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Imperial County
Agricultural Extension Service
University of California
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CANNING TOMATOES

1950

WHAT DOES IT COST YOU TO GROW CANNING TOMATOES?

(Based on yield of 12 tons per acre)

ITEMS	SAMPLE COSTS		YOUR COSTS	
	Per Acre	Per Ton	Per Acre	Per Ton
LAND PREPARATION (following vegetables)				
Disc - 2x	3.00			
Float - 1x	1.25			
Bedding and ditch work	3.50			
TOTAL PREPARATION	7.75	.65		
PLANTING (Shape and seed)	2.00	.17		
CULTURAL LABOR & FIELD POWER				
Cultivate and furrow out - 2x	2.50			
Thin and hoe - 1x, hoe 1x	22.50			
Irrigate 6 to 10x, preparation 1x	5.25			
Fertilize - 1x	1.25			
Pest & disease - 4x	4.00			
Miscellaneous - supervision, auto, etc.	2.00			
TOTAL CULTURAL LABOR & FIELD POWER	37.50	3.12		
MATERIALS				
Irrigation water - 2 $\frac{1}{2}$ ft. + gate charge	5.25			
Seed - 3/4#	4.50			
Fertilizer - 60# N @ .15	9.00			
Pest control	6.00			
Miscellaneous	1.00			
TOTAL MATERIALS	25.75	2.15		
HARVESTING				
Picking - 8.00/ton, including contractor	96.00			
Hauling - none if sold roadside	.00			
Box charge - who pays?	.00			
Miscellaneous & supervision	3.00			
TOTAL HARVESTING	99.00	8.25		
CASH OVERHEAD COSTS				
General expense - 5%	9.62			
Taxes - (included in rent)	--			
Compensation insurance	2.87			
TOTAL CASH OVERHEAD	12.49	1.04		
Depreciation - irrigation pipes, head-gates, etc.	1.00	.08		
Rent or int. on investment - 1/2 year	25.00	2.08		
TOTAL ALL COSTS	210.49	17.54		

The above sample costs are based on a survey of costs on the above assumed conditions.

Estimate your own costs by filling in the last two columns based on yields you could reasonably expect and costs of operations and materials that would be required on your land.

CANNING TOMATOES
(following vegetables)

HISTORY: Tomatoes have been grown for many years throughout the valley, but principally for market. Cannery have taken tomatoes after market prices dropped, which has made supplies uncertain. A few cannery deals have been tried with variable success. More than 4,000 acres have been contracted for 1951.

VARIETIES: For market, the Pearson, Pennheart, Pritchard, and Earliana have been grown. For earliness and good set, the Pennheart is probably favored for canning. Other varieties may be adapted but have not been proven to date.

PLANTING DATES: February 1st to 15th. Early planting is essential to get the crop off before temperatures reach 105° F. or more for more than a few days.

SOILS: For high production the medium to hard soils are favored. Land suited to good lettuce production and alfalfa should produce good tomatoes.

PLANTING: Beds used for planting are similar in slope to cantaloupe beds placed 5 feet apart. Field planting is practiced and the seed row is placed from 10 to 20 inches from bottom of south slope of bed. Crop is "subbed up".

FERTILIZERS: Following heavily fertilized vegetables, little or no fertilizer should be necessary. Sixty pounds of nitrogen applied in two or more applications after thinning have been used. A luxuriant early growth will probably aid in protecting the tomatoes from sunburn and will not delay maturity. P₂O₅ if used, should be about 100 lbs. per acre applied ahead of planting. No potash is recommended.

IRRIGATION: Initial subbing should be continued until beds are wet through. Subsequent wetting is continued till moisture has subbed well past seed row. Tomatoes are normally deep-rooted but under valley conditions this is doubtful. Don't allow plants to suffer for moisture. Irrigations are usually made even between pickings.

PESTS AND DISEASES: Corn earworm, horn worm, armyworm, and tomato russet mite may be controlled by 5% DDT or DDD with 50% sulfur at rate of 20 lbs. per acre. Feasibility of control of leaf hoppers is doubtful, but if desired, emulsion spray of 1 lb. DDT in 5 gallons of spray will control the leaf hopper and the above named pests. In case of aphids, use 4% nicotine at 35 lbs. per acre. White flies are extremely difficult to control. Curly top is generally present in amounts up to 1% of the plants. Diseased plants should be removed and burned or buried.

HARVESTING: Picking is done directly into 50 pound lug boxes. Frequent picking is necessary. Fruits cannot be allowed to remain on the vine after maturity. Pickers should replace all plants to cover the green fruit and protect from sun burning.