



## CAL-COMPACK FOODS

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March 2, 1992

Mr. John Ivancovich  
TRI CAL

Dear John:

This letter is written in support of the petition to defer the suspension of the registration of chloropicrin.

Cal-Compack Foods has been in the dehydration, grinding and blending of chili peppers since 1945. The original plant is located in Santa Ana, California where basically all the chili peppers were grown within a twenty mile radius--Los Alamitos, Fountain Valley and Huntington Beach--until the mid-1960's. During the early '60's the yield of dried chili peppers in these areas started to decline to the point that producing chili peppers was not economical. No doubt there were several problems in an urban area; however, the largest single problem was Verticillium Wilt. During the 1970's the acreage in Los Angeles Basin moved further south to the Irvine Ranch until 1981, which was the last crop grown in Orange County. This area also Verticillium and Fusarium Wilts followed such crops as tomato and chili peppers. Today chili peppers are mainly grown in the Salinas and San Joaquin Valleys. Hopefully Verticillium will not find its way into these Valleys to create an uneconomic crop with no known soil fumigation treatment.

Verticillium Wilt has been found in isolated areas of Ventura and San Luis Obispo counties where chili, Bell and other peppers have been grown.

I believe that to eliminate chloropicrin/Methy Bromide fumigation practices will in the near future tie the hands of our agricultural producers and result in an economic hardship to the pepper industry.

Hope, John, this will help you in your quest. If I can be of further assistance please feel free to contact me in the future.

Sincerely,

Everett L. Wood  
Dir., Agricultural Operations

ELW/mc