

BROCCOLI PROJECTED PRODUCTION COSTS 1987-1988

Mechanical operations at custom rates. Hand labor at \$5.50 per hour (\$4.30 plus Social Security, unemployment insurance, transportation, supervision and fringe benefits).

Yield--500 22 lb. cartons 85-110 days to maturity

OPERATION	CUSTOM RATE	MATERIALS		HAND LABOR		COSTS Per Acre
		Type	Cost	Hours	Dollars	
LAND PREPARATIONS						
Stubble disc	17.75					17.75
Subsoil	27.00					27.00
Disc 1x	9.00					9.00
Landplane 2x	9.50					19.00
Border, cross check & break borders	15.00					15.00
Flood		Water 1/2 ac/ft	4.50	1	5.50	10.00
Disc 2x	9.00					18.00
Fertilize	6.00	450# -- 11-52-0	53.00			59.00
Triplane 1x	8.50					8.50
List	10.50					10.50
TOTAL LAND PREPARATION						193.75
GROWING PERIOD						
Incorporate herbicide	18.50	Herbicide	2.39			20.89
Precision plant	13.50	Hybrid seed-1.5# @	100.00/#			163.50
Sprinkler Irrigate						130.00
Thin				8	44.00	44.00
Cultivate 3x	9.75					29.25
Fertilize & Furrow out 1x	10.00	80# N @ .30/#	24.00			34.00
Water-run fertilizer		40# N @ .30/#	12.00			12.00
Hand weed				4	22.00	22.00
Irrigate 8x		4 1/2 ac/ft	40.50	8	44.00	84.50
Insect Control 5x	4.90	Insecticides	55.00			79.50
Disease Control 5x	6.00	Fungicide	18.75			48.75
Chop stalks	9.75					9.75
TOTAL GROWING PERIOD COSTS						678.14
GROWING PERIOD & LAND PREPARATION COSTS						871.89
Land Rent (net acres)						175.00
Cash Overhead----		12% of preharvest costs & land rent				125.63
TOTAL PREHARVEST COSTS						1172.52
HARVEST (field pack)						
Custom harvest, pack, and haul to cooler		500 22 lb. cartons @	3.75/carton			1875.00
TOTAL ALL COSTS						3047.52

PROJECTED INCOME ABOVE COSTS (PER ACRE)
price/carton

		price/carton					Breakeven \$/carton
		5.00	6.00	7.00	8.00	9.00	
Cartons	300	-798	-498	-198	102	402	7.66
per	400	-673	-273	127	527	927	6.68
acre	500	-548	-48	452	952	1452	6.10
	600	-423	177	777	1377	1977	5.70
	700	-298	402	1102	1802	2502	5.43

BROCCOLI CULTURE

1987-1988

<u>YEAR</u>	<u>ACRES</u>	<u>YIELD/ACRE (CARTONS)</u>	<u>VALUE/ACRE</u>
1986	7390	359	2106
1985	5795	466	2978
1984	4994	340	2801
1983	5194	313	1944
1982	3071	313	3004

PLANTING DATES: Broccoli is normally planted from August 25 - November 15. Double-row 42 inch beds are used to grow the crop. Harvesting begins November 25 and continues through March 15. Broccoli will germinate at temperatures of 40-95°F.

VARIETIES: "Green Duke", "Emperor", "Commander" and "Cruiser" are the major varieties grown. All are hybrids. The seed is planted 1/8 - 1/4 inch deep at 2 - 3 inch spacing early season then thinned to 5 - 8 inches between plants. Later most growers plant to a stand without thinning, especially in cool weather.

YIELDS: The average yield per acre may vary from 250 to over 600 twenty-two pound cartons.

SOILS: Well-drained soils are preferred, although broccoli may be grown on a wide range of soil textures. Broccoli has greater salt tolerance than does lettuce, carrots or onions.

IRRIGATION: Broccoli is irrigated 6 to 8 times during the season. Sprinkler irrigation is normally used for stand establishment.

FERTILIZERS: Four hundred fifty pounds of 11-52-0 are normally broadcast prior to listing the beds. About 80 pounds of nitrogen are applied in a single sidedress application. Additional nitrogen is applied water-run.

PEST CONTROL: Several herbicides are available for application preplant. Consult your weed control farm advisor for further information.

Cabbage loopers, armyworms, salt-marsh caterpillars, cutworms, sugarbeet nematodes, flea beetles and aphids can cause extensive damage unless controlled. Downy mildew often attacks foliage and heads. For the latest information on pest control along with precautions on use of pesticides, consult your farm advisor.

HARVESTING: Fields are harvested twice and sometimes three times. Broccoli heads are hand cut and placed on the table of a field harvesting machine. Two to four heads are trimmed to an 8 inch cut and secured by a rubber band. The broccoli is packed in 22 pound, waxed fiberboard cartons containing 14-18 bunches. Broccoli requires rapid cooling to insure quality. Liquid icing is the standard cooling method. Cooling and palletizing are charged to the buyer.