

organizations which used the most hours per 10,000 stalks also put up a lower quality of celery. Certainly the price received did not justify the additional hours expended by the various organizations.

Because quality is a composite of many factors, some of which are the results of specific operations, it is logical to study the particular quality factors which are the result of each operation. For the most part, these quality factors will be considered along with the analysis of each job, operation or work element with which they are related. Variations of quality factors which are not due to workmanship are treated along with a discussion of grading. No effort has been made to determine the effect of individual quality factors on price, so that the importance of the various quality factors is, of necessity, left as a matter of conjecture.

STUDIES OF OPERATIONS IN THE PROCESS OF HARVESTING CELERY

CUTTING AND STRIPPING

To facilitate the making of comparisons between firms operating in different areas, the operations of cutting, root trimming, and stripping are treated together. In the Sarasota area, each of the above three operations is performed by either three or four different classifications of workers. In the Sanford area, the cutting is done by one person and the root trimming and stripping are combined into one operation by a different worker. In the Belle Glade area, one person performs all three operations in one continuous series of work elements.

Of the three methods, less labor is required by the hand-knife method as used at Belle Glade (Table 15). Organization M required 15.2 hours of labor to cut, trim and strip 10,000 stalks. The other two organizations studied at Belle Glade used 15.7 hours of labor to do the same job. Organization M used an additional 27.9 hours of labor for stripping and root trimming in the washhouse, but as will be pointed out in the section on packing methods, this additional labor was mostly due to the inefficient washhouse method and not to the condition of the celery as it came from the field. Organizations I and J used about the same washhouse method, insofar as stripping and root trimming were concerned, as the firms located in the Sanford area. The variation in labor used to trim roots and strip celery