

# DRY ONION INQUIRY

## Acreage and Production - 2009 Crop



**NATIONAL  
AGRICULTURAL  
STATISTICS  
SERVICE**

**California Field Office**  
P.O. Box 1258  
Sacramento, CA 95812  
Phone: 1-800-851-1127  
Fax: 1-888-478-5637  
E-mail: [nass-ca@nass.usda.gov](mailto:nass-ca@nass.usda.gov)

Please make corrections to name, address, and Zip Code, if necessary.

**PLEASE MAIL OR FAX BY JUNE 1, 2009.**  
**Fax Number: 1-888-478-5637**

Dear Reporter:

Your help is needed to prepare estimates of the dry onion crop. Please report dry onion acreage grown by your operation and/or from which you expect to process/ship. Also, report expected yield or total production from these acres. Return the completed questionnaire in the postage-paid envelope enclosed for your convenience or fax the report to 1-888-478-5637.

Response to the survey is voluntary and not required by law. However, your cooperation is very important to make California's estimates as accurate as possible. Individual reports are kept **confidential** and only used in State totals. If you have questions, please call Lena Schwedler at 1-800-851-1127, Ext. 134. Thank you for your assistance.

Of the following four choices, please mark which best defines your dry onion operation:

- Grower only.....Please complete the **Grower Section**.
- Shipper/Processor only.....Please complete the **Shipper/Processor Section**.
- Grower and Shipper/Processor.....Please complete both the **Grower** and **Shipper/Processor Sections**.
- Do not grow, ship or process dry onions.....Please fax or return questionnaire in the envelope provided.

### GROWER SECTION

Please report acreage and production of dry onions grown by this operation. **(Exclude green onions.)**

**1. Spring/Summer Fresh "Sweet " Dry Onions**

- Varieties not suitable for storage.
- Mild early maturing onions planted in late fall to spring for Spring/Summer harvest.
- Have thinner, lighter color skin and often used raw.

- Have higher water content, typically sweeter and milder than storage onions.
- Includes lightly processed (sliced, diced, peelers).
- **Exclude** dehydrator onions, which should be reported in item 2a.

		State Where Grown				
		California	Arizona	Nevada	Oregon	Other ( <i>specify</i> ) _____
a)	How many acres of Spring/Summer fresh "sweet" dry onions did you harvest between <b>April-June</b> of:					
	2009..... Acres					
	What was the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was the total production for that acreage in:					
	2009.....Production					
b)	How many acres of Spring/Summer fresh "sweet" dry onions did/will you harvest between <b>July-December</b> of:					
	2009..... Acres					
	What was or will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was the total production for that acreage in:					
	2009.....Production					
Did you report yield/production in ( <i>circle one</i> ):.....Cwt.      Tons      Bags = _____ lbs.      Cartons = _____ lbs.						

**2. Storage Onions**

- Moderate to strong, full-flavored onions which are noted for storing, exporting and cooking qualities.
- Dehydrator onions are much lower in water content (high soluble solids content). Usually grown under contract.
- Other varieties suitable for storage (including storage varieties used for fresh market).

		State Where Grown				
		California	Arizona	Nevada	Oregon	Other ( <i>specify</i> ) _____
a)	How many acres of dehydrator onions did/will you harvest between <b>April-December</b> of:					
	2009..... Acres					
	What was or will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was/will be the total production for that acreage in:					
	2009.....Production					
b)	How many acres of storage onions, other than dehydrator onions, did/will you harvest between <b>April-December</b> of:					
	2009..... Acres					
	What was or will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was/will be the total production for that acreage in:					
	2009.....Production					
Did you report yield/production in ( <i>circle one</i> ):.....Cwt.      Tons      Bags = _____ lbs.      Cartons = _____ lbs.						

**3. Crop Condition**

- Report condition now as a percent of normal growth and vitality you would expect at this time.
- Let 100 percent represent normal..... \_\_\_\_\_ Percent of Normal

## SHIPPER/PROCESSOR SECTION

Please report acreage and production of dry onions *shipped/processed* by this operation that were grown by this/and other operations. Include information for all points from which your firm ships. **(Exclude green onions.)**

### 1. Spring/Summer Fresh "Sweet " Dry Onions

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- Have thinner, lighter color skin and often used raw.
- Have higher water content, typically sweeter and milder than storage onions.
- Includes lightly processed (sliced, diced, peelers).
- **Exclude** dehydrator onions, which should be reported in item 2a.

		State Where Grown				
		California	Arizona	Nevada	Oregon	Other (specify) _____
a)	How many acres of Spring/Summer fresh "sweet" dry onions did you ship/process from that were harvested between <b>April-June</b> of:					
	2009..... Acres					
	What was the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was the total production for that acreage in:					
	2009.....Production					
b)	How many acres of Spring/Summer fresh "sweet" dry onions did/will you ship/process from that were/will be harvested between between <b>July-December</b> of:					
	2009..... Acres					
	What was/will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was the total production for that acreage in:					
	2009.....Production					
		Did you report yield/production in (circle one):.....Cwt.	Tons	Bags = _____ lbs.	Cartons = _____ lbs.	

### 2. Storage Onions

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		State Where Grown				
		California	Arizona	Nevada	Oregon	Other (specify) _____
a)	How many acres of dehydrator onions did/will you ship/process from that were/will be harvested between <b>April-December</b> of:					
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	What was/will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was/will be the total production for that acreage in:					
	2009.....Production					
b)	How many acres of storage onions, other than dehydrator onions, did/will you ship/process from that were/will be harvested between <b>April-December</b> of:					
	2009..... Acres					
	What was/will be the yield for that acreage in:					
	2009..... Yield					
<b>OR</b>						
	What was/will be the total production for that acreage in:					
	2009.....Production					
		Did you report yield/production in (circle one):.....Cwt.	Tons	Bags = _____ lbs.	Cartons = _____ lbs.	

### 3. Crop Condition

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