

the comparison because one used an excessively deep field crate, so that a high percentage of the stalks were cut over 17 inches long, and the other firm packed celery in the rough without any field stripping. Of the crates that were packed one stalk at a time, 3.7 percent of the stalks were cut under 14.5 inches and 2.5 percent over 17 inches long, or a total of 6.2 stalks out of 100 were outside the 14.5-17 inch tolerance (Table 20). Of the celery packed more than one stalk at a time, 4.7 percent was cut under 14.5 inches and 4.5 percent over 17 inches, or a total of 9.2 stalks out of a hundred were outside the 14.5-17 inch tolerance. This difference is considered significant but is probably not of great enough importance to offset the advantages gained by packing more than one stalk at a time.

TABLE 20.—METHOD OF PACKING AND PROPORTION OF PACKED CELERY STALKS TRIMMED UNDER 14.5 INCHES AND OVER 17.0 INCHES LONG, 15 FLORIDA FIRMS, 1945 SEASON.

Method of Packing	Width of Crate Inches	Number of Firms	Proportion of Packed Stalks Cut			
			Under 14.5 Inches		Over 17.0 Inches	
			Average	Range	Average	Range
One stalk at a time .....	15.5	5	3.7	2.8-4.2	2.5	1.2-5.8
More than one stalk at a time .....	15.5	8	4.7	3.0-7.9	4.5	2.3-7.0
More than one stalk at a time .....	16.0	1	3.9	....	13.5	....
Rough field pack .....	15.5	1	6.7	....	6.3	....

#### TOP CUTTING

The tops are cut in the field by means of a specially prepared hand saw or machete. The hand saw (Fig. 7) is gradually taking the place of the machete, although the machete is still in common use in all three areas. An expert topper can cut tops faster by using the machete because it requires only one or two sweeps of the knife to sever the tops from the celery in each box. The hand saw is a little slower but accomplishes a much neater job (Fig. 21). The time required for cutting the tops varied from 3.4 hours to 9.9 hours per 10,000 stalks. The