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WHAT DOES IT COST YOU TO GROW TOMATOES
 Based on Yields of 12 Tons Per Acre
 By A. H. Holland, Farm Advisor

Items	Sample Costs		Your Costs	
	Per Acre	Per Ton	Per Acre	Per Ton
Land Preparation - Labor & Field Power				
Flow, disc, harrow 5 X Float, chisel, etc.	\$ 9.50	\$.79		
Planting and replanting (machine)	6.50	.54		
Cultural Labor and Field Power				
Cultivate and furrow out 8 X	10.00	.83		
Hoeing 2 X	4.80	.40		
Irrigation 4-6 X	12.80	1.07		
Fertilizing 1 X	2.00	.16		
Pest and diseases 4-6 X	4.80	.40		
Miscellaneous	3.00	.25		
Total Cultural	37.40	3.11		
Materials used				
Irrigation water 18"	7.50	.62		
Tomato plants 3000	12.00	1.00		
Fertilizers	20.00	1.67		
Pest control - 100-150 A	12.00	1.00		
Miscellaneous	1.00	.08		
Total Material	52.50	4.37		
Harvesting				
Picking 18 cents/50#	86.40	7.20		
Hauling \$2.50 1 ton	30.00	2.50		
Total Harvest	116.40	9.70		
Cash overhead				
General expense - 5% above	11.11	.93		
Taxes - equipment	1.00	.08		
Compensation insurance	.75	.06		
Total Cash Overhead	12.86	1.07		
Depreciation (equipment)	1.00	.08		
Land - Rent	75.00	6.25		
TOTAL ALL COSTS	\$ 311.16	\$ 25.92		

Cost rates used in above calculations: Man labor 85 cents - \$1.25 per hour.
 Tractor \$1.25 - \$2.50 per hour. Part of water cost is included in rent.
 Tomato plants \$4.00 1 M.
 Estimate your own costs by filling in the last two columns.

(over)

CANNING TOMATOES AS A CROP IN ORANGE COUNTY

County Acreage and Production: The amount of tomatoes grown in Orange County for market and cannery sale varies from about 3,000 to 4,000 acres per year. The County Agricultural Commissioner's report shows an average yield of from about 8 to 10 tons per acre. A portion of the crop from some fields is often sold on the Los Angeles market when prices are high and the fruit is large.

Varieties: Pearson is the variety most commonly grown, although other varieties are sometimes planted. The Simi is a variety which shows some advantage for cannery use. San Marzano is sometimes grown, and the contract price is usually a little higher.

Planting Dates: Planting of tomatoes grown primarily for cannery sale is usually done during April and May. It is done by setting out transplants. Field seeding is a recommended practice but requires about one month longer use of the land.

Soils: Tomatoes do best on deep loam soils. However, they will produce well on sandy loams and clay loam. Sandy soils usually require more fertilization and more frequent irrigation. Sandy soils are often more greatly infested with nematodes and Verticillium Wilt; either may greatly reduce crop production.

Fertilizers: Field evidence indicates yields are increased by fertilization. Tomato production is usually improved when previous crops have been heavily fertilized. Commercial fertilizers are often used. An early side dressing of fertilizer containing nitrogen and phosphorous is a common practice. Nitrogen is often applied later as a side dressing in the irrigation water. A total of about 100 lb./ac. of phosphorous applied early, and 100-200 lb/ac. of nitrogen applied in from 2 to 3 times during the season is recommended.

Irrigation: Irrigation practices are highly variable depending upon the water-holding capacity of the soils, the evaporation conditions, and the judgment of the individual grower. Tomato plant roots are deep and may penetrate from 6 to 8 feet. Following good rains heavy crops have been grown with one irrigation after planting on deep soils near the coast. In general, however, 3 to 5 irrigations are made on a crop.

Pests and Diseases: Control measures can be used on garden nematodes and wire-worms in the soil, leaf and fruit-eating insects, and tomato mites.

Soil fumigation with ethylene dibromide, DD, or Dowfume N will be helpful in controlling the soil pests.

The surface pests can be controlled with one dusting of the plants the day they are set out, and 3 or 4 later dustings. The later dustings will begin when fruit have set and the other applications made every 2 weeks. Recommended materials are 5 or 10% DDT mixed with 25 to 50% dusting sulphur. From 90 to 100 lb/per ac. of the dust mixture is needed for the entire season.

Harvesting: The canning industry desires fruits of good color that meet the specifications in the State Agricultural Code. The fruits are usually picked directly into 50-pound lug boxes which are supplied by the contracting canner. Indiscriminate picking of tomatoes causes the inspectors to reject loads which must then be resorted or discarded at considerable financial loss to the grower.