



# Certified Onions, Inc.

**“We check, so you don’t have to!”**

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## President’s Letter

Dear COI Members,

At a recent Board Meeting it was suggested that a newsletter might be appropriate to keep people informed of the activities of Certified Onions, Inc. We appreciate everyone’s support and feel we have accomplished much through our testing efforts. As food safety remains a priority subject for all, we hope you find this service beneficial.

Recently, COI had a booth at PMA Foodservice in Monterey, California. This food show specifically targets foodservice. The booth received good traffic and people were interested in our program. These efforts have been made possible through Specialty Crop Grants that we have received through the Oregon Department of Agriculture. These grants have also helped subsidize the cost of testing.

We appreciate those of you who were able to attend our annual meeting and barbeque on July 10. We encourage all members to come and participate when we have activities such as this to better understand the purpose of COI. At that meeting Kay Riley, John Wong, and Bob Komoto were elected to the Board of Directors. We thank Jim Cramer, Casey Prentiss and Casey’s staff for preparing a wonderful steak lunch.

As testing is getting underway, we wish all of you success in this upcoming season. May we have good crops, good harvests, and good markets this year!

Congratulations to our newest member, Central Produce Dist.

Sincerely, Kay Riley

## 2012 Pricing Structure

Test Description	Price
<b>Off-Label</b>	\$400.00
<b>Domestic</b>	\$450.00
<b>International</b>	\$850.00
<b>Microbial</b> <i>(No sample sheet required).</i>	\$100.00
<b>Samples</b> <i>(Up to five samples per test).</i>	\$100.00

Please contact Hytrek CPA for more information on the pricing structure.



## Nyssa FFA & COI at Nationals

*(From the Nyssa Chamber “About Town”)*

Dallin Widmer, McKenna Wilson, and Sarah Martinez of Nyssa High School FFA created a fictitious marketing company, High Desert Elite Marketing and worked with Certified Onions, Inc., a non-profit company that tests onions for pesticide and pathogen residue in the Idaho - Eastern Oregon area. They studied the company, conducted an online survey, and wrote a report detailing a digital marketing plan they created. The next step was



creating a presentation to present at State Convention. They made it through two rounds of presentations, competing with 13 other teams from all over the state. They were announced the winners of the Ag Marketing Plan Career Development Event at the very last session of the Oregon FFA State Convention, bringing home another blue state banner. The team will go on to compete at the 84th National FFA Convention this October.

## Welcome Central Produce, Dist.!

Certified Onions, Inc. is happy to announce the addition of a new member – Central Produce, Dist. located in Payette, Idaho has joined the ranks of COI for the 2012-2013 season. Welcome Central Produce, Dist.!

## Updated COI Website

Within the past year, COI has updated the website ([www.certifiedonions.com](http://www.certifiedonions.com)) to include many new features and an updated listing of our membership, sampling and testing protocol, a special section for events, and even a blog for quick updates. Please check the Membership page to ensure the information under your company is current and complete. If not, please forward any changes or additions to the Webmaster. Additionally, if you would like to have your logo appear in the Membership area, please forward a digital copy of your logo to the webmaster, Barbara Rowen of Virtually Everything at [barowen@virtuallyeverything.net](mailto:barowen@virtuallyeverything.net).



## Kindle Fire Winner

While COI was exhibiting at PMA Foodservice in Monterey, CA, attendees were invited to drop a business card by the booth for a chance to win a Kindle Fire. The winner is Jim Krekeler of US Foodservice. A copy of the business card contacts is available upon request.

## Reminders from ODA

- Complete all spraying prior to sampling. Spraying post sampling negates the previous sampling and test.
- Please have all applications completed and signed prior to scheduled sampling date.
- The process used by the Oregon Department of Agriculture staff while pulling samples is *necessary*. It may seem redundant; however, the process is designed to protect both the grower and the sampler. Please do not discourage correct protocol or attempt to deviate from the correct sampling protocol. Assisting the sampler and maintaining a positive outlook on the sampling process is appreciated.
- Please do not carry sprayers or chemicals in the same vehicle as the samples.
- When setting up an appointment for sampling, please inform the ODA office how many fields will be sampled and what type of screen – pesticide or micro.
- Please call the ODA with any questions and we wish a great and successful harvest to all!