

After 4 weeks, our pickled onions have turned blue/purple in colour. The mixture was 1 table-spoon of sugar, 1 tea-spoon of salt and spiced vinegar. Please could you help?

Blue/purple pickles! Oh dear. If you used brass, copper or zinc utensils/pans/lids then discard the pickles immediately.

Always use enamelware, glass, and stoneware or stainless steel equipment for pickling.

Source: www.picklenet.com

Onion tips & facts

To remove the smell of onions from your hands, rub them with stainless steel—a spoon handle should do the trick. There are also soap-shaped bars of stainless steel made just for this purpose. (Steel will work for garlic smells, too!)

What's the weight of the biggest onion ever grown, according to the Guinness Book of World Records?

10 pounds 14 ounces. It was grown by V. Throup of Silsden, England.

Where to from here?

Jody Magerkorth



AOIA news & info

MANY CHANGES have been occurring over the past 12 months; some are yet to be voted upon at the 2003 annual general meeting, but the biggest change has been the beginning of the research and development Levy. The first levy-funded projects are up and running; a special section featuring the first four projects begins on the opposite page.

Changes in the pipeline include:

- Upgrade of the constitution to a more modern format
- Potential name change to Onions Australia
- Potential logo change

Becoming the AOIA executive officer was a big change for me, as well. I feel that I have settled myself into the role, yet I am still learning. Everything I do, I think “next time I’ll do this a better way”. Which brings me to the *Onions Australia* magazine.

Where should this magazine be heading?

I have noticed that many onion growers are not just specific to onions. Many also grow melons, garlic, carrots, corn and other types of produce. Some advertisers have indicated a preference to reach a broader audience, which we certainly have, although our title alone may not reflect this. It brings me to wondering whether we need to be broadening our horizons, thinking outside the proverbial box and expanding our magazine’s coverage.

The AOIA newsletter has seen a major revamp and has had a great response, but I feel a lot more can be done here with the help of members. I urge you all to become more proactive in your industry. There is room in the newsletter for much more: personal ads for machinery and seeds etc, recipes that Gran used to make, remedies using onions passed down from one generation to the next.

A web page is also in the pipeline. This page will be a major asset to the onion industry, featuring up-to-date information on government requirements, chemical regulations, storage and harvest; a private members section, advertising from major sponsors plus advertising from growers who just wish to sell machinery. The ideas are endless! Please send yours in, too.

Membership of the Australian Onion Industry Association Inc (AOIA) is welcomed from all industry sectors, from seed producers to retailers, to encourage a free flow of views and information and maintain a viable and effective onion industry in Australia. Members of AOIA receive the latest technical and market information through:

- **Onion Stock Survey Reports** • **A copy of the annual magazine *Onions Australia***
- **Four issues a year of the AOIA newsletter** • **Proceedings from AOIA meetings**
- **Plus other special publications available throughout the subscription year**



Subscribers this year will also receive the **National Residue Survey 2003**, conference proceedings from ***Onions 2002*** and ***Best Management Guidelines for Irrigation of Carrots and Onions***. Members also receive discounts on • Corporate rates with Thrifty Car Rental • Accommodation at All Seasons Hotels and Flag International • Fleet hire with Crown Equipment

2002–03 fees State organisation—\$825 • Company membership—\$275 • Individual membership—\$99 • Magazine subscription only—\$22

Please contact the AOIA for membership registration forms.