



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.

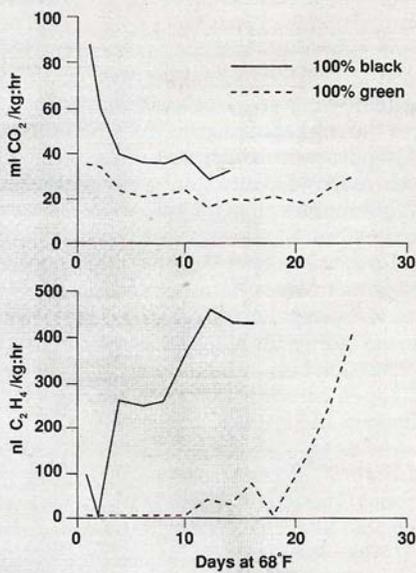


Fig. 1. Respiration and ethylene production rates of green and black 'Manzanillo' olives kept at 68°F for 25 days.

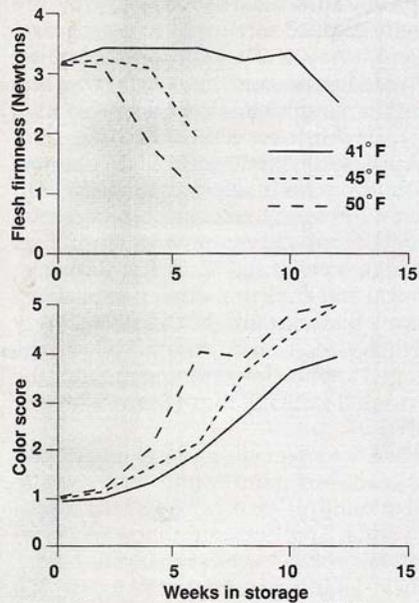


Fig. 2. Changes in flesh firmness (1 lb force = 4.448 Newtons) and skin color of 'Manzanillo' olives during storage at three temperatures for 12 weeks (photo on back cover shows color rating samples).

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.