

the roots after defective ribs are removed by hand from each stalk. From three to eight cuts are made at each root in the root-trimming operation. In this way the roots are pointed somewhat like a pencil. While the stalk is being stripped, the knife is held in the palm of the hand. After the celery is stripped and the root is trimmed, it is placed in convenient stacks of 50 to 100 stalks. Following three or four strippers is a packer who places the celery in field crates. After the celery is packed the tops are usually cut off by means of a saw or a machete. One or two toppers work behind a crew of 20 to 30 strippers. One or two workers stack the full field boxes in line for loading on trucks. Loading crews vary from two to five workers. There are also several workers in the field who unload and distribute the empty field boxes. Each crew ordinarily has one negro and one white foreman. Large organizations commonly use from one to four crews of this size in single fields.

Sarasota Area.—The push-knife is used also in this area. A field crew is commonly composed of two push-knife cutters, each followed by a worker who pushes the celery over in one direction after it is cut. The push-knife cutters ordinarily work five to eight rows ahead of the rest of the crew. After the celery has been pushed over, five to eight workers walk along the rows and trim the roots with hand knives. The roots usually are trimmed without picking up the stalk. Only one cut is made for each root that needs trimming, the roots being cut off squarely. About 15 strippers follow the root cutters down the rows. Usually the strippers pile two rows together. Following the strippers five to 10 packers fill the field crates which they pull along the row as they work. The tops are then cut off

Fig. 6.—Foreman Setting "Downs".

Each stripper works across the rows in areas marked out by stakes.

