

Set margins at 1" on the top, bottom, left and right.

Giefer 1

Include last name and page number on all pages.

Melissa K. Giefer

Professor Smith

English xxx

23 January 2017

Full title

Modern Agriculture: The Impact of Farming Practices on Labor and Nutrition

Unlike APA, in MLA Style, writers are not instructed to include a title page. Instead, the writer's name, the name of the instructor, the course designation, and the date are listed on the top left of the page, followed by the paper title. The title should be centered and written in Times New Roman, size 12 font; it should be written in standard title case, and it should not be bolded, underlined, or italicized. Indent each paragraph and double-space everything throughout the paper. Typically, the thesis statement, which gives the writer's purpose, comes at the very end of the introductory paragraph.

Type main headings in a different style font than the rest of the paper (here we have used small caps).

WORKING CONDITIONS

Italicize container titles.

Farm work is an extremely demanding job. While reporting on the commercial tomato industry in Florida, Barry Estabrook, author of *Tomatoland*, interviews a migrant worker from Mexico

named Emilio Galindo. Galindo informs him that farm work is often inconsistent and unreliable, with workdays lasting 12 hours or longer. Galindo's workday usually begins around 4:00 a.m. when he and other workers arrive at a central location in hopes of receiving work on a foreman's crew (Estabrook 100). Even if picked for a crew, a worker will sometimes have an hours-long bus ride to the field where he or she will be working for the day. Of course, once workers arrive at their worksite, the tasks assigned are repetitive and backbreaking. Since many farm working positions pay based on productivity, workers are incentivized to work quickly and without regard for their health. Galindo explains to Estabrook that while working like this, "Your knees hurt

Cite outside information with the author's last name and (when applicable) the page number in parenthesis at the end of the sentence.

Use present tense to report information from sources.

Use single quotation marks to indicate quotations in source material.

When citing a single source consecutively, only include page numbers in parenthetical citations. Giefer 2

“Your knees hurt the most” . . . “Then your legs and your back” (101). Additionally, farmworkers are encouraged by their bosses to pick as much as they can in a day, so breaks are often minimal. A farm worker’s day is often long and physically demanding.

Moreover, despite typically long hours and exacting labor, many farmworkers do not enjoy the same protections that safeguard labor in other (perhaps more visible) sectors. While agricultural workers’ wages are protected under the Fair Labor Standards Act (FLSA), workers are not entitled to overtime pay, and small farms that employ fewer than seven people are not required to adhere to the FLSA’s minimum wage standards (“U.S. Labor Law”). This means that agricultural workers are often not compensated for time spent traveling to and from farms or time spent waiting for instructions and work to begin at the farm site. Estabrook elaborates on the agricultural pay system:

When citing a source with no author, list the title (and page number, if applicable) in parenthesis instead.

The thirty thousand tomato harvesters who work in Florida are typically paid at least

partially on an antiquated “piece basis,” meaning they receive a set amount of money for every container of fruit they pick. Technically, the law says that what they are paid must equal at least the minimum wage. . . . [But] the system is plagued by fraud. [A representative] of the Southern Poverty Law Center said that her organization has prosecuted numerous cases where field bosses falsely recorded fewer hours on time sheets than a crew member actually worked. (99)

Use square brackets to indicate changes you have made within quotations and ellipses to indicate words omitted from original source.

The lack of protection under legislation combined with dishonest wage reporting by bosses

Citing an indirect source

contribute to keeping farmworkers’ wages well below the poverty line—\$10,000-\$12,000 annually, according to U.S. Labor Department reports (qtd. in Estabrook 100). This systematic wage theft, in addition to the long hours and strenuous working conditions typical of farm labor, creates a work environment that continuously disadvantages migrant workers.

QUALITY OF PRODUCE

There is a correlation between the appearance and color of food and taste (Wei et al.).

In-text citation for a source with more than two authors

Expectations about food appearance also affect taste or perceived taste. As C.M. Christensen claims, “Appropriately coloured foods were perceived to have a stronger intensity of flavor and better quality than inappropriately colored foods” (qtd. in Wei et al. 61-62). For produce such as tomatoes, the maturity of the food when picked also impacts taste. In order to withstand

harvesting, packaging, and shipping, commercial tomatoes are picked before they are fully ripe, giving them a firmer texture and longer shelf life. Recommendations suggest that tomatoes are

picked when they are in the Mature Green 2 phase, meaning the locular jelly, the part of the tomato that contributes to taste, has begun to form (Suslow and Cantwell). Workers then expose

In-text citation for a source with two authors. Omit page numbers when a source does not include them (in this case, we are looking at an article on a website).

the tomatoes to ethylene gas to give them the rich, red color associated with sweetness

(Estabrook; Wei et al.). It is important to note that although ethylene gas helps to ripen tomatoes after harvesting, prematurely picked tomatoes will not ripen, and therefore they will not develop an appetizing taste off the vine.

Separate sources with a semicolon when there is more than one source in the parenthetical citation.

Further complicating matters of taste and quality, Estabrook shows that, in Florida, the Florida Tomato Committee controls much of the tomato industry. The Committee sets the standards for “the exact size, color, texture, and shape of exported slicing tomatoes” (Estabrook 123). These specifications help to regulate the quality of produce available to consumers.

However, Estabrook notes that for all of the Florida Tomato Committee’s emphasis on the look of a tomato, “nowhere do the regulations mention taste—it’s simply not a consideration” (124).

Even when, or especially when, confronted with a tomato that exceeds other Florida varieties in taste, the Florida Tomato Committee can limit the sales and exportation of the produce beyond Florida. For example, when Joe Procacci developed a tomato that could withstand the growing

conditions in Florida and that tasted good, he aptly named it UglyRipe. These tomatoes were “asymmetrical, lumpy, and deeply creased,” exactly the kind of tomatoes the Florida Tomato Committee works to prevent being sold outside of Florida (Estabrook 122). Procacci finally won a lengthy court battle against the Florida Tomato Committee, who staked their argument on an outdated document, Federal Marketing Order 966, and can now sell his produce outside of Florida (Estabrook). This shows one of the ways that industry giants such as the Florida Tomato Committee work to limit competition between growers, resulting in tasteless produce for consumers.

Begin reference list on a new page.
List sources alphabetically and use a hanging indent.

Works Cited

Label this page "Works Cited," with the title centered (not bolded, italicized, or underlined) and written in 12 pt. font.

Estabrook, Barry. *Tomatoland: How Modern Industrial Agriculture Destroyed our Most Alluring Fruit*. Andrews McMeel Publishing, 2011.

Book with one author

"U.S. Labor Law for Farmworkers." *Farmworker Justice*, farmworkerjustice.org/advocacy-and-programs/us-labor-law-farmworkers.

Work from a website with no known author and no known publication date

Suslow, Trevor V. and Marita Cantwell. "Tomato: Recommendations for Maintaining Postharvest Quality." *Postharvest Technology: Maintaining Produce Quality & Safety*, UC Davis, 2013, ucanr.edu/sites/postharvest/pfvegetable/Tomato/.

Work from a website with known authors and date of publication

United States, Congress, House, Committee on Agriculture. *Temporary Guest Worker Proposals in the Agriculture Sector*. Government Printing Office, 2004. 108th Congress, 2nd session, Serial no. 108-23.

Government report

Van Alfen, Neil K, editor. *Encyclopedia of Agriculture and Food Systems*. 2nd ed., Elsevier Science & Technology, 2014. *Credo Reference*, <http://search.credoreference.com/content/title/estaafs>.

Reference work, edition other than the first

Wei, Shuo-Ting, et al. "Optimisation of Food Expectations Using Product Colour and Appearance." *Food Quality & Preference*, vol. 23, no. 1, 2012, pp. 49-62. doi:10.1016/j.foodqual.2011.07.004. Accessed 27 Feb. 2017.

Article from a periodical with doi assigned