroughly weeded by hand. I think for the size field it is, it would be worth trying to grow them without black plastic. I would also investigate mulching the entire field first with straw and planting into that. Since the student farm is a great place to try new things, I recommend trying both and comparing how it goes.*

Harvest & Storage:

When was the crop ready for harvest? How did you know?
Onions were ready late august to early September, we knew because the tops began to die.

How was it harvested?
Onions were harvested by hand and into crates.

List different post-harvest practices for each market (if any

Stored and sold in 25 pound onion bags

List different shipping practices for each market (if any)

What different or improved harvest and shipping recommendations can you make?
Bags work great

Storage and post-harvest handling:

Curing: Cured on tables/on ground in the haygrove, cured for about a month and then were stored in mesh onion bags in the cooler

Washing before storage: no

Storage Requirements: Stored at room temp or in cooler for extended storage

How should this crop be processed for long term storage: must be cured for storage, if not cured, trimmed tops and roots can be sold fresh using cooler for storage

Where your crop was stored this fall2016? Cooler at SD and shelves in barn

How well did this crop fair in storage and how did it enter storage? They did great bagged in the barn and also in crates. They also did well in the cooler at the barn.

Were there any problems in storage? None

What different or improved storage recommendations can you make?
Make shelves for hay grove curing so there is enough space and they will dry better than on the ground and make it easier for farmers to work

Farmer Notes: *Onions did great, we cured them pretty well and had a huge harvest. We made makeshift pallet tables in the haygrove which worked well. It would be a huge upgrade to have some wire mesh, multistory drying racks already made. This would be a good project for the early spring.*

Actual Yields and Sales: CSA:

Date	**Week #**	**Unit** lbs., bunches, bags	**Amount Per share**	**Total brought to CSA**	**Notes**
9/13	1	Individual Onions	4	6 bags (416)	
9/20	2	Individual Onions	4 full, 2 half	348	
9/27	3	Individual Onions	3 full, 2 half	245	
10/11	5	Individual Onions	3 full, 2 half	275	
10/18	6	Individual Onions	3 full, 2 half	275	
10/25	7	Individual Onions	3 full, 2 half	6 bags	
11/1	8	Individual Onions	3 full, 2 half	280	

Other Markets – report total amount sold to each market over the season

Market	**Price/unit**	**Total Units sold**	**Total amount of sales**
Big Y	$1/lb	85 lbs	$85
CSA		7 weeks	$250
Farmers Market			
Dining + Student Business	$1/lb	2575 lbs	$2575

Total Gross Income Received From Your Crop: $2910

Review and Recommendations:

What was different between what was done and what was planned?
The plan worked out very well. It was consistent with what we were able to sell.

What worked really well and should be continued?
The standing order with the dining halls was always delivered and generated most of our income for onions

What changes would you recommend for next year?
I would grow the same amount and keep the standing order with the dining halls. I think maybe more could be grown and sold for Big Y since we did not sell so much to them

Should we grow this crop again? Why or why not?
Yes we absolutely should, everyone loves onions. They store super long. They sold very well and the standing order was easy to fulfill.

Farmer Notes: *We grew a lot of onions. We had enough to sell, but a lot of onions got wasted since we did not adequate cure some and they got lost behind in the hoop house. It would be good if possible to preserve the harvest so it can be sold. That being said, I think we grew the perfect amount of onions, any more and we might now have gotten to process them for storage. The standing order with the dining halls was essential in selling the onions, I recommend continuing that and even adding more to the order if possible. I also recommend selling the onions for $1.25 or $1.50/lb ($1/lb seems cheap for local organic onions)*