THE BULB & THE BEAUTIFUL
NOW IN SEASON
STATE OF THE ONION:
LOCALLY GROWN, LOVED EVERYWHERE

Now in Schools
HAND-PLANTED, HAND-PICKED, MOUTHWATERING

COMING TO A BBQ NEAR YOU

Now in Schools
Now in Schools

GEORGIA grown
VIDALIA ONIONS

SWEET

UNIQUELY
A BURGER’S BEST FRIEND

Fueling Georgia’s Future
Georgia Department of Education School Nutrition

GEORGIA grown

Y VITALIA ONIONS

Now in Schools
Happy Birthday, Yumion!

Yumion

feedmyschool.org
DEAR GEORGIA STUDENT,

Thank you for joining me on my next adventure. On this trip you will learn about the history of the Vidalia® onion, where and how it’s grown, and how it can be prepared. I hope you will help me along the way.

REMEMBER: You can do these activities in the classroom, cafeteria, and at home with your family, but remember these key safety rules.

1. Ask an adult for permission.
2. Wash your hands and follow all food safety rules.
3. Listen to the adult in charge.

If you keep these in mind, you will keep yourself and others from getting hurt in the kitchen. And one more thing, please remember to have fun!

Sincerely,

Yumion

Sincerely, Georgie
There are 20 counties in GA that grow Vidalia® onions. 

Color in all the counties of Georgia where Vidalia® onions are grown. Color in the county where you live.

Are you near or far from a Vidalia® onion farm?

Color These Counties

Appling, Bacon, Bulloch, Candler, Dodge, Emanuel, Evans, Jeff Davis, Jenkins, Laurens, Long, Montgomery, Pierce, Screven, Tattnall, Telfair, Toombs, Treutlen, Wayne, Wheeler
Vidalia onions are a-MAZE-ing!

Help Georgie meet a new friend! **Guide Georgie through the maze to meet Yumion, the onion ambassador.**

After meeting, Yumion and Georgie become good friends. Yumion invited Georgie to his birthday party!
Happy Birthday, Yumion!

The Vidalia® onion has a birthday each year.

When is your birthday? ____________________

Plan a birthday party for Yumion. Draw a picture of the party and write about it.

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________
Create your own party hat. Color and cut along the dotted lines and insert tabs into slits.
Help Yumion make this recipe. Circle the ingredients needed to make the salsa. Color the correct number of tomatoes, onions, and peppers needed for the recipe.

**TACO’BOUT A YUMMY SALSA RECIPE**

4 medium tomatoes, diced  
1 small green bell pepper, diced  
1 medium Vidalia® onion, diced  
2 tbsp. fresh cilantro leaves, chopped  
½ tsp salt  
½ tsp black pepper  
1 small lime, juiced

1) Dice tomatoes, green bell pepper, and Vidalia onion; place in a large bowl.  
2) Chop cilantro and add to bowl.  
3) Measure salt and black pepper then add to bowl.  
4) Juice lime and add to bowl.  
5) Mix all ingredients until thoroughly combined.
Vidalia® onions are Georgia's official state vegetable.

Vidalia® onions are known for their sweet taste.

There is one type of onion that can only be grown in Georgia-The Vidalia® Onion.

Vidalia® onions get a new birthday every year- depending on the harvest for the season.
Flower  Bulb  Vidalia®  Georgia
Leaf  Roots  Yumion  Chop
Stem  Soil  Sweet  Vegetable
Help Georgie identify the parts of the Vidalia® onion. Label each part with terms in the word box.

**Word Box:**
- Leaves
- Bulb
- Roots
- Soil
Onions have many layers. Help Georgie cut all the layers of the onion.

Be sure to follow the lines, when you’re done, you’ll have a springy surprise.
COUNTING on Vidalia® Onions

Georgie needs to know which onion has the most rings and you can help. Count the number of rings in each onion and write the number in the blank below. Circle the onion with the most layers.
Color the Vidalia® onion farm scene. Cut out the puzzle pieces. Put the puzzle picture together again.
Make this recipe with the help of an adult. Serves 4.

**Ingredients:**

1 Large Vidalia® Onion, sliced into 1/2” slices
1 1/4 Cups Self-Rising Flour
1 Egg
1 Cup Milk
1 Cup Italian Bread Crumbs
2 Tablespoons Parmesan Cheese
Baking Spray

**Directions:**

Separate onion slices into rings.
Blend milk and egg.
Dip onion rings into egg and then into flour.
Place floured onion rings into bread crumbs, completely covering the flour.
Place coated rings onto sprayed baking sheet and sprinkle with parmesan cheese.
Bake at 350 degrees for 20 minutes.

**How many rings am I touching?**
Create a friend for Yumion! **Draw your own character using the onion outline. Name and describe your character.**

Character Name:

Character Description:
What is Yumion’s ambassador message?

Yumion, the Onion Ambassador, has a message for you. Use the decoder below to match each symbol to a letter.

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Yumion
Be Sweet
Vidalia® Onion Facts

● In 1990, Vidalia® onions were named the Official State Vegetable of Georgia.

● Each year, the pack date is set by the Georgia Ag Commissioner. No onion sold before the pack date can be called a “Vidalia.”

● Approximately 200 million pounds of Vidalia® onions are distributed across the country and Canada each year.

● The Vidalia® Onion is sweet and crisp with a distinctive flavor all its own that cannot be replicated anywhere else in the world.

● There are only 20 counties in Georgia that have the right soil and weather to grow Vidalia® onions.

● The Vidalia Onion Act of 1986 was passed by the Georgia state legislature, trademarking the name “Vidalia onions” and defining the growing region.
L. Boot

Yumion the Onion Body

Arm
overalls

Gloves

L.

R.
Cut Yumion out and tape him together!
Edges overlap so you can line them up.
Cut Yumion out and tape him together!
Edges overlap so you can line them up.
Page 2 of 4
Cut Yumion out and tape him together!
Edges overlap so you can line them up.
Page 3 of 4
Cut Yumion out and tape him together!

Edges overlap so you can line them up.
Be Sweet!
Happy Birthday Yumion!
In 1990, Vidalias were named Georgia’s Official State Vegetable.
Each year, the pack date is set by the Georgia Ag Commissioner. No onion sold before the pack date can be called a “Vidalia.”
Approximately 200 million pounds of Vidalia onions are distributed across the country each year.
Cultivated for more than 80 years by growers, the Vidalia Onion is considered America’s favorite sweet onion.
Vidalia’s distinctive taste is derived from the combination of weather, water and soil uniquely found within 20 South Georgia counties.
Hand planted, harvested and cured each season, the sweet, juicy bulbs are available within a limited window from April to August.