Spring nitrogen applications were made well before walnut leaf-out, as soon as the orchard floor was sufficiently dry to support equipment. Better results were obtained with late-summer applications.

CORRECTION: In "Storage potential of fresh 'Manzanillo' olives" by Kader, Nanos, and Kerbel (California Agriculture May-June 1990, page 23), the top portion of figure 1 and the bottom portion of figure 2 were printed in error. The corrected figures appear below.

Fig. 1. Respiration and ethylene production rates of green and black 'Manzanillo' olives kept at 68°F for 26 days.

Fig. 2. Changes in flesh firmness (1 lb force = 4.448 Newtons) and skin color of 'Manzanillo' olives during storage at three temperatures for 12 weeks (photo on back cover shows color rating samples).