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1909

## Citrus Talks-Handling the Orange

Charles C. Chapman

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## CITRUS TALKS

### "HANDLING THE ORANGE"

Redlands--January 23, 1909

Redlands  
1/23/09

-1- ✓  
HANDLING THE ORANGE.

I wish I had command of language to adequately describe the orange. 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 has said a "fruit fit for the gods".

In an English work on Culture of the Orange published in Blackwood's Magazine of 1885 a writer in speaking of Florida as an orange country said:

(See page 1)

Seems almost absurd for me to come to R - first camp here Mr. Lynn  
Orange for ways & means Second trip - a copy of C M

in So. Cal

We have, after some experiments, secured 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 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 process ~~entire~~ in a sensible manner.

~~process of~~  
Let us briefly take up the handling of the orange from the tree to the market. This may seem prosy, for I have nothing new, nothing revolutionary or startling to offer. We have all learned valuable lessons ~~over so many years~~ <sup>about</sup> during the last few years. ~~but why is startling~~ ~~one to learn~~ ~~and used~~

~~that~~ Oranges not mechanically injured will keep for several weeks. Mr. Powell by various and extended experiments demonstrated ~~this~~: "It may not be an easy proposition for every one to handle oranges so that they will not in the slightest be bruised, punctured, cut, or stems

Nearby orange growers & all packers have  
gained much practical knowledge  
about this work during  
the last few years. Rapid  
progress indeed has indeed  
been made in almost  
every phase of the process  
of handling the oranges.

We appreciate in a  
large measure what Mr. Powell  
has done for us along these lines  
~~which is perhaps not~~  
~~much greater than we could~~  
~~have done~~  
~~To the best~~  
I think it is difficult for us  
to realize today what the condition  
of the whole citrus industry  
would present had

Mr. Powell not come among  
us & given us the  
benefit of his splendid  
service. It certainly would  
not be what is today



GROWER & PACKER OF  
CHAPMAN'S  
OLD MISSION BRAND  
ORANGES, LEMONS,  
GRAPEFRUIT &  
WALNUTS.

*Charles C. Chapman*

Santa Ysabel, Borromeo  
and  
Santa Elena Ranchos.

After growing a fine orange it must be properly handled, and wise and prudent business methods used in marketing it. Here, as I understand, is the real gist of the question before us. What are the various processes through which this fruit must be taken from the tree to the market? Growers in general have learned many valuable lessons along these lines during the last few years, and yet there are doubtless others to be solved, if we make the success we ought to. A grower should be so familiar with his orchard as to know just where the weakest fruit is grown and see that this is the first that is put on the market. By giving ~~some~~<sup>due</sup> attention to this feature, the entire crop can be marketed rather than to ~~suffer~~<sup>have</sup>, as is often the case, a large loss on account of either the early maturity of the fruit, its undesirable size, or inclination to puff.

While we ~~in California~~ grow a hardy orange, in this respect as in all others, better than any other orange grown in the world, yet ~~care~~  
~~it may easily be made a nullity~~, therefore let me emphasize that care

in handling all along the line must be observed.

Not only is the large percentage of decay found in oranges on their arrival in the Eastern market due to carelessness in handling before packing, but where ordinary attention is given to the grading and the packing of the fruit the loss to the grower <sup>is</sup> unnecessarily great, because this imperative law is not observed.

The best results can be secured by following the methods so many do in this regard. However, far more than now often we see reckless work done by the pickers, the fruit being indiscriminately picked <sup>now</sup> ~~as it is sometimes done,~~ <sup>by cutting</sup> the fruit being poured into picking boxes, or worse, into packing boxes, thrown <sup>up</sup> on springless wagons and hauled into the packing house where it is roughly handled, and often times ~~indiffer-~~ <sup>poorly</sup> packed.

The picking of the orange demands great care and experience to do it properly. The right kind of clippers must be in good condition and then properly used. Since Mr. Powell's investigation into the damage done by clippers, there has been marked improvement. The genius of the inventor has given us <sup>an</sup> greatly improved clipper.

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I have not as familiar with the ~~most~~ process through which the orange <sup>passes</sup> under present organization of handling <sup>to follow this for the first time</sup>. One quite surprised ~~as general~~ to visitors from the East how no adequate idea of the work & care required in ~~the~~ <sup>of the various</sup> manipulation of the orange from the tree to the car.

One is amazed to hear the expression of surprise by our Eastern visitors, as they note the work & care required in the various manipulations through which the orange passes from the tree to the car. Indeed I have thought <sup>that</sup> many of us have not begun to have a proper conception 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 very short  
if you, for I have nothing new,  
nothing startling or revolutionary  
to offer. We have come to a  
<sup>sane</sup> ~~the development of the~~  
period in <sup>the</sup> ~~an~~ problem of practice  
where I do not look for any radical  
changes to be made. Planning the  
last half dozen years, especially the  
brightest minds among us have given  
the question the closest attention.  
<sup>(over)</sup>  
~~newly~~ news, <sup>doing this</sup> ~~newly~~  
~~of~~ devices for the better handling of  
the fruit have been invented, but  
in general we are as we have

<sup>the orange</sup>  
The orange has been more closely  
studied than ever before & the  
most scientific methods of  
handling it has been developed

all been above students -  
of the question so important to us.  
It was evident a few years ago  
that unless ~~a~~<sup>some</sup> better methods  
were developed for handling  
the oranges ~~which~~<sup>I which</sup> we could grow  
to such perfection the industry  
must be disappearing. The vast  
property interest represented by it  
would depreciate in value, & the  
attention of many farmers would of  
necessity be turned to our lines  
of farming.

As stated in ~~an~~ era of education  
~~was~~ was wished in & most growing  
fall soakers ~~to~~ have gained  
much practical knowledge about  
the orange & the art of handling  
it. When attention was thus

~~Mr. S.~~

The first proposition I will  
make in the handling of the orange  
is one Mr. Orme by various & ex-  
tended experiments ~~has~~ has demon-  
strated & that is that <sup>the fruit</sup> ~~oranges~~  
we produce when  
<sup>willy</sup> not mechanically injured &  
keep for several weeks, long  
enough <sup>in fact</sup> to be put upon any  
market in this country at  
any season of the year