DEFOLIANTS VS. DESICCANTS

Defoliation is the application of chemicals to encourage or force cotton leaves to drop from the plant in order to harvest the crop in a timely manner. Benefits of defoliation include: 1) elimination of the main source of stain and trash, resulting in better grades; 2) faster and more efficient picker operation; 3) quicker drying of dew, allowing picking to begin earlier in the day; 4) straightening of lodged plants for more efficient picking; 5) retardation of boll rot; and 6) potential stimulation of boll opening, which can increase earliness, yield, and profit.

Desiccants are generally not used as harvest aids for cotton harvested with spindle-type pickers. If desiccation is necessary due to regrowth or weeds, it is best to apply a defoliant, wait until leaf drop occurs, and then apply the desiccant. Desiccants can kill the entire plant and burn immature bolls. Therefore, 90 percent of the crop should be open before applying a desiccant.
To properly cure peanuts, maintain sufficient air flow and proper temperature. If air flow rates are too low, the peanuts will mold. If the air flow is excessive, the energy costs will be high. The recommended air flow rates were established to prevent mold development during curing; however, they have also proven to be the most economical. The general recommended air flow of 50 cubic feet per minute per square foot of curing floor (cfm/sq ft) at 0.75 inch static pressure is sufficient to cure up to 25 percent moisture peanuts 5 feet deep. The air flow provides ten cubic feet per minute per cubic foot of peanuts at a depth of five feet. Air flow adjustments must be made by varying the curing depth or by not using all of the trailers for the system. For example, filling all the trailers half full will result in a higher air flow than completely filling half the trailers. When filling the trailer, be sure to level the peanuts to ensure uniform air flow. Avoid overfilling the trailer. To maintain good flavor and milling quality in the peanuts, maintain the proper curing temperature. If the curing temperature is too high, the peanuts will split when shelled and may also develop a bad flavor. Never allow temperature to exceed 95°F.

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Sincerely,

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Individuals with disabilities and/or special needs interested in this meeting should call 862-4591 so proper arrangements can be made.