

3-24-1917

Citrus Notes-The Citrus Industry - Fullerton 1917

Charles C. Chapman

Follow this and additional works at: http://digitalcommons.chapman.edu/chapman_citrus_speeches



Part of the [Agricultural Education Commons](#)

Recommended Citation

Chapman, Charles C., "Citrus Notes-The Citrus Industry - Fullerton 1917" (1917). *Charles C. Chapman Citrus Speeches*. Paper 20.
http://digitalcommons.chapman.edu/chapman_citrus_speeches/20

This Speech is brought to you for free and open access by the Charles C. Chapman Family Papers at Chapman University Digital Commons. It has been accepted for inclusion in Charles C. Chapman Citrus Speeches by an authorized administrator of Chapman University Digital Commons. For more information, please contact laughtin@chapman.edu.

②

CITRUS NOTES

"THE CITRUS INDUSTRY"

Fullerton High School

March 24, 1917

Interesting business

Bananas
Most fascinating. Appeals to people of refinement.

Retired men.

Requires greater general knowledge than any other branch of agriculture

Lower

First most important is soil and climatic conditions.

The orange tree will grow in almost any kind of soil, but to thrive and be a good producer of high grade fruit

*wide range of temperature
modern methods*

LOCATION:

Oranges are produced in large districts of California, from San Diego to Shasta.

Oranges grown in Cal., in same latitude as New York

Possible on account of Mountains

Divided Northern Coast

Divided Southern Coast - Interior Valleys

Northern Coast - all country within influence of Sea from Santa Maria to Sonoma

Southern Coast - all between mountains and sea as far North as Santa Barbara-Valley, Sacramento, San Joaquin Imperial and upper Santa Ana we are in So. Coast

Southern Coast Division most desirable - climate even - cool summers and warm winters with 12 to 18 in rain - air moist and frequent fogs - prevailing breeze from ocean - the surface temperature about 60 degrees all season

In general soil deep and fertile - lighter in more interior and heavier near coast

The two prevailing types of soil are the Placentia and Maricopa Adobe and light sandy

Interior extremes prevail - heat and cold Sunshine

Bottom lands cold - along foot hills protected

Frost lines sharply drawn

Low places and draws

In interior dry desert winds moisture low - high
colored fruit - sweet and ripen earlier than
near coast

2

Location ^{Cold} - Preparation of land

Quality & Condition of stock

Setting - Provision for water.

Some varieties better adapted to certain localities than others

Select a variety best adapted to your locality - & not permit yourself to be influenced by desire to grow a popular orange of another locality

Cold

Cultivation - Greatly increased quality - smoother orange, more syrop. & better flavor.

Time fruit is setting

Pruning - Important right at start
Some difference Navel & Valencia
Clean of dead wood & suckers

Opened so free circulation -

Rifted from ground

Soil & climatic conditions regulati-

This to some extent - most orchards
benefited by occasional & vigorous
pruning -

Intelligently done - do not cut without
a reason

Properly pruned built ~~into~~ need but
little propping

modern devices for propping

Fertilization - Hard problem

Relax as orchard grows older must
be fed plank food in proper amount
& condition for assimilation

Just what to do & when great question
Help from Ex. Station

more demanded than are usually
given

Think often crop shortage is charged to
climatic conditions is due to want of plank
food

Irrigation - Important - In many sections too frequent. because "turn comes around"

Be thorough but not frequent

All soils cannot be treated alike. For instance injurious to light sandy soils. Warm water on it for any great length of time. Leaches life out surface - washes away the humus & soon shows on trees

Should know your soil down 6 feet

Less frequent irrigation & more thorough cultivation produce better fruit

Pests - Citrus Trees seem to invite numerous pests - Black - Purple Red scales - Red spiders.

Fumigation

Handling - After grown must be properly handled.

Pick from weakest point first

Chippers

Picking bags.

Ladders

Picking boxes -

Hauling.

Process of handling demands intelligent care. - Cuts - puncture or Bruise, never shipped

In packing house kept before packing depends on variety - & weather

If washed - do it immediately

Fruit must be put on market - in sound condition - nothing demoralizes market like decay

Ship under refrigeration - early
After wait till decay shows - March 1.

Marketing - One thing to grow -
another to market.

Much discussion on this point

Home auction - Cutting out jobber
& even retailers some advocate.

I have no desire to boost or
knock any system. Would not
think it best for all to be in any
combination.

Fries Article Monday -

Future - Read from -