The melons are carefully sized in each car. These sizes range from about 20 pounds in the smaller sizes to 40 pounds in the larger sizes.

Excelsior or straw is used on the floor and pads are ordinarily packed around the edge of the car and against the end walls to prevent bruising of the watermelons against the sides of the car.

Melons have been produced in north Louisiana for some years, but have been shipped commercially only during recent years and the ability of the growers to continue will probably depend upon securing sufficiently low freight rates to give them a profit when loaded in competition with melons from other states.

The quality of Louisiana's melons is excellent. They are well graded by inspectors who examine each grower's lot before it is loaded into cars and who weight a sufficient number so that they can be sized and loaded into cars of those particular sizes.

Most of Louisiana's crop of watermelons is produced around Choudrant, Cartwright, Ruston, Saline and Franklinton. The Dixie Queen, which is a striped round melon, is the one most commonly grown. Probably half of the crop is distributed by trucks to nearby cities and towns. The remainder is shipped by rail and
Proper harvesting is important to the success of a shipper or grower of vegetables. It is essential that these products be harvested at their proper marketable size, as overmature and tough vegetables are not marketable.

In many sections, root crops, such as beets, carrots and turnips are grown on ridges with one or two rows on a ridge. Leaf crops are planted in rows or are broadcast. Where these methods of planting are used, several methods may be used in gathering. One is to go through the field and pull the plants of marketable size, giving the smaller plants more room for development and eliminating the loss of plants which are not large enough for market. With row crops, it is often necessary to run a small shovel or turning plow on each side of the row close to the plants. This loosens the soil so that the plants can be pulled with as little delay as possible to prevent wilting. There the first operation consists of washing to remove all foreign matter, thence by keeping both the roots and tops fresh and clean.

CAUTIOUS HANDLING ELIMINATES BRUISING

Root crops should be carefully dug and handled in the field so as to prevent unnecessary bruising.

Insect injury, growth cracks, mechanical injury, discolored tops or other form of injury. Uniformity of size is also required, both in the individual specimens in the bunch and the size of the bunches. It is important that all yellow leaves, dead and dried leaves be removed from the tops so that they will present a fresh appearance when opened in the markets.

The number of any commodity to be bunched in a bunch depends on the size of the plants and market requirements; and the man in charge should give each of his workers careful instructions what type of plants to eliminate before bunching is begun.

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WASH THOROUGHLY

There are several methods of washing used. The most common consists of putting the bunches in large vats of clean water (running if possible). This method is most generally used when the crop has been grown in loose, loamy or sandy soil which will wash off readily by hand. In case they are grown in heavy sticky soils, it is often advisable to pile the bunches with the roots out. The roots are then washed with water under high pressure from a hose. If the soil adheres badly, it may be necessary to reverse the bunches and wash them a second time. It is important that the product be thoroughly cleaned so they will present a bright, fresh appearance before packing.

BRING TO THE MARKET

The bunches are then ready to be packed in paper lined crates or barrels. When crates are used, whether they be the Western Lettuce crate, the 1% bushel crate, or the 1 bushel crate, the bunches should be placed in the crates with the roots next to the ends of the crate.

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Another method often used is to dig the plants with a fork, but this method is not recommended as there is too much danger of damaging the roots with the fork prongs. Regardless of the method used in harvesting, it is essential to eliminate mechanical injury. It is essential that each man be familiar with the various defects to look for when opening a crate or bunch of vegetables.
Crates are loaded on edge to retain their bulge. Finely crushed or snow ice is used in the crate to keep the products cool and fresh. Chunk or snow ice is used over the load to protect it from outside temperatures. Thorough washing is necessary to remove all dirt. Roots of uniform size should be bunched together. (The middle bunch improperly sized. Raffia should be used for tying material.)

**CABBAGE**

The main crop of cabbage which is of Domatic type with flat or rounded heads is harvested during March, April and early May. Some cabbage, however, is harvested during all of the winter months and is sent to New Orleans by trucks and sold on the French Market in bulk, or is crated and shipped in mixed cars, containing shallots, collards and other winter vegetables. Our main producing areas are the territory around New Orleans, Convent, Laplace, Cecelia and Arnaudville.

A small district around Amite and Roseland ships pointed type cabbage which is usually harvested during April. About one-third of the crop is shipped in bulk and is loaded to the car to prevent the cabbage from heating. Another third is shipped in Los Angeles crates and the remainder in open mesh sacks. In the case of both of the latter types of containers the cars are iced with top chunk ice or with snow ice blown into the cars. The market prefers from 2 to 6 bright green wrapper leaves left on the heads so that upon arrival in the markets one or more of these leaves can be trimmed off and the head will have a bright green appearance. From 1 to 3 pounds is the size preferred.

**GREEN CORN**

Some years Louisiana ships as much as 100 carloads of green corn, mostly from New Orleans, Lockport, Raceland and Paradis. It ordinarily is put up in bushel crates which hold about 5 dozen ears. The corn should be carefully selected in the field and re-examined at the loading point while being packaged. After the crates have been packed they should be submerged in ice water and allowed to remain in the tank for several minutes during which time much of the heat from our June sun can be eliminated. As the crates are loaded into the cars, snow ice should be blown over the top of the load. This will gradually absorb the heat still remaining in the ears and insure the cars arriving on the market with the corn still sweet, tender and with the husks of a good green color.
structed to stamp the containers in which they are to be packed. "Unclassified" irrespective of what the grade otherwise might be. Shallots should be kept under cover as much as possible after being pulled so as to prevent wilting of the tops due to the wind or dry atmosphere and care should be taken not to break or crush any part of the plant during the cleaning, washing or packing. Washing is done by placing the bunches in tanks of water after they have been bunched. They are usually allowed to soak for a few minutes to loosen any dirt sticking to the individual shallots and then washed by hand or with water pressure.

The bunches, after being thoroughly washed and while still turgid and fresh, are packed 6 dozen in the crate in one bushel crates, 7 or 8 dozen in bushel and one and one-third crates, or 20 dozen in the barrel in 4 bushel barrels. In all of these containers crushed-ice is used between layers of bunches. In the 4 bushel barrel 90 pounds to 100 pounds of finely crushed ice is used in three layers in the barrel. In the one bushel crate 20 pounds to 25 pounds of ice are used; and in the bushel and one-third crate 30 pounds to 35 pounds of ice, divided into two layers are used. Wax or parchment paper should be used to line the crates. This paper holds the ice inside the crate and also keeps the shallots from protruding from the crate. The paper will also protect them from crushing and bruising.

To be of U. S. No.1 Quality the shallots should show at least 1 inch of blanch and have bright green tops. Such shallots should be packed separately and not mixed with shallots having a shorter blanch, or defective, or discolored tops. In all containers the shallots are packed flat with the roots toward the outside of the container and the tops in the middle next to the ice.

Barrels are loaded in the car lying on the bilge 2 layers high. The one and one-third bushel crate is loaded 7 rows wide with the crates on edge and 3 to 4 layers high. The one bushel crate is loaded similarly except 8 rows wide and in most cases both types of crates have an extra layer on top 5 rows wide with the crates flat. All cars, whether containing crates or barrels, are top iced with chunk or flake ice.

SHALLOTS

This is our most important bunched crop. The harvest season begins in October and lasts until April with plantings being made at various times so as to get a steady supply for shipment. One or more rows are pulled at a time and the shallots are hauled to some shed or other central point where they are trimmed and bunched. All loose skin should be removed and any yellowing of the tops should be pinched off. A sufficient number should then be tied together with raffia so that the bunches will average 31/2 pounds to 6 pounds per dozen bunches. Bunches not averaging 5 pounds per dozen bunches are considered off grade and inspectors are instructed to stamp the containers in which they are to be packed. "Unclassified" irrespective of what the grade otherwise might be. Shallots should be kept under cover as much as possible after being pulled so as to prevent wilting of the tops due to the wind or dry atmosphere and care should be taken not to break or crush any part of the plant during the cleaning, washing or packing. Washing is done by placing the bunches in tanks of water after they have been bunched. They are usually allowed to soak for a few minutes to loosen any dirt sticking to the individual shallots and then washed by hand or with water pressure.

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MUSTARD GREENS, SPINACH, TURNIP GREENS, COLLARDS, KALE, PARSLEY

These crops are all bunched in the field as they are cut, and a sufficient amount is bunched together so that the bunches will weigh approximately one pound. Barrels or pails of leaves are used as tying material. These leaf crops wilt quickly if exposed to the sun or wind and should not be thrown into piles or crates, unless iced, as they heat easily. Discolored, wilted and injured leaves should be pinched off during the bunching process. As soon as possible the bunches should be washed in tanks or running water and should then be packed and iced. The bushel and one and a third bushel crates are mostly used as containers, although 4 bushel barrels are still used by some shippers. The packing, icing and loading are handled the same as for shallots.

ENDIVE AND ESCAROLE

These crops are similar to head lettuce and the individual plants are cut, washed and packed upside down. The Western lettuce crate is the container recommended. Bunched and baled and a half bushel hampers are sometimes used; and some shippers still use bunch baskets. However, these containers are not recommended. The main thing to remember in packing these plants is not to cut the plants until they have attained a good size and the hearts are blanched. Also thoroughly wash the heads before packing them.