

PRO*ACT

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Crop Update

July 29, 2026

Onions on Fire, Potatoes at the Finish Line

The onion market is on fire as California and New Mexico work through a difficult summer crop. California is dealing with lower acreage and high heat, while New Mexico is battling seeder issues that are limiting pack-outs and usable supply. Markets are expected to remain elevated as the Northwest is running behind schedule and is not ready to bring full relief yet.

Washington, Idaho, and Eastern Oregon should begin with new crop yellow onions first, followed by reds by the second week of August. Better supplies are expected by the end of August once the Northwest has more volume and the crop has time to cure. That curing time matters. Fresh-run onions can show lighter skins and a rougher finish early, but once those Northwest onions settle in, we should start to see stronger skins, better color, and those golden husks everyone likes to see.

Potatoes are also moving into transition. Idaho has started harvesting new crop yellow potatoes, which should bring some much-needed relief to the colored potato market. Reds should follow shortly after, with new crop russets right behind them. The timing is encouraging, but we are still working through the final stretch of the old crop Burbank supply, and those potatoes are starting to show their age.



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Pressure bruising is becoming more prevalent as the Burbank crop reaches the end of its season. Pack-outs are becoming more difficult, and quality will need to be managed closely until new crop russets are fully available. Even with water concerns, early test digs on new crop potatoes suggest the crop will peak closer to 80-count sizing, which should help bring better availability on the larger profile once volume builds.

New crop Norkotahs will bring welcome relief, but they will also come with typical early-season handling considerations. Fresh-run potatoes can retain field heat and carry excess moisture until they have time to settle. Skinning will be more common early, and when warm potatoes go into a cold reefer or warehouse, they can sweat moisture. That moisture can leave behind a white fuzz that looks like mold, but it is harmless to the product and can be brushed or wiped off.

Onion and potato harvest in the Northwest is one of the first signs that summer is winding down and fall is around the corner. Relief is starting, but both crops still need time to build volume, cure, and settle into storage. Until then, ordering potatoes and onions for quicker turns will be the best way to protect quality through the transition.

