Harvest

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Vocabulary

Mature: fully developed physically; full-grown.

Panicle- A panicle is a flower cluster that usually grows at the end of a stem or a shoot.

Rule of thumb: a practical and approximate way of doing or measuring something.

Strain: an animal or plant from a particular group whose characteristics are different in some way from others of the same group.

Stubble: the short stems left after a crop such as wheat has been cut.

Palatability: acceptable or agreeable to the palate or taste; savory: palatable food.

Allotment: a small piece of ground in or just outside a town that a person rents for growing vegetables, fruits, or flowers.

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Introduction

The act of removing a crop from where it was growing and moving it to a more secure location for processing, consumption, or storage is called harvesting. but Most crops reach a period of maximum quality—that is, they ripen or mature—and will deteriorate if left exposed to the elements. The maturity of the crop, weather, availability of harvest equipment, pickers, packing and storage facilities, and transport are important considerations while determining the time of harvest.

The grower must be sure that there is a demand for the crop and that the price is sufficient to make harvesting the crop profitable. Human beings have the rare combination of eyes, brain, and hands that facilitates the quick identification and harvest of fragile and decomposable materials with nominal loss and bruising.

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