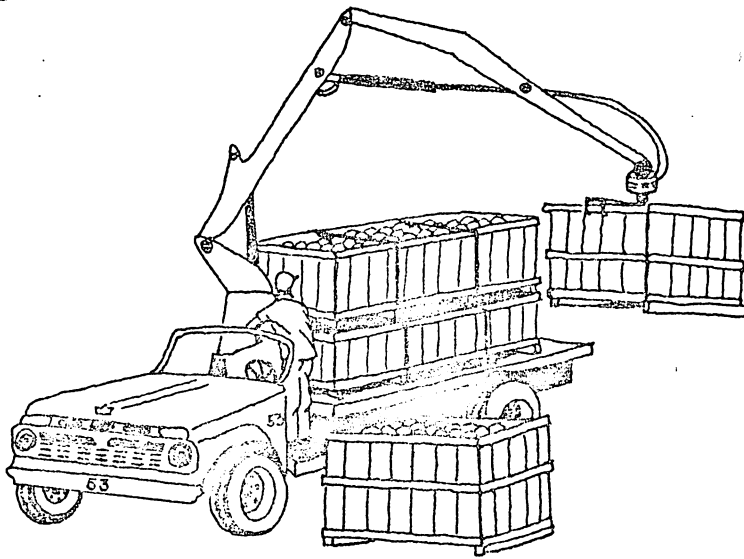


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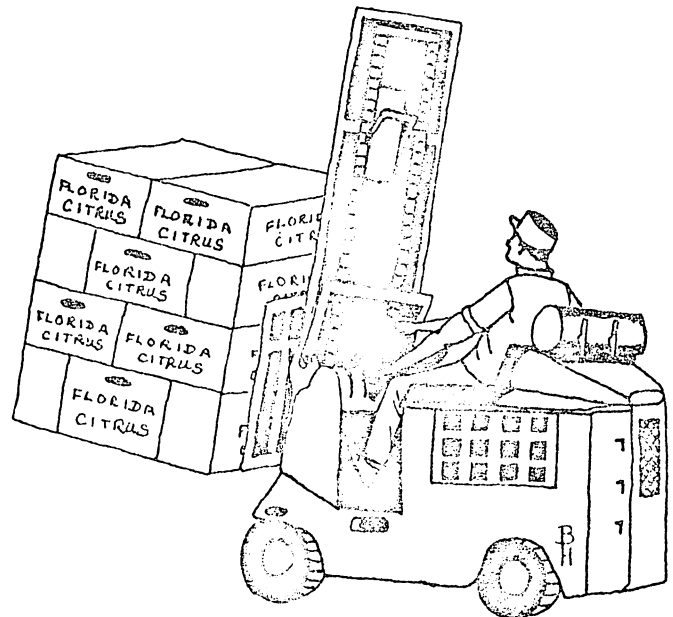
Packinghouse Newsletter

UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

and

STATE OF FLORIDA, DEPARTMENT OF CITRUS

*Anyone wishing to receive this newsletter
may send a dozen stamped, preaddressed
envelopes to the above address.



Harvesting and Handling Section

P A C K I N G H O U S E

N E W S L E T T E R

2-AMINOBUTANE, A POSTHARVEST FUNGICIDE FOR MOLD CONTROL

2-Aminobutane (sec-butylamine, 2-AB) was approved July 7, 1972, as a postharvest fungicide for citrus fruit with a tolerance of 30 ppm. The phosphate salt of 2-aminobutane is being used in California. This fungicide is particularly effective for control of citrus molds, but of less value for control of stem-end rot fungi. In California, where stem-end rot is not a problem, 1% 2-AB is commonly flooded over fruit in pallet boxes as it is delivered to the packinghouse. This process is known as "bin drenching". To be effective, 2-AB must be left on the fruit surface. This fungicide is soluble in water and leaves no visible residue. No peel injury due to the use of 2-AB as a flood treatment has been observed.

2-AB controls molds that have developed resistance to TBZ and Benlate. While molds' resistance to these fungicides have not been observed commercially in Florida, resistance has been a problem in some storage rooms in California and in experimental work in Florida.

Labeling.--The preferred name for labeling purposes is sec-butylamine. Cartons containing fruit treated with this fungicide must be labeled. A label could read, "Sec-butylamine used for decay control."

Recommendations for the use of 2-AB have not been worked out for Florida, but a 1% recovery flood over fruit in pallet boxes (bin drenching) before degreening may be commercially practical on fruit with high decay potential. Treating lemons before "cool coloring" at 60°F may also be a use for this fungicide in Florida. When more information on the use of 2-AB is available, it will be included in a copy of the Packinghouse Newsletter.

An Extension Circular, Postharvest Decay Control Recommendations for Florida Fresh Citrus Fruit (see Available Publications), gives the latest decay control recommendations for Florida.

A. A. McCornack
Florida Department of Citrus
Lake Alfred, Florida

LABOR--THE MISSING LINK?

Any time I am in a packinghouse office, I usually see a clip board with the current marketing bulletin quoting prices typically in the region of \$2.50 a carton for oranges and (how times do change!) even more for some sizes and grades of grapefruit. Step into the Sales Manager's office and the phones are buzzing with quotations of as high as \$5.00 per carton on Murcott honey tangerines. I find myself thinking that all these quotes in air conditioned offices and on the busy WATS lines depend on the probability that someone, somewhere, sometime, will pick the fruit from the tree to start all the industry's wheels into motion.

My mind keeps going back to the "hand" which must first pick the fruit. I begin to think more about this "key" individual involved in this sequence-of-events.

What is his profile? -- What is his age? How long has he been doing this type of work? His productivity? How many more years will he continue? Who will be his replacement? His future track record?*

Giving serious thought to some of the hard facts in labor recruitment, we find:

1) Our affluent society and overall general business climate has now created a situation of - "Jobs looking for people" - rather than that of - people looking for jobs. This situation can readily be verified by looking at the "help wanted" signs hung out all over the countryside. It is a worker's market. Some employers have given up looking for workers and are willing to hire just warm bodies! But where are younger pickers coming from as the old ones go?

2) The old bug-a-boo about being a school "drop out" has lost a lot of its former stigma. The woods are full of eager and willing - "Let us train-you-for-a-job Agencies".

3) For a few athletic youngsters, there is the professional sports arena. Opportunities for the gifted athlete which make a college President's salary look like a bag boy's tip!

4) Hovering in the background are recruiters for the armed forces. They offer paid bonuses in advance, month-long paid vacations, free medical and dental care, get paid while-you-learn-a-trade, 20-year retirement plans, and all other kinds of inducements.

The person actively involved in recruiting harvesting labor is keenly aware of these and many more competing factors. Increasingly, he is going to need all the help the industry can give him.

The demand for workers in construction, sanitation services, landscape field, building maintenance, etc. is constantly increasing and our industry must compete with these groups in the recruitment of labor.

All this is just the tip of the iceberg as we look down the road and ask: Where will industry recruit tomorrow's labor force, either in terms of hand pickers, or in terms of skilled mechanics and machine operators to maintain and operate the harvesting machines we hope to get for all the money we are spending?

Henry F. Swanson
County Extension Director
Orange County, Florida

*Editor's note: See "The Citrus Bagman" listed in Available Publications.

AVAILABLE PUBLICATIONS

Available from Dr. W. F. Wardowski, AREC-Lake Alfred, P. O. Box 1088, Lake Alfred, Florida 33850.

"Recommendations for degreening Florida fresh citrus fruits", by W. F. Wardowski and A. A. McCornack. Extension Circular 389. May, 1973.

"Lemon production and utilization in Florida", by D. P. H. Tucker and Wardowski. Extension Bulletin 184. June, 1973.

"Citrus seed oils", by R. J. Braddock and J. W. Kesterson. Agr. Expt. Sta. Tech. Bulletin 756. April, 1973.

"Postharvest decay control recommendations for fresh citrus fruit," by A. A. McCornack and W. F. Wardowski. Extension Circular 359. March, 1972.

Available from Mr. Henry Swanson, Orange County Agricultural Center, 2350 E. Michigan Avenue, Orlando, Florida 32806.

"The Citrus Bagman", by Henry F. Swanson. 1971. Rollins College Center for Practical Politics. Winter Park. Reprinted by Orange County Extension Office.

Available from Superintendent of Documents, Government Printing Office, Washington, D. C. 20402.

Job Safety and Health Magazine. \$4.50/year, U.S.A. (\$5.75/year foreign).
11 editions.

Available from Extension Service, Citrus Book, Building 664, University of Florida, Gainesville, Florida 32611.

"Using Florida Fruits--CITRUS". A 100-page book illustrated in full color.
\$1.25.

This public document was promulgated at an annual cost of \$201.60, or two and one-half cents per copy to inform county agricultural directors, ranchers, and growers of research results in harvesting and fresh fruit handling and marketing.

CITRUS PACKINGHOUSE DAY
 Wednesday, September 5, 1973
 AREC/IFAS, University of Florida and Florida Department of Citrus
 in cooperation with Florida Fresh Citrus Shippers Association

Degreening and Color

Cool Coloring - Adair Wheaton^a, Ivan Stewart^a, and Charles Barmore^a
 Ethephon for Degreening Citrus Fruits - Otto Jahn^b and Roger Young^b
 Recommended Degreening Conditions - Andy McCornack^c

Pollution Control

Reduced Biological Oxygen Demand (BOD) of Clean Fruit - Gene Albrigo^a,
 Fred Hayward^a, and Eldon Brown^c
 Citrus Packinghouse Effluent: Method for Removal of Phenolic Contaminants -
 Mohamed Ismail^c and Will Wardowski^d

Economics

Implications of Mechanical Harvesting on Fresh Fruit Pool Payments - Jim Niles^a
 Computers and the Citrus Fresh Fruit Industry - Peter Grierson^e
 An Approach to Cost Minimization of Packinghouse Operations - Mike Ziegler^a

Administration

IFAS in 1970's - Dr. K. R. Tefertiller, Vice President Agricultural Affairs^a

Safety and Labor

Florida Citrus Safety Association - Bob Rice, President^f
 Are You Looking for Workers? We're Looking for Jobs - Mike Burns^g

Decay Control

Grapefruit Chilling Injury - Charles Barmore^a and Will Wardowski^d
 Valencia Storage - Eldon Brown^c and Gene Albrigo^a
 Status of Citrus Postharvest Fungicides - Currie Melvin^b and John Smoot^b
 Decay Control Recommendations for Postharvest Fungicides - Andy McCornack^c

Equipment

Equipment Demonstrations - Will Wardowski^d

Abscission

Prospects for Harvesting Valencia Oranges with Abscission Agents - Bill Wilson^c
 Rootstock Influence on Orange Abscission by Cycloheximide - Bill Cooper^b

Containers and Transportation

Future Prospects for Vans - Bill Goddard^b
 Profile of Citrus Packaging Mechanization - Earl Bowman^b
 Japan Grapefruit Shipment---Shipping Containers and Decay Control - Phil
 Hale^b and John Smoot^b
 Bulge Pack: An Unnecessary Evil - Edgar Beeland^h

The World

The Needs of European Fruit Buyers - Elmer Closeⁱ
 Pascual Hermanos, Quality Citrus in Spain - Will Wardowski^d and Bill Grierson^a

^aUniversity of Florida

^bUSDA

^cFlorida Department of Citrus

^dCooperative Extension Service

^eGeorgia State University

^fPreferred Development Corporation

^gGavel Club, Avon Park Correctional Institute

^hWinter Haven Citrus Growers Association

ⁱFlorida Department of Agriculture & Consumer Services