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

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.

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.)

Spring/Summer Fresh "Sweet " Dry Onions Varieties not suitable for storage.

٠	Mild early maturing onions planted in late fall to spring for
	Spring/Summer harvest.

- 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.

•	Have thinner, lighter color skin and often used raw.					
			State	Where Growr	ו	
		California	Arizona	Nevada	Oregon	Other (specify)
a)	How many acres of Spring/Summer fresh "sweet" dry onions did you harvest between April-June of:					
	2009 Acres					
	What was the yield for that acreage in: 2009					
b)	What was the total production for that acreage in: 2009Production					
b)	How many acres of Spring/Summer fresh "sweet" dry onions did/will you harvest between July-December of:					
	2009 Acres What was or will be the yield for that acreage in:					
	2009 Yield					
	OR What was the total production for that acreage in: 2009Production					
	Did you report yield/production in (circle one):	·· Cwt.	Tons Bags =	lbs.	Cartons	s = Ibs.
•	 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). 					
•	Other varieties suitable for storage (including storage varieties used for	fresh market)		Where Grown	1	
•	Other varieties suitable for storage (including storage varieties used for	fresh market) California		Where Grown Nevada	n Oregon	Other (specify)
• a)	Other varieties suitable for storage (including storage varieties used for How many acres of dehydrator onions did/will you harvest between April-December of:		State			Other (specify)
	How many acres of dehydrator onions did/will you harvest between April-December of: 2009 Acres		State			Other (specify)
	How many acres of dehydrator onions did/will you harvest between April-December of: 2009 Acres What was or will be the yield for that acreage in:		State			Other (specify)
	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage		State			Other (specify)
	How many acres of dehydrator onions did/will you harvest between April-December of: 2009 Acres What was or will be the yield for that acreage in: 2009 Yield OR		State			Other (specify)
	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than dehydrator onions, did/will you harvest between		State			Other (specify)
a)	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than		State			Other (specify)
a)	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than dehydrator onions, did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Acres		State			Other (specify)
a)	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than dehydrator onions, did/will you harvest between April-December of: 2009Acres		State			Other (specify)
a)	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than dehydrator onions, did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Yield OR	California	State			Other (specify)
a)	How many acres of dehydrator onions did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in: 2009Production How many acres of storage onions, other than dehydrator onions, did/will you harvest between April-December of: 2009Acres What was or will be the yield for that acreage in: 2009Yield OR What was/will be the total production for that acreage in:	California	State			

_ Percent of Normal

SHIPPER/PROCESSOR SECTION Please report acreage and production of dry onions <u>shipped/processed</u> by this operation that were grown by this/and other operations. Include information for all points from which your firm ships. <i>(Exclude green onions.)</i>								
•	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 W	/here Growr	า	
			California	A	rizona	Nevada	Oregon	Other (specify)
a)	How many acres of Spring/Summer fresh "sweet" dry onions did you ship/process from that were harvested between April-June of: 2009	Acres						
	What was the yield for that acreage in: 2009							
	OR What was the total production for that acreage in: 2009	P.roduction						
b)	How many acres of Spring/Summer fresh "sweet" dry onions did/will you ship/process from that were/will be harvested between between July-December of: 2009	Acres						
	What was/will be the yield for that acreage in: 2009.							
	OR What was the total production for that acreage in: 2009	Production						
	Did you report yield/production in (circle one):		Çwt.	Tons	Bags =	lbs.	Cartons	s =lbs.
2. • •	 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 W	here Growr	1	
			California	A	rizona	Nevada	Oregon	Other (specify)
a)	How many acres of dehydrator onions did/will you ship/process from that were/will be harvested between April-December of: 2009	Acres						
	What was/will be the yield for that acreage in: 2009.							
	OR What was/will be the total production for that acreage							
b)	in: 2009 How many acres of storage onions, other than dehydrator onions, did/will you ship/process from that were/will harvested between April-December of:	Production						
	2009 What was/will be the yield for that acreage in:	Acres						
	2009 OR	Yield						
	What was/will be the total production for that acreage in: 2009	Production						
	Did you report yield/production in (circle one):		Çwt.	Tons	Bags =	lbs.	Cartons	s = lbs.
3.	Crop Condition Report condition now as a percent of normal growth Let 100 percent represent normal	n and vitality ye	ou would expe	ect at this t	time.			cent of Normal

COMMENTS: Please comment on crop progress, condition, weather effects, quality, yields, etc.

Would you like	e to receive a free copy of the survey	results?		099
Reported by:		Date:	Phone: «PHONE»	
			Fax: <u>«PHONEFAX»</u>	

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0535-0037. The time required to complete this information collection is estimated to average 10 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.