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## Citrus Notes-Handling the Orange-Riverside 1909

Charles C. Chapman

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CITRUS NOTES

"HANDLING THE ORANGE"

Y. M. C. A. Riverside

April 13, 1909

Y.M.C.A.,  
Riverside.  
April 13th, 1909.

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## HANDLING THE ORANGE. *Introduction*

I wish I had command of language to adequately describe the orange. Being so common with us we may fail to fully appreciate its real worth. It stands without a peer in the fruit world, and not only contributes largely to the wealth of Southern California, but also to the general health of the Nation. Its delicious juices are as invigorating as they are palatable. It is, in fact, as the poet said, "a fruit fit for the gods".

In an English work on culture of the orange in India I found a quotation from Blackwood's Magazine where a writer speaks most glowingly of the Florida orange. This was written twenty-five years ago.

*& it may at least be  
assuming*

We have, after some experiments, secured in Southern California the finest specimens of the citrus family grown in the world, and by intelligent and more or less scientific farming, produce not only a rich, juicy orange, but one that is <sup>comparatively</sup> hardy and easily handled. Therefore it is up to the shipper to see that it is put upon the market in a sound and attractive condition. How can we do this? In brief I will say by simply attending to the details of the entire process in a sensible manner.

Those who are not familiar with the process through which the orange <sup>must</sup> ~~need~~ pass, under the present system of handling, are quite surprised <sup>when</sup> ~~to~~ following this for the first time.

One is amused to hear the expressions of surprise by our Eastern visitors as they note the work and care required in the various manipulations through which the orange passes from the tree to the car. Indeed I have thought that many of us have only begun to have a proper con-

ception of the vital importance of every phase of this process. Not one step can be slighted without paying the penalty.

It is expected of me to briefly discuss the handling of the orange from the tree to the market. This recital will be prosy to most of you, for I have nothing new, nothing startling or revolutionary to offer. We seem to have come to a period in the development of the system of packing where I do not look for any radical changes to be made. During the last half dozen years especially the brightest minds among us have given the closest attention <sup>to this work</sup>. The orange itself has been more closely studied than ever before, and the most scientific methods of handling it have been developed. Many new devices for doing this have been invented, and in general we have all been close students of the question so important to us. ~~The chief benefit to be realized from a conference like this is the inspiration it adds to all of us.~~

It was evident a few years ago that unless better methods were developed for handling the oranges which we could grow to such perfection,



*the*  
industry must be disappointing. The vast property interests represented by it would depreciate in value, and the attention of many growers would of necessity be turned to other lines of farming.

As stated, an era of education was ushered in and most growers and all packers have gained much practical knowledge about the orange and the art of handling it. When attention was thus given *that its importance demanded* the question, rapid progress was made, and today the citrus industry is upon as safe, sound *permanent* and paying basis as any department of agriculture.

We are indebted to the labors and investigations of Mr. Powell, and the inspiration we have gathered from his presence and talks for much of this progress *we have* made. Without depreciating in the least the splendid service many of the growers and shippers have rendered the business, I do not hesitate to say that Mr. Powell, with his assistants, has been the most important factor in this era of progress.

The first proposition I will make in the handling of the orange is one ~~by~~ Mr. Powell by various

and extended experiments has demonstrated, and that is that the fruit we produce when not mechanically injured will keep for several weeks, long enough in fact to be put upon any market in this country at any season of the year. *this sounds well* ~~but~~ *It* is not an easy proposition for us to handle oranges so that they will not in the slightest be bruised, punctured or cut, or stems left so they will do no injury to other oranges.

Then it is quite difficult to eliminate, in grading, all oranges in any way injured in the process of handling, or which may have been injured on the tree. With the grade of help at our command, and where a large quantity of fruit is handled daily, it is doubly difficult to have this work done as well as most of us know *how* it ought to be, *done* ~~and~~ *are* ~~would be~~ willing to pay liberally.

The grower should be so familiar with his orchard as to know just where the weakest fruit is grown, (for all orchards of any considerable size have their weaker spots) *at least they do down our way* and see that this

is the first that is put on the market. By giving due attention to this feature, the entire crop can be marketed rather than to suffer a loss on account of either the early maturity of the fruit or its undesirable size, or inclination to puff.

While we grow a hardy orange, in this respect as in all others, better than any other orange grown in the world, yet it may easily be made a cull. Therefore let me emphasize that care in handling all along the line must be observed. The best results cannot be secured by doing this work carelessly as it is sometimes done. Formerly far more than now, reckless work was done by the pickers. Then the fruit, after being indifferently picked, was poured into picking boxes, or worse, into packing boxes, thrown up on springless wagons and hauled into the packing house where it was roughly handled, and often poorly packed.

The picking of the orange, if done properly, demands care and experience. The right kind of



clippers must be provided, and these kept in good condition and then properly used. Since Mr. Powell's investigation into the damage done by clippers there has been marked improvement in picking. The genius of the inventor has given an improved clipper.

Some of these

partially 13

One at least which will prevent the injury which Mr. Powell found so general. In the use of any kind of clipper, however, a certain amount of intelligence must be brought into play, and the clipper itself must be kept in <sup>proper</sup> condition. (Long Stems) <sup>Heavy Clippers</sup> <sup>bliss</sup>

The same <sup>general</sup> observation may be made of ladders. Some growers have the impression that any old thing upon which a person can climb will answer, <sup>I consider</sup> but a good ladder <sup>to the best work</sup> is essential. It should be long enough to reach above the tree so that the top will not break through <sup>damaging the tree</sup>. It should be light, well balanced and with comfortable steps.

<sup>Security Ladder Co.</sup> <sup>Mr. Meacham</sup>

Picking bags of proper size and in good condition only should ever be used. I recently saw a man picking in a large bag which held a full box with an opening almost as large as <sup>the head of</sup> a barrel; indeed I have an idea that a barrel <sup>hook</sup> <sup>as a frame for the opening</sup> stave was used. It should be evident that a great injury to the fruit will be done when so much weight is put into one bag and pushed up against limbs ~~of trees~~ or the ladder <sup>which</sup> ~~as~~ is often the ~~xxx~~ case. With the ordinary bag care

2 14

must be used in handling, and especially in emptying. (Picker. 130 boxes) *Irish descent.*

A regularly prepared picking box should only be used in the field. Oranges cannot be

handled with the necessary care in an ordinary packing box which we see ~~so~~ *occasionally* frequently used.

This is not provided with the ~~care~~ *guards* for the protection of the fruit or with means for easy

handling. ~~xxxx~~ Aside from all this it is an

insult to the trade to offer the fruit in a

dirty box. However great may be the care ~~taken~~

*when* ~~are~~ *are* packing boxes used in the field ~~are~~ *they will be* more or less soiled or damaged. *when such*

In loading and hauling from the orchard to the packing house, fruit may be seriously damaged.

Wagons suitable and provided with springs only should be used. *Left in sun & hauled without covers - In sun for hours.*

The whole process of the handling of the orange in the packing house demands intelligent care, ever bearing in mind that a cut, puncture or a bruise is a serious damage to the orange. No orange so injured should ever be put into a

box for shipment. It is much cheaper to throw

*it away here than to pay freight upon it & have some disgusted purchaser (over)*

in the East ~~there~~ it drag it  
a rotten mass, & throw it away,

The ~~question~~<sup>supposition</sup> of curing the orange  
before packing is a question upon which  
there will be different opinions, & I  
doubt this ~~part~~ process being done  
with the usual, especially the  
quality are good in one section.  
~~It~~ This is