



Texas 1015's are the pride of Texas and our **Texas 1015 Big Hat Onions** will be the pride of your onion category from mid-March until May. Our **Big Hat Sweet Onions** are the first springtime domestic sweet onion and are well known for their sweetness and low pyruvate levels (tear causing substance released during chopping). The 1015 refers to their suggested planting date in October.

Texas onions were officially designated as the state vegetable in 1997 and they are one of the state's largest crops. Two years ago, Curry & Co. wanted to expand their own sweet onion program to a year round program and Texas 1015's are the logical transition from the winter Patagonia Sweet program.



HOW TO PROPERLY HANDLE A SWEET ONION

Sweet onions require a little more TLC than your basic yellow onion. Sweet onions have a higher water content than most onions which means they also have a shorter shelf life. We recommend you keep your sweet onions separate in a cool, ventilated location. Properly stored sweet onions can have a shelf life of up to six weeks.

Separate your sweet onion program from the competition by utilizing our high quality **Big Hat Sweet Onions** with our attractive new packaging and PLU stickers that your checkers can't miss. Let's start your spring sweet onion sales off in a big way with **Big Hat Sweet Onions**, they'll set the tone for the season!



AVAILABILITY:

Mid-March - May

SIZING:

Colossals and Jumbos

PACKAGING:

Boxes: 40# bulk

Bags: 25# & 50#

Retail Bags: 3#, 5#, 10#

Our new Big Hat Sweet Onion boxes are bright and colorful and work great for waterfall displays.