

The Vidalia Onion

The legend began in 1931 in Toombs County Georgia. A farmer, Moses Coleman, in Toombs County Georgia discovered Vidalia Onion in the spring of 1931. The onion was immediately recognized for its distinct soft mild flavor and sweetness which soon garnered a reputation unrivaled by any other onion known to man.

Word began to spread throughout the country when a thriving Farmers Market in Vidalia, Georgia started selling them to consumers launching the Vidalia into prominence. Soon after, Piggly Wiggly and A.P. Grocery stores began to sell Vidalia's throughout the country. The Vidalia Onion became an instant success and enjoyed by the fans in all 50 states and Canada to this day.

To maintain the Vidalia's high standards, the yellow granex onion seeds are tested for a minimum of three years before the onion can be branded with its prominent name "Vidalia". Another secret to success, is the Vidalia Onion flourishes because of Georgia's ideal growing conditions. Temperature, rainfall, sandy loam soil, low sulfur farm ground and nutrients combination provides the ideal unique blend giving the Vidalia Onion its distinctive sweet flavor that can not be replicated anywhere else in the world! These onions also naturally provide vitamin c, low calorie, fat free, cholesterol free and low carbohydrate nutritional values which is a great benefit for our health.

Vidalia Onions are protected by both the state of Georgia and the Federal Government. The federal Government issued a Federal Marketing Order No. 955 and the U.S.D.A. extended the definition of the Vidalia at the Federal level too. In addition, the state of Georgia made it unlawful for any other region in the world, under the Vidalia Onion Act of 1986, to grow Vidalia Onions. The state also regulates the use of the official Vidalia stamp packing date. The onion has been designated Georgia's official state vegetable.

Government Approved Vidalia Onion production area.

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How to Best Store Your Vidalia Onions

1. Onions like a dark, cool, dry place.
2. The Vidalia really likes to be placed in a crisper drawer of a refrigerator best.
3. Wrap onion individually in paper towel to absorb moisture.
4. Vidalia's will keep for months.
5. Warning – do not store with potatoes.

*Farmers grow Vidalia's on more than 14,000 approved acres.
(13 Georgia Counties and portions of 7 others)

By:

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