

## 2014 Greenbank Farm OP Storage Onion Variety Trial

We evaluated 10 varieties of open-pollinated storage onions: five globe-shaped and four cipollini varieties. The final variety, Stuttgarter from Sativa Seeds, falls somewhere between globe and cipollini. We did two side-by-side repetitions.

Some of these varieties, including Stuttgarter and Rossa di Milano (from Fedco and Uprising Seeds) were standouts in our OP storage onion trial in 2013.

Our farm stays cool through most of the summer, and it can be difficult to mature and cure storage onions here. Partway through this season, powdery mildew hit. It's important for us to find onions that are both bolt-resistant and early. Ramata di Milano from Gourmet Seeds was the most bolt-resistant and had very vigorous, healthy plants. Cabernet from Johnny's Selected Seeds and Stuttgarter were the two earliest varieties. Borettano from Uprising Seeds and Cipolla di Rovato from Osborne Seed Company were the most prone to bolting.

Cabernet and Rossa di Milano (both reds) were the favorites in our fall taste test. Gold Coin was arguably the favorite flavor-wise of the yellow onions, but there were not any standouts.

Stuttgarter was rated as very spicy and unpalatable in our fall taste test, but it was one of the only varieties that stored well through winter. Its flavor was much improved with storage. We still had firm, delicious Stuttgarters in April the following spring. Rossa di Milano turned out to be an excellent storage onion as well.

seeded in GH: 2/19/2014

transplanted to field: 4/18/2014

field evaluation: 8/7/2014

taste evaluation: 10/24/2014

Trial #	Variety	Seed Source	Eval Date: 8/7/2014*		Tasting date: 10/24/2014	
			Rep	Eval Notes	Tasting comments	
405	Cabernet	Johnny's	1	diseased	Sweet, harsh, sweet & pungent, initially very sweet then pungent, "good onion", "not so great"	
			2	earliest		
407	Stuttgarter	Sativa	1	1st to fall/earliest	Yuck, it hits the back of your throat, ow, hot!, very watery at first, ah worse!, zero sweetness	
			2	diseased; early		
409	New York Early	Wolf Gulch Farm	1		N/A: did not taste; onion was bad in center	
			2	diseased		
412	Ramata di Milano	Gourmet Seeds	1	fewest bolters; dark green vigorous leaves	Tastes like nothing, sweet & mild, watery then bitter, not much flavor, a little bit sweeter, watery, very good texture - firmness and juice, watery, little flavor until very end then a little sweet.	
			2	leaves slightly yellow		
420	Rossa di Milano	Uprising	1	leaves slightly yellow	N/A: did not taste; onion was bad in center	
			2	1 bolter; leaves slightly yellow		
421	Rossa di Milano	Fedco	1	no disease	Sweet, really pleasant, sweet & spicy, subtle, 'oh I love it', perfect for salads, almost floral	
			2	1 bolter; late maturing; leaves slightly yellow		
422	Gold Coin	Johnny's	1	short/stunted	Weird, back of throat spicy, pungent aftertaste, bland with a kick in the nose, diferent sweetness, ver sweet, doesn't taste like anything, almost soapy	
			2	22 bolters		
423	Cipolla di Rovato	Osborne	1	45 bolters	Bland, bland, kind of like 422 but spicier, bland, less sweet, good texture, super mild, better flavor than 422	
			2	bolters		
424	Borretano	Uprising	1	48 bolters	Completly flavorless, it's alright, bitter, bitter, nothing particular stands out, watery, mild, I like the texture alright, sweet & pungent, subtle, 'my least favorite' I don't like the texture much	
			2	diseased; bolters		
431	Red Cippolini	Rasgorchek	1	8 bolters	This one is nasty, soapy, very intense, uck, ick, gross, harsh, makes my throat burny, fishy soapy, 'I like it', off, kind of like seaweed	
			2			

\*powdery mildew present in the west half of the field