



**AgEcon** SEARCH  
RESEARCH IN AGRICULTURAL & APPLIED ECONOMICS

*The World's Largest Open Access Agricultural & Applied Economics Digital Library*

**This document is discoverable and free to researchers across the globe due to the work of AgEcon Search.**

**Help ensure our sustainability.**

Give to AgEcon Search

AgEcon Search  
<http://ageconsearch.umn.edu>  
[aesearch@umn.edu](mailto:aesearch@umn.edu)

*Papers downloaded from **AgEcon Search** may be used for non-commercial purposes and personal study only. No other use, including posting to another Internet site, is permitted without permission from the copyright owner (not AgEcon Search), or as allowed under the provisions of Fair Use, U.S. Copyright Act, Title 17 U.S.C.*

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



2  
U. S. DEPARTMENT OF AGRICULTURE  
Bureau of Agricultural Economics  
Foreign Agricultural Service Division

April



Report FS 55

PRODUCTION AND MARKETING CALENDAR OF AMERICAN FRUITS

(With particular reference to export fruit)

Compiled by

A. C. Edwards, Jr. Agricultural Economist  
Bureau of Agricultural Economics

with the assistance and suggestions of

H. P. Gould, Senior Pomologist  
Bureau of Plant Industry

This is a compendium of condensed marketing  
information on the chief varieties  
of American fruits grown in the  
important fruit producing  
states

Contents

Apples	-	page 5-8, 33-38	Lemons	-	page 19, 46
Apricots	-	page 9, 39	Olives	-	page 20, 55
Cherries	-	page 10, 40-45	Oranges	-	page 21-22, 46-48
Dates	-	page 11, 12, 49	Peaches	-	page 23-24, 56-59
Figs	-	page 13, 50-51	Pears	-	page 26-27, 60-62
Grapefruit	-	page 14, 46-48	Plums	-	page 28-31, 63-65
Grapes	-	page 15-17, 52-54	Prunes	-	page 28-31, 64-65

## Definitions of Descriptive Words

Apex	- Calyx end of the fruit
Base	- Stem end of the fruit
Cordate	- Heart-shaped
Oblate	- Somewhat flattened
Oblong	- Oblong in form, but with rounded corners
Obovate	- Inversely ovate, or egg-shaped, with apex the broadest
Obtuse	- Blunt, not pointed or acute
Oval	- Elliptical-shaped
Ovate	- Egg-shaped, with base the broadest
Pyriform	- Pear-shaped
Truncate	- General form roundish or oblong, but flattened at the apex and base
Turbinate	- Top-shaped or conical with narrow base and broad apex

## MARKETING CALENDAR OF AMERICAN FRUITS

### Part I.

#### Marketing Characteristics and Index

In this section of the compilation the accepted name of each variety of fruit is given, together with most common synonyms, which are underlined. The characteristics of each variety, such as the color, size, shape, use and quality, are briefly indicated. For the convenience of the reader an index to the tables by states in PART II is included. All the fruits and the individual varieties are listed in alphabetical order.

This compilation of fruit information is an expansion of a smaller group of material covering the blossoming, picking, consumption and storage periods of important fruits, which was gathered for the use of the field officers of the Foreign Agricultural Service of the Department of Agriculture in answering inquiries received at their various posts, concerning the American fruit industry. In gathering the original material it was necessary to refer to a great many publications and to engage in considerable correspondence with state fruit specialists as no one source carried all of the required information. When it was known that a compilation of this type was being made, a number of requests were received for copies of the completed material. This encouraged the compilers to prepare the material for publication with particular reference to export fruit. The original scope of the compilation was expanded to include the principal varieties of fruits grown in the most important fruit-producing states, especially those states which grow fruit for export, and to add a brief characterization of each variety of fruit covered.

In the first section of the publication the fruits are listed alphabetically, and the color, size, shape, use and quality are briefly given, together with a page reference to the blossoming, picking, consumption and storage periods of the variety, which information is listed by states in the second section. There is considerable variation in the same variety of fruit grown under diverse conditions in the different fruit regions of the United States. As nearly as possible this has been taken into account in the characterizations given.

In the second section the chief fruit varieties produced in each state have been arranged approximately in their order of importance in production, starting with the most important variety. The blossoming and picking periods represent the average time at which these events occur for each variety of fruit, either for the state as a whole or for the particular region indicated in the tables. The consumption periods are intended to represent the period in which the bulk of the fruit is marketed, or the marketing season. Generally some fruit of a variety is marketed earlier than indicated in the storage tables, and some may be held in storage longer than the period shown in the tables.

The various periods for fruits are given as ranges so as to represent the average for the particular event. Dates, given are inclusive. At the head of each table the position of the state in production of the particular fruit covered is given. These were calculated by averaging the production figures for the last five or six years and, in some cases, by checking with the car-lot shipments.

A large number of persons were kind enough to assist the compilers in securing this information, credit for which has been given at the foot of each table.

Naturally, in a work of this type, there is some room for difference of opinion or for error. The compilers would appreciate any suggestions that may present themselves to the reader.



## Characterization and Index

## APPLES

Variety a/	Color	Size	Shape	Use b/	Quality	Page
Albemarle Pippin, Yellow Newtown	: Yellow or : greenish, : sometimes : slightly : blushed	: Medium	: Roundish- : oblate	: Dessert	: Very good : (favored : for export)	: 33 : 36 : 38
Arkansas, Black Twig, Mammoth Black Twig	: Dark red	: Medium : to large	: Roundish, : slightly : conic	: Cook- : ing : dessert	: Good : (Good ship- : per)	: 37
Arkansas Black	: Dark red : to nearly : black	: Medium	: Nearly : round, : slightly : conic	: Cook- : ing	: Fair : ( Good : shipper)	: 36, 38
Baldwin	: Red	: Medium	: Roundish : to : slightly : conic	: Gener- : al use	: Fair to : good; : (an old : export : variety)	: 35
Ben Davis	: Mixed red, : often : striped red	: Medium : to : large	: Roundish : conic : to slight- : ly oblong- : conic	: Cook- : ing	: Fair; (an : old export : variety; : good ship- : per)	: 34, 36, : 37
Black Twig, Arkansas, Mammoth Black Twig	: (S e e Arkansas)					
Delicious	: Red, in- : distinct : striping : over yellow : ground	: Medium : to large	: Oblong- : conic	: Dessert	: Very good; : (exports : growing)	: 34, 35, : 37, 38
Duchess, Oldenburg, Duchess of Oldenburg	: (S e e Oldenburg)					
Esopus Spitzenburg, Esopus, Spitz, Spit- zenburg	: Red, in- : distinct : striping	: Medium	: Oblong- : conic	: Dessert	: Very good : to best, : aromatic; : (some ex- : ported)	: 36, 38

Continued --



## APPLES

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality	Page
Gano	: Bright to : dark red	: Medium : to : large	: Roundish- : conic to : slightly : oblong- : conic	: Cooking : : : :	: Fair; : (Few export- : ed; good : shipper)	: 34,37
Gravenstein	: Yellow, : usually : red strip- : ed	: Medium	: Roundish : to oblate : sometimes : angular	: General : use : :	: Good; (Best : early-export : apple)	: 33
<u>Greening</u> , Rhode Island: <u>Greening</u> , Northwest- <u>ern Greening</u>	: (S e e : :	: Rhode Island : :	: Greening and : :	: Northwest : :	: Greening) : :	: 33,35
Grimes Golden, <u>Grimes</u>	: Yellow	: Medium	: Roundish- : oblong : sometimes : truncate	: Dessert : and : general : use	: Very good, : aromatic : (few ex- : ported)	: 34,35,37
Jonathan	: Red	: Medium	: Roundish- : conic : :	: Dessert : and : general : use	: Very good; : (Popular in : Europe)	: 34,35,36, : 37,38
McIntosh, <u>McIntosh Red</u>	: Bright : red, com- : monly with : indistinct : striping	: Medium	: Roundish : to some- : what ob- : late	: Dessert : : :	: Very good, : aromatic : :	: 35,36
Northern Spy, <u>Spy</u>	: Mixed yel- : low and : red stripes	: Medium : to : large	: Roundish- : conical : :	: Dessert : and : general : use	: Very good, : Aromatic : :	: 35
<u>Northwestern Greening</u> , <u>Greening</u>	: Greenish- : yellow, : occasion- : ally blush- : ed	: Large	: Roundish- : conic : :	: Cooking : : :	: Fair : : :	: 36
<u>Oldenburg</u> , <u>Duchess</u> <u>Duchess of Oldenburg</u>	: Greenish- : yellow with : red stripes	: Medium	: Roundish- : oblate : :	: Cooking : : :	: Fair to : Good : :	: 34,35,36
<u>Ortley</u> , <u>White Bell-</u> <u>flower</u> <u>Same as Cleo-</u> <u>patra in Australia and</u> <u>New Zealand</u>	: Yellow : : :	: Medium	: Oblong- : conic : :	: Dessert : : :	: Very good; : (Popular in : Europe)	: 36

Continued - -

# Characterization and Index

## APPLES

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality	Page
Pearmain, White Pear- main	(S e e White Pearmain)					
Red Canada, <u>Steele</u> <u>Red, Canada Red</u>	Red	Medium	Roundish- conic	Dessert	Very good	35
Rhode Island Greening, <u>Greening</u>	Green to greenish yellow	Medium to large	Round to Roundish- oblate	Cooking and general use	Good; (Pop- ular in United King- dom)	33, 35
Rome Beauty, <u>Rome</u>	Yellow with red check to nearly solid red, striped: red	Medium to large	Round to roundish- oblate	Cooking and general use	Fair to good, ex- cellent baker (ex- ported con- siderably)	34, 36, 38
<u>Spitzenburg</u> , Esopus Spitzenburg	(S e e Esopus Spitzenburg)					
Stayman Winesap, <u>Stayman</u>	Red over yellow ground color	Medium to large	Roundish- conic to globular	Dessert and general use	Good to very good; (ex- ported con- siderably)	34, 37, 38
Stark	Striped and mottled red over green- ish yellow	Medium to large	Roundish- conic to ovate	General use	Fair to good	36
<u>Steele Red</u> , Red Can- ada, <u>Canada Red</u>	(S e e Red Canada)					
Tompkins King, <u>Temp-</u> <u>kins King</u> , <u>King of</u> <u>Tompkins County</u>	Red, indis- tinct strip ing	Medium to large	Roundish to some- what oblate conic	General	Very good	37
Twenty Ounce, <u>Twenty</u> <u>Ounce Pippin</u>	Striped red over green- ish-yellow	Large to very large	Usually roundish or round- ish-conic	Cooking	Fair	37
Wagener	Striped pinkish red	Medium	Oblate to roundish- oblate, usually ribbed	General	Very good	35

Continued - -

## APPLES

Variety <u>a/</u>	Color	Size	Shape	Use	Quality	Page
Wealthy	Red	Medium	Roundish- conic	General	Good	35, 36
White Pearmain, <u>White</u>						
<u>Winter Pearmain</u> , <u>Pearmain</u>	Pale yellow	Medium	Roundish- ovate	General	Good (some ex- ported)	33
Willowtwig	Red striped	Medium to large	Usually roundish- conic	Cooking	Fair	34
Winesap	Bright, deep red	Medium	Usually roundish- conic	Dessert and gen- eral use	Good to very good (standard export var- iety)	33,34, 37,38
Winter Banana, <u>Banana</u>	Yellow, often blushed pink	Medium to large	Roundish- conic	Dessert and gen- eral use	Good; (some ex- ported)	37, 38
Yellow Bellflower, <u>Bellflower</u>	Yellow	Medium	Oblong- conic	Dessert and General	Good	33
Yellow Newtown, <u>Yellow Newtown Pippin</u> <u>Newtown Pippin</u> , <u>Albemarle Pippin</u> , <u>Albemarle Newtown</u> <u>Pippin</u>	Yellow or greenish, often slight- ly blushed pink	Medium	Roundish- oblate	Dessert	Very good; (favored for ex- port)	36, 37, 38
Yellow Transparent, <u>Transparent</u> , <u>White</u> <u>Transparent</u>	Yellowish- white	Small to medium	Roundish- conic	Cooking	Good; (earliest important commercial variety)	34
York Imperial, <u>York</u>	Light red	Medium	Roundish- oblate, usually lop- sided	Cooking	Fair to Good; (Much ex- ported)	37

"The Apples of New York", S. A. Beach.

a/ Underlined names are synonyms. b/ Many different varieties of apples are used for drying. In California the Yellow Bellflower and Yellow Newtown are used in greatest quantity. In New York State Baldwins, R. I. Greenings and Ben Davis are used extensively but many other varieties are also dried. Fall and winter varieties of good cooking quality are preferable to summer varieties or those having decidedly yellow flesh. Off-grade fruit of practically all apple varieties can be used for cider and vinegar manufacture, canning and other apple products.



# Characterization and Index

## APRICOTS

Variety <u>a/</u>	Color	Size	Shape	Flesh <u>b/</u>	Use	Quality	Page
Blenheim, <u>Shipley</u>	Orange	Large	Oval com-pressed	Deep yellow	Canning:drying: dessert:	good	39
Moorpark	Deep orange dotted	Very large	Round	Bright orange	Mostly dried	Very good	39
Newcastle, <u>Newcastle</u> <u>Early</u>	Deep orange	Medium (smaller than Royal)	Round	Orange	Mostly dessert:	good	32
Royal (A French variety)	Dull yellow with orange cheek	Medium to large	Roundish: oval	Pale orange	Mostly dried; dessert: export-ed)	good; (some)	32
Tilton	Orange	Very large	Oval, distinctly compressed:	Orange	Drying: canning:	good	32

"California Fruits", by Edward J. Wickson and the April 1931 issue of The Blue Anchor monthly publication of the California Fruit Exchange.

a/ Underlined names are synonyms.

b/ All are freestone varieties.

## Cherries

Variety <u>a/</u>	Color	Size	Shape	Use	Quality	Page
Bing (Sweet)	Dark red to black	Very large	Broadly cordate	Dessert	Very good (Good Ship-44 per)	40,43,
Black Tartarian (Sweet)	Bright purplish-black	Large	Cordate	Dessert	Very good (Fair ship-42,43, per)	40,41,
Early Richmond (Sour)	Light red changing to dark red	Medium	Roundish-oblately	Cooking; canning	Good	41,42, 43,44, 45
English Morello, <u>Wragg</u> (Sour)	Dark red to almost black	Medium	Roundish-cordate	Cooking	Good	41,42, 44,45
Giant (Sweet)	Purple mottled to black	Large	Oblate-cordate	Dessert	Very good	42
Lambert (Sweet)	Dark red to reddish-black	Large to very large	Roundish-cordate	Dessert	Very good (Good Ship-44 per)	40,42, 43,44
May Duke (Medium sweet)	Light to dark red	Medium	Conical-compressed to cordate	Dessert; cooking	Very good	42
Montmorency (Sour)	Light to rather dark red	Medium	Roundish-oblately	Canning; cooking; cold packing	Very good	41,42, 43,44, 45
Napoleon, <u>Royal Ann</u> (Sweet)	Yellow with red blush	Large to very large	Conical to long-cordate	Dessert; canning; pickling	Good to Very good (Good shipper)	40,41, 42,43, 44
Republican, <u>Black Republican</u> , <u>Black Oregon</u> , <u>Oregon</u> (Sweet)	Purplish-black	Large to very large	Cordate to roundish-cordate	Dessert	Good	40,42, 43,44 per)
Schmidt, <u>Schmidt's Bigarreau</u> (Sweet)	Purplish-black	Very large	Cordate-compressed	Dessert	Good	41
Seneca (Sweet)	Purplish-black	Large	Round cordate	Dessert	Good	42
Windsor (Sweet)	Purplish-red	medium	slightly oblong to conical	Dessert	Good to very good	41

"The Cherries of New York" by U. P. Hedrick  
a/ The underlined names are synonyms.

# Characterization and Index

## Dates

Variety <u>a/</u>	Color	Type	Size	Shape	Use	Quality <u>a/</u>	Page
Barhee, <u>Barhi</u>	:Amber or :pale brown	:Soft	:Large	:Plump- :oval	:Dessert :(cured)	:Excellent	:49
Dairee <u>Dairi</u>	:Mahogany- :red or :purplish- :brown	:Soft :or semi- :dry	:Medium :to :large	:Long- :oval	:Dessert :(cured)	:Excell- :ent	:49
Deglet Noor <u>Deglet Nur</u>	:Amber or :light :brown	:Soft or :semi-dry	:Medium :to :large	:Long- :oval	:Dessert :(cured) :also soft :as crum- :ble dates	:Excellent :with char- :acteris- :tic	:49
Halawy <u>Halawi</u>	:Clear amber :or light :brown; semi- :translucent	:Soft	:Medium	:Long- :oval	:Dessert :(cured)	:Excellent	:49
Hayany <u>Hayani</u>	:Dark wine- :red to mar- :oon when :fresh; dark :purplish- :black when :cured	:Soft	:Very :large	:Long- :oval	:Dessert :(fresh :and cured)	:Good :fresh :date	:49
Iteema <u>Itima</u>	:Amber to :chestnut- :brown	:Soft	:Medium	:Oval	:Dessert :(cured)	:Good	:49
Khadrawy <u>Khadrawi</u>	:Amber to :red-brown	:Soft	:Medium	:Oval	:Dessert :(cured)	:Good	:49
Khalasa	:Amber to :buff-brown	:Soft	:Medium	:Oval	:Dessert :(fresh :and cured)	:Very :good	:49
Khustawy <u>Khustawi</u>	:Amber to :light brown	:Soft	:Small :or med- :ium	:Oval	:Dessert :(cured)	:Fair	:49
Maktoom <u>Maktum</u>	:Amber to :golden- :brown	:Soft	:Medium :to :large	:Plump- :oval	:Dessert :(fresh :and cured)	:Very :good :fresh	:49

Continued - -

## Characterization and Index

Dates

Variety	Color	Type	Size	Shape	Use	Quality a/	Page
Rhars <u>Ghars</u>	Light brown to bay; semi-trans- lucent	Soft	Very large	Long- oval	Dessert (fresh and cured)	Fair to good	49
Saidy <u>Saidi</u>	Light brown to liver-brown	Soft	Large	Plump- oval	Dessert (cured)	Good if properly cured	49
Thoory <u>Thuri</u>	Gray-brown to light coffee- brown	Dry	Medium	Long- oval	Dessert also sold as crumble dates	Excel- lent dry date	49
Zaheedy <u>Zahidi</u>	Light yellow- ish brown	Soft or semi- dry	Medium	Oval	Dessert (fresh and cured)	Fair soft date; dry form: tough	49

Dr. Walter T. Swingle, Principal Physiologist, United States Department of Agriculture.

a/ A method of curing has been devised in the United States which permits the fruit to be cured in a warm moist room. This makes it possible to pick the dates before cracks or breaks appear in the skin and protects the fruit from dirt and against insect attacks. Underlined names are synonyms.



FIGS a/

Variety <u>b/</u>	Color	Size	Shape	Use	Quality	Page
Adriatic, <u>White</u> <u>Adriatic</u> (Adriatic type <u>c/</u> )	:Greenish-yel- low; pulp red; or white with violet streaks	: Medium	: Roundish	: Drying; dessert	: Good to very good:	: 50
Calimyrna, Lob Ingir (Smyrna type <u>d/</u> )	:Lemon-yellow; pulp reddish amber	: Large	:Turbin- ate; pyriform:	: Drying; dessert; canning	: Very good	: 50
Brown Turkey, Black San Pedro (Adriatic type <u>c/</u> )	:Violet-brown with green neck; pulp red	: Large	: Elong- ated- ovate (Broadly: pyriform)	: Dessert	: Good	: 50
Brunswick (Adriatic type <u>c/</u> )	:Pale amber with violet tint; pulp amber.	: Large to very large	: Pyri- form with swollen cheeks	:Dessert	: Fair	: 51
Celeste, <u>Celestial</u> (Adriatic type <u>c/</u> )	: Violet, shad- ing to purplish brown; pulp rose color	: Small to medium	: Ovate- turbin- ate	:Dessert home canning	: Very good	: 51
Ischia, <u>Green Ischia</u> <u>White Ischia</u> (Adriatic type <u>c/</u> )	:Bluish-green; pulp rosy red	: Medium	:Roundish	: Dessert	: Good	: 51
Kadota, Dottato, White Pacific, Clarkadota, White Endich (erroneously Endrich) (Adriatic type <u>c/</u> )	:Yellowish- white; pulp white tinged pink	: Medium	:Roundish or some- what ob- ovate	: Drying; canning; dessert	: Good	: 50
Magnolia (Adriatic type <u>c/</u> )	:Greenish-amber; pulp pinkish at center	: Large	: Somewhat obovate	: Canning; dessert	: Good	: 51
Mission, <u>California</u> <u>Black</u> (Adriatic type <u>c/</u> )	:Deep mahogany- violet; pulp reddish or brownish-amber:	: Medium to large	:Turbinate	: Drying; dessert	: Good	: 50

"California Fruits" by Edward J. Wickson; and H. P. Gould, Senior Pomologist, U.S. Dept. of Agriculture. a/ Fig trees may produce one, two, or even three crops of fruit in a year, depending upon the variety and the conditions under which it is grown. In a general way these crops are seasonal and develop at different periods in the year. The second crop is usually the most important (in the complete annual life history of the tree) and produces the bulk of the commercial crop. b/ Underlined names are synonyms. c/ Fruit develops without pollination. d/ Must be caprifigged (pollinated).

## Grapefruit

Variety <u>a/</u>	Color	Size	Shape	Seeds and Sections	Use	Quality	Page
Conner, <u>Prolific</u>	: Light : yellow	: Medium : to large	: Oblate	: Seedy; about : 13 sections	: Dessert : juice; : canning	: Good	: 48
Duncan	: Light : yellow	: Medium : to large	: Oblate	: About 50 seeds : about 13 sec- : tions	: Des- : sert; : juice; : canning	: Excell- : ent	: 47, : 48
Foster <u>Pink Foster</u>	: Pale yel- : low, pink : flesh	: Medium	: Oblate	: About 58 : seeds, about : 13 sections	: Dessert : juice; : canning	: Very : good	: 47, : 48
Hall, <u>Silver Clus- ter, Klemm's Silver Cluster</u>	: Light : yellow	: Large	: Oblate	: About 32 : seeds; about : 14 sections	: Dessert : juice; : canning	: good	: 47
Marsh; <u>Marsh's Seedless</u>	: Light : yellow	: Small : to : medium	: Roundish- : oblate	: About 2 - 6 : seeds; about : 13 sections	: Dessert : juice; : canning	: Good	: 46, : 47, : 48
McCarty, <u>Indian River</u>	: Very light : yellow	: Large	: Oblate	: About 49 to : 59 seeds; : about 13 sec- : tions	: Dessert : juice; : canning	: Very : good	: 47
Thompson, <u>Pink Marsh</u>	: Light yel- : low, pink : flesh	: Small to : medium	: Roundish- : oblate	: About 2 - 6 : seeds; about : 13 sections	: Dessert : juice; : canning	: Good	: 47, : 48
Walters	: Pale yel- : low	: Medium	: Oblate	: About 58 : seeds; about : 13 sections	: Dessert : juice; : canning	: Very : good	: 47

"Citrus Fruits" by J. E. Coit and "California Fruits" by Edward J. Wickson.  
a/ Synonyms are underlined.

## Characterization and Index

## GRAPES

Variety a/	Color	Size and Shape		Use b/ and Quality	Page
		Berry	Bunch		
Almeria, Ohanez (Vinifera)	: Yellowish : green	: Medium : to large : form ob-	: Medium to : large; : often : long	: Table - Good; : (Excellent storage and : shipping grape)	: 53
Alicante Bouschet, Alicante- Henri-Bouchet Alicante- Bouschet No. 2 (Vinifera)	: Black, : abundant : bloom	: Medium; : form : round to : slightly	: Medium to : large; : tapering : oval	: Wine (red) - Good : (medium red juice)	: 52
Black Monukka (Vinifera)	: Black to : red	: Medium; : form : oblong	: Large; : loose; : tapering	: Table - Excellent : Raisin - Very good : (practically seedless)	
Burger, (Origin Elbling) (Vinifera)	: Silvery : white to : golden	: Medium; : form : round	: Large; : cylin- : drical : and com- : pact	: Wine (white) - good : (colorless juice)	: 52
Carignane (Vinifera)	: Black, : abundant : bloom	: Medium; : form : almost : round	: Medium : to large; : loose	: Wine (deep red) - Excel- : lent : (colorless juice)	: 52
Catawba (Labrusca & Vinifera)	: Purplish- : red, mod- : ate bloom	: Medium; : form : oval	: Medium : to large; : rather : long, ta- : pering : compact	: Table - Very good : Wine (red) - Very good : Juice : (colorless) - Very good	: 54
Concord (Labrusca)	: Black, : abundant : bloom	: Medium : to large : form : round	: Medium to : large; : large, : wide, : broadly : tapering	: Table - Good : Juice (red) - Good : Wine (red) - Fair	: 54
Cornichon, (Origin Cli- vette Noir) (Vinifera)	: Bluish- : black, : abundant : bloom	: Large; : form : olive : shaped	: Large; : tapering, : shouldered : compact	: Table - Fair : Wine (red) - Fair : (good shipper)	: 53

Continued -



## Characterization and Index

## GRAPES (Cont'd)

Variety <u>a/</u>	Color	Size and Shape		Use <u>b/</u> and Quality	Page
		Berry	Bunch		
Delaware (Labrusca & Vinifera & Bourquiniana)	:Light red :lilac :bloom	:Small to: :medium; :form	:Medium to: :small; cf+ :ten cylin- :drical, :shouldered:	Table - Good Wine (red) - Excellent Juice - Very good	: 54
Emperor (Vinifera)	:Red, fair : bloom	:Large; : form	:Large; :tapering; : oval, :varying :in size	Table - Good (good shipping and sto- rage grape)	: 53
Flame Tokay (Vinifera)	: Red	:Large; :form :oblong	:Large; :tapering; :very com- :pact, :shouldered:	Table (ships good)- Fair Wine (red) - Poor (colorless juice)	: 53
Grenache (Vinifera)	:Black, :abundant : bloom	:Large; :form :oblong, :slightly :flattened	:Large; :short, :compact, :shouldered:	Wine (red) - Very good Table - Good (colorless juice)	: 52
Malaga (Vinifera)	:Yellowish :green to :amber	:Large; :form : oval	:Large; :tapering :shouldered: :compact	Table - Good (ships well) Raisin - Good	: 52-53
Malvoisie (Vinifera)	:Reddish- :black, :faint :bloom	:Medium :to large :form : oval	:Medium to: :large; : compact :tapering	Table - Good Wine (red)- Fair (nearly colorless juice)	: 52
Maraville de Malaga, Red Malaga, Molinera Gorda (Vinifera)	:Rose or :vinous red :moderate :bloom	:Large; :form :round	:Long conic- :cal, ta- :pering, :fairly :loose	Table - Very good (ships well)	: 53
Mataro (origin: Mourvedre) (Vinifera)	:Black, :dark grey : bloom	:Medium; : form : round	:Medium: :conical, :rather : compact	Wine (red) - Very good: (slightly colored juice)	: 52

Continued -

# Characterization and Index

## GRAPE (Cont'd)

Variety a/	Color	Size and Shape		Use b/ and Quality	Page
		Berry	Bunch		
Mission (very much like Monica) (Spanish grape) (Vinifera)	Black, light bloom	Medium; form round	Medium; conical, rather compact	Wine (red or white) - Good (colorless juice)	52
Monukka, Black:					
Monukka (Vinifera)		(See Black Monukka)			
Moore Early (Labrusca)	Black, abundant blue bloom	Above medium; to large form roundish	Medium; tapering shouldered	Table - Fair Juice - Fair	54
Muscat of Alexandria (Cal- led White Hare- foot in South Africa; Huasco, Chile (Vinifera)	Light yellow, white bloom	Large; form oval	Large; long, tapering, shouldered loose	Raisin - Excellent Table - Very good Juice (white)- Very good Wine (white)- Very good sweet wine	52 53
Niagara (Labrusca & Vinifera)	Yellowish green, thin grey bloom	Above medium; to large form slightly oval	Medium to large; tapering shouldered	Table - Good (Juice colorless)	54
Ohanez, Almeria (Vinifera)	Yellowish green	Medium to large form ob- long	Medium to large; often short	Table - Good (excellent storage and shipping grape)	53
Olivette Noir, Cornichon (Vinifera)		(See Cornichon)			
Panariti, Black Zante, Black Currant (Vinifera)	Black	Very small; form round	Small; cylindrical, compact, shouldered	Currant - Excellent Table - Excellent (Seedless) Wine (red)- Good	53
Petit Sirah, Serine, (Or- igin Syrah) (Vinifera)	Black abundant bloom	Small to medium; form oval	Medium; long tapering cylindrical	Wine (red) -Excellent	52
Continued -					

## Characterization and Index

## GRAPES (Cont'd)

Variety <u>a/</u>	Color	Size and Shape		Use <u>b/</u> and Quality	
		Berry	Bunch		
Ribier (Vinifera)	:Black, : light : blue : bloom	:Large; : form : round	:Medium to : large; ta- : pering, : compact	: Table - Good : (ships well) : Wine (red)- Good : (colorless juice)	: 53
Sultana (Vinifera)	:Greenish :yellow	:Small; :form :round	:Large;long; :cylindri- :cal; :shouldered	: Raisin - Very good : Table - Very good : (Seedless) : Wine (white)- Very good : (juice colorless)	: 53
Sultanina, <u>Thompson Seed-</u> <u>less, Kech-</u> <u>mish Jaune</u> (Vinifera)	:Yellowish :green to :golden, :faint :bloom	:Small; :form ob- :long, :slightly :flattened; :at the :end	:Medium to :large; :long :tapering	: Table - Very good : Raisin - Very good : (seedless) : Wine (white) - Good	: 52 : 53
Sirah, Petit Sirah (Vinifera)	:	:	:	(See Petit Sirah)	:
<u>Thompson Seed-</u> <u>less, Sul-</u> <u>tanina</u> (Vinifera)	:	:	:	(See Sultanina)	:
<u>Tokay, Flame</u> Tokay (Vinifera)	:	:	:	(See Flame Tokay)	:
Werden (Labrusca)	:Black, :abundant :blue :bloom	:Large; :form :roundish :to oval	:Large; :broad :fairly :compact	: Table - Good : Wine (red) - Fair : (juice colorless)	: 54
Zinfandel (Vinifera)	:Black, :blue :bloom	:Medium; :form :round to :oval	:Medium, :cylindri- :cal, com- :part, :shouldered	: Wine (red) - Excellent	: 52

Descriptions from "Descriptive Catalogue of California Grapes", Special California Publication No. 25, "The Grapes of New York", by U. P. Hedrick, and from Mr. George C. Husmann, Pomologist, Bureau of Plant Industry, U. S. Department of Agriculture.

a/ The underlined names are synonyms.

b/ Black grapes can be made into either red or white wines. The most common type is given here.

## Characterization and Index

## LEMONS

Variety	Color	Size	Shape	Seeds and Sections	Use	Quality	Page
Eureka	Lemon- yellow	Medium	Oval- oblong	Around 4 to 5 seeds; about 10 sections	Table; juice	Excellent	46
Lisbon	Lemon- yellow	Medium	Oval- oblong	Around 1 to 5 seeds; about 10 or 11 sections	Table; juice	Excellent	46

"Citrus Fruits" by J. E. Coit.



## Characterization and Index

## OLIVES

Variety	Color	Size	Shape	Use	Characteristics and Quality	Page
Ascolano ("White Olive of Ascoli")	Deep wine color	Very large	Oval	Green pickles	Excellent quality but difficult to pickle. Color of pickles fair	55
Manzanillo (Spanish origin)	Dark purple, bluish black when fully ripe	Larger than Mission	Round to broad-ovate	Ripe pickles	Excellent quality; tree not a good bearer in all places. Ripe fruit subject to rot in hot regions.	55
Mission (Brought to California by missionaries Spanish origin)	Deep purple, shiny black when fully ripe	Medium to large	Oblique-ovate	Ripe pickles; oil	Very good quality; tree vigorous and good bearer.	55
Sevillano (Spanish origin)	Usually harvested when only blush of red appears	Very large	oblique-oval	Green and some ripe pickles	Excellent quality especially green pickles. Only useful for pickles.	55

Mr. C. F. Kimman, Pomologist, U. S. Department of Agriculture.

## Characterization and Index

## ORANGES

Variety a/	Color	Size	Shape	Seeds and Sections	Use	Quality	Page
Dancy; <u>Tangerine</u> ;	Very deep orange-red	Medium	Much flattened	About 7 - 20 seeds; usually 11-14 sections	Dessert	Very good	46
<u>Bijou</u> ;							47
<u>Dancy's</u>							48
<u>Tangerine</u>							
Harlin	Deep golden yellow to orange red	Medium	Rounded-oblately	Around 0 - 5 seeds; usually 11-12 sections	Dessert; juice	Good	47
Homosassa	Yellow to orange-yellow	Medium to large	Round or slightly flattened	Usually 20-24 seeds; around 11 sections	Dessert; juice	Good	47
Lue							
Lue Gim Gong	Yellow-orange to golden	Medium to large	Oblong or round-oblately	About 4 - 8 seeds; around 10-11 sections	Dessert; juice	Excellent	47
(Usually shipped as Valencia)	golden orange						
Mediterranean Sweet	Deep orange	Small to medium	Round, somewhat flattened	Usually 10-20 seeds; about 10-12 sections	Dessert; juice	Good	46
Parson Brown	Yellow-orange to yellow low	Medium to large	Round, somewhat oblong	About 10 - 19 seeds; around 16 sections	Dessert; juice	Good	47
							48
Paper Rind; Paper Rind	Orange	Medium	Oblong	Usually 6 - 15 seeds; around 10-12 sections	Dessert; juice	Excellent	46
<u>St. Michael</u>							
Pineapple	Deep orange to reddish orange	Medium to large	Round to slightly oblate	From 13 - 25 seeds; about 11 sections	Dessert; juice	Very good	47
							48

Continued -

## Characterization and Index

## ORANGES (cont'd)

Variety <u>a/</u>	Color	Size	Shape	Seeds and Sections	Use	Quality	Page
Ruby; <u>Ruby</u> <u>Blood</u>	Deep or- ange to reddish- orange	Small to medium	Round to slightly oblong	Usually 16 15 seeds; about 12 sections	Dessert; juice	Excel- lent	46 47
Satsuma <u>b/</u> (Mandarin)	Bright orange	Small to medium	Much flattened	Usually seed- less or 0-4 seeds; about 10-12 sections	Dessert	Good	47
Valencia, <u>Valencia</u> <u>Late</u> , <u>Hart's</u> <u>Late</u>	Pale or- ange, deepening at matur- ity to yellow- orange	Medium to large	Round, sometimes slightly oval	From 1-6 seeds; usu- ally 9 to 11 sections	Dessert; juice	Good to excel- lent	46 47 48
Washington Navel, <u>Bahia</u> , <u>Navel</u> , <u>Riverside</u> <u>Navel</u>	Orange to golden- orange	Large	Round, somewhat tapering towards apex	Seedless, about 2 to 11 sections	Dessert; juice	Good to excel- lent	46 48

"Citrus Fruits" by J. E. Coit and "California Fruits" by Edward J. Wickson.

a/ Underlined names are synonyms. b/ This includes several varieties of the Satsuma group which are ordinarily designated by the trade as Satsuma oranges without variety distinctions.

## Characterization and Index

## PEACHES

Variety a/	Color	Size	Shape	Use	Flesh	Quality	Page
Admiral Dewey	: Deep : orange : blushed : dark red	: Small : to : medium	: Roundish : com- : pressed	: Dessert	: Yellow; : semi-free : to freestone	: Good	: 59
Alexander	: Greenish- : white, : blushed : dark red	: Small	: Roundish	: Table	: Greenish- : white; : semi- : freestone	: Poor	: 56
Belle, Georgia Belle	: Greenish- : white, : blushed : red, faint : stripes	: Medium	: Roundish- : oval	: Dessert	: White; : semi-free : to : freestone	: Good to : very : good	: 56, : 58 : 59
Carman	: Creamy- : white, : blushed : red, : faint : stripes	: Medium	: Roundish- : oval	: Dessert	: White; : semi-free : to free- : stone	: Good	: 58, : 59
Early Rose	: Yellowish : over- : spread : with red	: Small to : medium	: Slightly : oval	: Dessert	: White; : clingstone	: Good : early : peach	: 58
Early Wheeler, Red Bird	: Creamy- : white, : marbled : crimson	: Medium to : large	: Oblong- : conic	: Dessert	: White; : clingstone	: Good	: 58
Elberta	: Yellow : with red : blush	: Large	: Roundish- : oblong	: Dessert; : general : use	: Yellow; : freestone	: Good	: 56-57 : 58-59
Hiley	: Greenish- : yellow, : dull blush	: Medium	: Roundish- : conic to : oblong	: Dessert	: Creamy- : white; : freestone	: Good	: 58
J. H. Hale	: Yellow, : red blush : striped	: Large	: Roundish	: Dessert	: Yellow; : freestone	: Good	: 56-57 : 58-59
Lovell	: Bright : yellow, : faint : blush	: Medium	: Roundish	: Drying; : canning	: Yellow; : freestone	: Good	: 57

(Continued)



## Characterization and Index

## PEACHES (cont'd)

Variety a/	Color	Size	Shape	Use	Flesh	Quality	Page
Mayflower	:Greenish- :white :dark red :blush	:Medium	:Oval	:Dessert	:White; semi- :clingstone	:Fair	:57, :58
Muir	:Lemon- :yellow, :slight :blush	:Medium to: :large	:Roundish :oval	:Drying; :canning	:Yellow; :freestone	:Good	:57
Paloro	:Golden :yellow	:Medium to: :large	:Roundish	:Canning	:Yellow; :clingstone	:Good	:57
Phillips Cling	:Lemon- :yellow, :shaded :red	:Large	:Roundish	:Canning	:Yellow; :clingstone	:Good	:57
Prolific, <u>New Pro-</u> <u>lific</u>	:Light :orange, :blushed :red	:Medium	:Roundish :oval to :Cordate	:Dessert	:Light yel- :low; free- :stone	:Good	:59
Rochester	:Orange- :yellow, :blushed :red	:Medium to: :large	:Roundish- :oblate	:Dessert	:Yellow; :freestone	:Very :good	:59
Salwey	:Greenish- :yellow, :blushed :red	:Medium	:Roundish- :cordate	:Dessert; :canning	:Golden- :yellow; :freestone	:Good :to :very :good	:57
South Haven	:Deep :yellow, :red :cheek	:Medium to: :large	:Roundish	:Dessert	:Yellow; :freestone	:Very :good	:59
St. John, <u>Yellow St.</u> <u>John</u>	:Deep :yellow, :blushed :carmine	:Medium	:Roundish- :oval	:Dessert	:Light :yellow; :freestone	:Very :good	:57
Triumph	:Pale yel- :low over- :laid with: :red	:Small	:Roundish- :oval	:Dessert	:Yellow; :semi-free :to :freestone	:Fair	:56

Continued -

## Characterization and Index

## PEACHES (Continued)

Variety <u>a/</u>	Color	Size	Shape	Use	Flesh	Quality	Page
Tuskena, <u>Tuscan</u>	:Yellow, :dark red :cheek	:Large	:Roundish- :oval	:Canning	:Yellow; :clingstone	:Good	:57
Uneda	:White, :with red :blush	:Medium	:Roundish	:Dessert	:White; :clingstone	:Fair	:58
Admiral De- wey, <u>Dewey</u>	:Deep :orange, :blushed :dark red	:Small to :medium	:Roundish :compressed	:Dessert	:Yellow; :semi-free :to :freestone	:Good	:59

"The Peaches of New York", by U. P. Hedrick.

a/ Underlined names are synonyms.

Variety a/	Prevailing Color	Size	Shape	Use	Quality	Page
Bartlett, <u>Williams, Bon Chretien</u>	: Clear yellow : with faint : blush	: Large	: Oblong-obtuse- : pyriform	: Dessert; : canning	: Good; : (good early : shipper)	: 60 : 61 : 62
Baurre D'Anjou, <u>Anjou</u>	: Yellow with : fine russet : markings	: Large	: Oblong-obovate- : pyriform	: Dessert	: Very good : (Good ship- : per)	: 60, : 61 : 62
Beurre Bosc, <u>Bosc</u>	: Dark yellow, : overspread : with russet	: Large	: Acute-obovate- : pyriform	: Dessert	: Very good : to best : (good ship- : per)	: 60 : 61 : 62
Beurre Clairgeau, <u>Clairgeau</u>	: Yellow with : bright red : blush	: Large	: Roundish-acute- : pyriform	: Dessert	: Fair : (Good early : shipper)	: 60 : 61
Beurre Hardy, <u>Hardy</u>	: Greenish-yellow : overspread with : thin russet	: Large	: Obtuse-pyri- : form	: Dessert	: Good : (Good ship- : per)	: 60
Clapp Favorite, <u>Clapp</u>	: Lemon-yellow : mottled with : bright red	: Very : large	: Obovate-obtuse : pyriform	: Dessert	: Good : (Fairly : good early : shipper)	: 61
Doyenne du Comice, <u>Comice</u>	: Clear yellow, : blushed, faint : russet	: Large	: Obovate-obtuse- : pyriform, with : unequal sides	: Dessert	: Very good : to best : (good ship- : per)	: 60 : 62
Duchess de Angou- leime, <u>Duchess</u>	: Dull yellow, : russet markings	: Large : to very : large	: Oblong-obovate	: Dessert	: Good to : very good : (good ship- : per)	: 61 : 62
Easter Beurre, <u>Easter</u>	: Yellow, blushed : brownish red, : russeted	: Large	: Obovate-pyri- : form, short neck	: Dessert	: Good : (Very good : shipper)	: 60
Flemish Beauty	: Clear yellow, : blushed dull : red	: Medium : to : large	: Obovate-obtuse : pyriform	: Dessert	: Very good : (good ship- : per)	: 61
Clou Morceau, <u>Morceau</u>	: Greenish-yel- : low, light : russet patches	: Large	: Obovate-obtuse : pyriform	: Dessert; : cooking	: Good : (good ship- : per)	: 60
Howell	: Lemon-yellow, : faintly blush- : ed, russeted	: Medium	: Roundish-obovate	: Dessert	: Very good : (Fairly : good shipper)	: 60, : 61, : 62



## Characterization and Index

## Pears

Variety	<u>a/</u>	Prevailing Color	Size	Shape	Use	Quality	Page
Kieffer		:Yellow, faintly: :blushed, russet: : dots	: Medium : to : large	:Oval, narrowing: :at both ends	:Canning; :cooking	:Fair; :poor eat- :ing qual- :ity(Good: :shipper):	: 61
Seckel		:Yellowish-brown: :often blushed, : light russet	: Small	: Obovate	:Dessert; :preserv- : ing	: Very : good :to best :(Fair :shipper):	: 61 : 62
Winter Nelis		:Yellow with a :tinge of green, : russeted	:Medium	: Roundish- : obovate-pyri- : form	:Dessert	: Very : good :(Stand- :ard ex- :port : variety:	: 60 : 61 : 62

"The Pears of New York" by U. P. Hedrick  
a/ Underlined names are synonyms.

## Characterization and Index

## PLUMS AND PRUNES

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality <u>c/</u>	Page
Abundance <u>c/</u>	Red, :whitish :bloom	Medium	Roundish- :ovate	Dessert	Good; flesh :yellow	64
Agen, <u>Petite</u> <u>Prune</u> , <u>French</u> <u>Prune</u> <u>d/</u>	Dull red- :dish-pur- :ple, thin: :bloom	Small to :medium	Obovate	Most impor- :tant drying: :prune; all :purpose	Very good; :flesh yel- :low	65
Beauty <u>e/</u>	Crimson :with :white :dots	Medium	Cordate	Dessert	Fair; flesh :amber (good :early ship- :per)	63,64
Burbank <u>c/</u>	Dark red :over yel- :low :ground, :heavy :bloom	Medium	Nearly :globular	Dessert	Good; flesh :yellow	63,64
Climax <u>c/</u>	Dark red, :Medium :bloom	Large to :very large	Cordate	Dessert	Good; flesh :yellow (good :early ship- :per)	63
Diamond <u>d/</u>	Dark pur- :ple, :heavy :bloom	Large	Oval	Dessert; :cooking	Fair; flesh :yellow (good :shipper)	53
Duarte <u>e/</u>	Dark red :with con- :spicuous :dots	Large	Somewhat :cordate	Dessert	Good; flesh :red (good :shipper)	63
Formosa <u>e/</u>	Yellowish :turning :cherry :red when :fully :ripe	Very large	Cordate	Dessert	Good; flesh :yellow	
Gaviota <u>e/</u>	Dark red :when ful- :ly ripe	Very large	Somewhat :cordate	Dessert	Fair; flesh :yellow (good :early shipper)	

Continued -

## Characterization and Index

## PLUMS AND PRUNES (continued)

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality <u>c/</u>	Page
Giant <u>d/</u>	Purplish-red, bluish bloom	Medium	Obovate	Dessert	Rather poor; flesh yellow (good shipper)	63
Grand Duke <u>d/</u>	Dark red-dish purple, heavy bloom	Large	Elongated-oval	Dessert; cooking	Fair; flesh golden-yellow (very good shipper)	63, 64
Imperial Epineuse, Clarice Mammouth <u>d/</u>	Purplish-red, thin bloom	Large	Obovate	Dessert	Good to very good; flesh greenish-yellow	65
Italian Prune, Fel-lenberg, Large German Prune, Swiss Prune <u>d/</u>	Dark purple, heavy bloom	Medium to large	Long-oval	Drying; general purpose	Very good; flesh greenish-yellow (Standard export variety)	64, 65
Jefferson <u>d/</u>	Greenish-yellow, faintly blushed, thin bloom	Large	Roundish-oval	Primarily canning	Very good; flesh deep yellow	63
Kelsey <u>c/</u>	Greenish-yellow, tinged or splashed with red, light bloom	Very large	Cordate	Dessert	Very good; flesh yellow (good shipper)	63
Pond, English Pond's Seedling, Hungarian, Gros Prune d'Agen <u>d/</u>	Dark red-dish purple, heavy bloom	Very large	Oval with distinct neck	Dessert	Fair; flesh yellowish-green (good shipper)	63

## Characterization and Index

## PLUMS AND PRUNES (Continued)

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality <u>c/</u>	Page
President <u>d/</u>	Dark purple	Medium to large	Oval	Dessert	Fair; flesh yellowish (very good shipper)	63
Reine Claude Green Gage <u>d/</u>	Greenish to golden yellow, thin bloom	Medium	Roundish-oval	Dessert; cooking; canning	Very good; flesh greenish-yellow	64
Santa Rosa <u>c/</u>	Purplish-crimson, whitish bloom	Large	Roundish	Dessert	Very good; flesh dark red (good shipper)	63
Sergeant, Robe de Sergeant <u>d/</u>	Blackish-purple, heavy bluish bloom	Medium or below for group	Roundish-oval	Drying; general purpose	Good; flesh greenish-yellow	65
Silver Prune Golden Drop <u>d/</u>	Yellowish-red, thin bloom	Large	Oval	Dessert; mostly canning; drying	Good; flesh golden-yellow	
Shropshire, (Damson) <u>d/</u>	Dark purple, thick blue bloom	Small	Rounded oval	Preserving	Good; flesh greenish-yellow	64
Standard <u>d/</u>	Dark purple, blue bloom	Large	Oval	General purpose	Good; flesh yellow	
Sugar <u>d/</u>	Dark purple, heavy whitish bloom	Small to medium	Oval	General purpose; drying	Good; flesh golden-yellow low	65
Tragedy <u>d/</u>	Dark purple, heavy bluish bloom	Medium for group	Oval	Dessert	Good; flesh greenish-yellow low (good shipper)	63, 64



## Characterization and Index

## PLUMS AND PRUNES (Continued)

Variety <u>a/</u>	Color	Size	Shape	Use <u>b/</u>	Quality <u>c/</u>	Page
Washington <u>d/</u>	:Yellowish: :green, :often :blushed, :thin :bloom	: Large	:Roundish- : oval	:Canning; : Dessert: : Cooking:	: Good; flesh : greenish- : yellow	: 63,64
Wickson <u>d/</u>	:Yellowish: :red or :darker :red when :highly :colored, :thin bloom	: Very large	: Obliquely- : cordate	:Dessert	: Good; flesh : amber yellow :(very good ship- : per)	: 63
Yellow Egg, <u>White Mag-</u> <u>num Bonum</u> <u>d/</u>	:Golden- :yellow, :heavy :bloom	: Very large	: Long-oval	:Canning :cooking	: Good; flesh : golden-yellow	: 63,64

"The Plums of New York" by U. P. Hedrick and The Blue Anchor, April, 1931.

a/ Underlined names are synonyms.

b/ Certain varieties are of ordinary quality, but the fruit stands shipping well which accounts for their continued production. All of the varieties mentioned are shipped for fresh consumption except Jefferson, Reine Claude, Washington and Yellow-Egg.

c/ Japanese variety.

d/ European variety.

e/ Hybred.

## MARKETING CALENDAR OF AMERICAN FRUITS

## PART II

Blossoming, Picking, Consumption and Storage Periods

This section is composed of tables which list the important varieties of each fruit grown in the states covered in approximately their order of importance in production. The most important variety is listed first. The tables give the average blossoming, picking, consumption and storage periods for each variety. All tables referring to each fruit have been placed together. An index to the varieties in this section is given in Part I.

## APPLES

## California

(About fourth in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming	picking	tion	Common <u>e/</u>	Cold
	period	period <u>a/</u>	period <u>d/</u>		32° to 34° F. <u>e/</u>
Yellow New-					
town	3/28-4/18 <u>a/</u>	9/10-10/10	Oct.-Apr.	3-4 mo.	5-8 mo. <u>f/</u>
Yellow Bell-					
flower	3/24-4/18 <u>a/</u>	8/20-9/20	Sept.-Dec.	1-2 mo.	2-4 mo.
Gravenstein	3/25-4/22 <u>b/</u>	7/1 - 8/10	July-Sept.	15-30 days	1-2 mo.
Winesap	4/4-5/10 <u>a/</u>	9/15-10/15	Nov.-Feb.	2-3 mo.	5-8 mo.
White Pearmann	3/20-4/20 <u>c/</u>	9/10-10/15	Nov.-Feb.	1-2 mo.	4-6 mo.
Rhode Island					
Greening	4/20-5/15 <u>a/</u>	9/15-10/1	Oct.-Dec.	1-3 mo.	3-5 mo.

a/ Compiled from unpublished phenological data, H. P. Gould, Senior Pomologist, U. S. Dept. of Agriculture. b/ Sonoma County, Mr. O. E. Brenner, Agricultural Commissioner, Sonoma County. c/ Watsonville, California, Mr. Frank L. Kellogg, Agricultural Commissioner, Santa Cruz County. d/ California Fruit Exchange, "The Blue Anchor", Vol. VIII, No. 4. e/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. f/ Usually stored at 36° to 38°. The Watsonville district of Santa Cruz County is the most important apple-producing section in California. The plantings consist of Yellow Newtown, approximately 60 per cent; Yellow Bellflower, 30 per cent, and miscellaneous varieties, mostly White Pearmann, 10 per cent, according to "Apple Growing in California," by F. W. Allen, Calif. Bul. 425. In the Sebastopol District of Sonoma County about 75 per cent of the acreage is made up of Gravensteins. The Yucaipa District of San Bernardino County is a comparatively new apple region. Most of the present crop is marketed in Los Angeles and other local markets. Rome Beauty, Winesap, Delicious and King David make up most of the plantings in this district. Yellow Newtown and Gravenstein constitute the bulk of the apples shipped out of California. Both are important export varieties. Rhode Island Greening is chiefly found planted on a small scale in the older Coastal orchards. Winesap is mostly found in the foothill and mountain sections of California.



Idaho a/

(About fifth in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming period <u>a/</u>	picking period <u>b/</u>	tion period	Common <u>c/</u>	Cold 30° to 32° F. <u>c/</u>
	Moscow, Idaho:				
Janathan	4/25-5/20	9/15-10/10	Oct.-Feb. <u>a/</u>	About 2 mo.	3 - 5 mo. <u>d/</u>
Rome Beauty	4/28-5/20	10/15-11/10	Nov.-Apr. <u>b/</u>	3 - 4 mo.	4 - 7 mo.
Winesap	4/25-5/20	10/15-11/10	Jan. May <u>b/</u>	3 - 5 mo.	5 - 9 mo.
Delicious	4/25-5/20	9/15-10/15	Oct.-Mar. <u>b/</u>	About 2 mo.	4 - 6 mo.

a/ Dr. C. C. Vincent, Head of Department of Horticulture, University of Idaho. The blossoming season is quite similar at Moscow, Coeur d'Alene, Mesa Orchards, Twin Falls and the Boise-Payette section. The Emmett and Leuiston are about 10 days earlier. b/ From unpublished phenological data in the files of Mr. H.P. Gould, Senior Pomologist, United States Department of Agriculture. c/ Dr. C.C. Vincent and Dr. J. R. Magness, Principal Pomologist, United States Department of Agriculture. d/ Often stored at 34° to reduce losses from soft scald.

Illinois 1/

(About tenth in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming period <u>a/</u>	picking period	tion period	Common	Cold 30° to 32° F.
Yellow Trans- parent	5/1 - 5/20	6/20-7/10 <u>b/</u>	Late June & July	Not prac- ticed	About 3 weeks
Oldenburg (Duchess)	5/1 - 5/23	7/1-7/20 <u>b/</u>	Aug.-Sept.	Not prac- ticed	1 - 2 mo.
Ben Davis and Gano	5/10-5/25	10/1-10/20 <u>c/</u>	Feb.-May	3 - 4 mo.	4 - 6 mo.
Jonathan	5/10-6/1	9/1-9/20 <u>c/</u>	Oct.-Feb.	About 2 mo.	3 - 5 mo.
Grimes Golden	5/10-5/25	9/1-9/20 <u>c/</u>	Oct.-Jan.	About 2 mo.	2 - 4 mo.
Willowtwig	5/10 - 5/25	10/1-10/15 <u>d/</u>	Dec.-Mar.	2 - 3 mo.	5 - 7 mo.
Delicious	5/10 - 5/24	9/15-10/1 <u>d/</u>	Oct.-Mar.	2 - 3 mo.	4 - 6 mo.
Winesap	5/10 - 5/25	9/20-10/7 <u>b/</u>	Dec.-Apr.	2 - 3 mo.	6 - 8 mo.
Stayman Wine- sap	5/10 - 5/25	9/20-10/7 <u>c/</u>	Nov.-Mar.	About 2 mo.	4 - 6 mo.
Rome Beauty	5/10 - 5/25	10/1-10/20 <u>d/</u>	Dec.-Mar.	2 - 3 mo.	5 - 6 mo.

1/ Apple information supplied by Dr. M.J. Dorsey, Chief of Pomology, University of Illinois, Urbana, Illinois.  
a/ State as a whole. b/ Southern Illinois. c/ Central Illinois. d/ Calhoun Co., Ill.

Michigan

(About seventh in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming period <u>a/</u>	picking period	tion period	Common <u>d/</u>	Cold 30° to 32° F.
Oldenburg (Duchess)	:5/1 - 5/23	:8/5 - 9/1 <u>b/</u>	:Aug.-Sept. <u>d/</u>	:About 1 mo.	: 1-2 mo. <u>e/</u>
Baldwin	:5/14-6/1	:10/5-11/1 <u>b/</u>	:Nov.-Mar. <u>d/</u>	: 4-6 mo.	: 5-7 mo. <u>e/</u>
Jonathan	:5/13-6/1	:9/20-10/20 <u>b/</u>	:Oct.-Jan. <u>d/</u>	: 2-5 mo.	: 3-5 mo. <u>e</u>
Northern Spy	:5/16-5/27	:10/10-10/30 <u>b/</u>	:Oct.-Mar. <u>d/</u>	: 4-6 mo.	: 5-7 mo. <u>e/</u>
Delicious	:5/14-5/24	:10/1-10/15 <u>c/</u>	:Oct.-Mar. <u>d/</u>	:About 4 mo.	: 4-5 mo. <u>e/</u>
McIntosh	:5/12-5/25	:9/15-10/15 <u>c/</u>	:Oct.-Jan. <u>e/</u>	: 1-3 mo.	: 2-4 mo. <u>d/</u>
Rhode Island Greening	:5/13-5/26	:9/25-10/5 <u>b/</u>	:Oct.-Mar. <u>e/</u>	: 4-6 mo.	: 5-7 mo. <u>d/</u>
Red Canada	:5/14-5/24	:9/15-10/5 <u>c/</u>	:Oct.-Mar. <u>e/</u>	: 4-6 mo.	: 5-7 mo. <u>d/</u>
Wealthy	:5/12-5/24	:8/25-9/20 <u>b/</u>	:Sept.-Dec. <u>e/</u>	:About 1 mo.	:About 1½ mo. <u>d/</u>
Wagener	:5/12-5/24	:10/1-10/15 <u>c/</u>	:Oct.-Feb. <u>e/</u>	: 3-5 mo.	: 4-6 mo. <u>d/</u>
Grimes Golden	:5/13-5/25	:10/1-10/25 <u>b/</u>	:Oct.-Jan. <u>e/</u>	: 1-3 mo.	: 3-4 mo. <u>d/</u>

a/ "Pollination of Orchard Fruits in Michigan", Roy E. Marshall, et al., Michigan Bulletin 188, b/ Mr. Roy E. Marshall, Associate Professor in Horticulture, Michigan State College. The average picking periods were arranged from information secured at Benton Harbor during 1930. These dates are for the immediate vicinity. For the Fennville and Grand Rapids area picking dates would probably run 3 to 5 days later; for Shelby, Hart and Ludington, 5 to 10 days later; and for the Grand Traverse Region, 7 to 15 days later in average seasons. The season for 1930 was somewhat earlier than usual. c/ "The Ripening, Storage and Handling of Apples", by J. R. Magness et al., Dept. Bulletin 1406. d/ "Marketing Barreled Apples" by G.B.Fiske, Department Bulletin 1416. e/ Dr. J.R. Magness, Principal Pomologist, U. S. Department of Agriculture.

New York

(Second in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming period	picking period <u>b/</u>	tion period	Common	Cold 30° to 32° F. <u>e/</u>
Baldwin	: Geneva, N.Y. : :4/28 - 6/2 <u>a/</u>	: Geneva, N.Y. : :9/25-10/10	:Nov.-Mar. <u>c/</u>	: 2-4 mo. <u>e/</u>	: 5 - 7 mo.
Rhode Island Greening	:5/3-6/2 <u>a/</u>	:9/25-10/10	:Oct.-Mar. <u>c/</u>	: 2-3 mo. <u>d/</u>	: 4 - 6 mo.
Northern Spy	:5/4-6/2 <u>a/</u>	:10/1-10/15	:Oct.-Mar. <u>c/</u>	: 2-4 mo. <u>e/</u>	: 5 - 7 mo.

(Continued)

## APPLES

New York (Continued)

(Second in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming	picking	tion	Common	Cold
	period	period	period		30° to 32° F. e/
McIntosh	: Geneva, N.Y. : 4/28-5/30a/	: Geneva, N.Y. : 9/20-10/1	: Nov.-Jan. c/	: 1-2 mo. d/	: 3-4 mo.
Wealthy	: 4/29-5/30a/	: 9/5-9/20	: Oct.-Dec. c/	: 1-1½ mo. d/	: 2-2½ mo.
Ben Davis	: 4/29-6/2 a/	: 10/1-10/15	: Jan.-May c/	: 3-5 mo. d/	: 4-7 mo.
Tompkins King	: 4/29-5/30b/	: About 10/1	: Nov.-Jan. b/	: 1-2 mo. e/	: 3-4 mo.
Oldenburg (Duchess)	: 4/28-5/30b/	: 8/15-9/1	: Aug.-Sept. b/	: About 1 mo. e/	: 1-2 mo.
Twenty Ounce	: 4/28-5/31b/	: 9/25-10/10	: Oct.-Jan. b/	: 1-3 mo. e/	: 3-4 mo.
Jonathan	: 5/2 - 6/2b/	: 10/1-10/15	: Nov.-Feb. b/	: About 2 mo. e/	: 4-6 mo.
Northwestern Greening	: 5/4-6/2 b/	: 10/1-10/15	: Nov.-Mar. b/	: 2-4 mo. e/	: 4-6 mo.
Stark	: 4/28-6/2 f/	: 10/1-10/15	: Nov.-Mar. f/	: 2-4 mo. f/	: 4-6 mo.

a/ "Pollination of Fruit Trees", R. Wellington et al., N.Y. Bulletin 577.  
b/ Mr. G.H. Howe, Associate in Research, N.Y. State Agricultural Experiment Station. c/ "Fruit Regions of New York", H.B. Tukey, N.Y. Bulletin 563 and "Marketing Barreled Apples" by G.B. Fiske, Department Bulletin 1416. d/ "Fifteening Dates and the Length of Season for Hardy Fruits", U.P. Hedrick, N. Y. Bulletin 408. e/ Dr. J.R. Magness, Principal Pomologist, U.S. Department of Agriculture. f/ Estimated.

## Oregon

(About sixth in importance in commercial apple production)

Varieties	Average	Average	Consump-	Storage life	
	blossoming	picking	tion	Common e/	Cold
	period	period	period		30° to 32° F.
Yellow Newtown	: 4/20-5/5 a/	: 10/5-10/30a/	: Jan-May c/	: 3-5 mo.	: 5-9 mo. e/
Esopus Spitz- enburg	: 4/20-5/5 a/	: 10/5-10/25 a/	: Oct-Feb c/	: About 2 mo.	: 3 - 5 mo. e/
Ortley	: 4/20-5/5 a/	: 10/10-10/25a/	: Nov-Mar c/	: 2-3 mo.	: 4 - 6 mo. e/
Jonathan	: 4/25-5/10 b/	: 9/15-10/5 b/	: Oct-Feb c/	: About 2 mo.	: 3 - 5 mo. e/f/
Rome Beauty	: 4/25-5/10 a/	: 10/15-11/1 a/	: Nov-May d/	: 3-4 mo.	: 4 - 7 mo. e/
Arkansas Black	: 4/20-5/5 a/	: 10/15-11/1a/	: Nov-May d/	: 3-5 mo.	: 5 - 9 mo. e/

(Continued)



Oregon (Continued)

(About sixth in importance in commercial apple production)

Varieties	Average blossoming period	Average picking period	Consumption: period	Storage life Common e/ 30° to 32° F.
Delicious	4/25-5/11 b/	10/1-10/15 b/	Oct.-Mar. b/	About 2 mo. : 4-6 mo. b/
Winesap	4/25-5/10 b/	10/15-11/1 b/	Jan.-May b/	3-5 mo. b/ : 5-9 mo. b/
Winter Banana	4/20-5/5 a/	9/25-10/15 a/	Nov.-Jan. d/	About 2 mo. : 2-5 mo. e/g/

a/ Estimated from unpublished data in the files of Mr. W. P. Gould, Senior Pomologist, U. S. Dept. of Agriculture. b/ "Studies Relating to Harvesting and Storage of Apples and Pears", H. Hartman, Oregon Station Bulletin 206, 1924. Order of importance from "Oregon Apple Prices by Variety, Grade and Size", R. S. Besse and M. R. Cooper, Oregon Station Bulletin 244, 1929. c/ "Marketing Western Boxed Apples", G. B. Fiske and R. R. Pailthorp, Dept. Bulletin 1415. d/ Calculated from storage life and the information on these varieties grown in other states. e/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. f/ Often stored at 34° to reduce losses from soft scald. g/ Not usually stored long.

Virginia

(Third in importance in commercial apple production)

Varities	Average blossoming period	Average picking period a/	Consump- tion period	Storage life Common e/ 30° to 32° F.
York Imperial	4/15 - 5/5 a/	9/15-10/15	Oct.-Mar. c/	2-4 mo. : 4-6 mo.
Winesap	4/12 - 5/5 a/	9/1 -10/15	Jan.-May c/	3-4 mo. : 5-8 mos.
Stayman Winesap	4/22- 5/1 a/	9/10-10/11	Nov.-Mar. c/	3-3 mo. : 4-6 mo.
Ben Davis	4/11 -5/10 a/	9/10-10/15	Feb.-Apr. c/	3-4 mo. : 4-6 mo.
Yellow Newtown (Albemarle Pippin)	4/15-4/29 a/	9/15-10/15	Jan.-May e/	3-5 mo. : 5-8 mo.
Delicious	4/27-5/6 a/	9/21-10/14	Oct.-Mar. c/	About 2 mo. : 4-6 mo.
Black Twig	4/28-5/6 a/	9/5 -10/15	Jan.-Apr. d/	2-5 mo. : 4-6 mo.
Grimes Golden	4/10-5/6 a/	9/1 - 9/25	Oct.-Jan. d/	1-2 mo. : 2-4 mo.
Gano	4/27 -5/4 b/	9/15 -10/5	Feb.-Apr. d/	3-4 mo. : 4-6 mo.
Jonathan	4/25-5/3 b/	9/1 - 10/1	Oct.-Feb. d/	About 2 mo. : 3-5 mo.

a/ "Orchard Fruits in the Piedmont and Blue Ridge Districts", Dept. of Agriculture, Bureau of Plant Industry #135 and unpublished data in files of Mr. H. P. Gould, Senior Pomologist, U. S. Dept. of Agriculture. b/ "Meteorological Data and Bloom Notes of Fruit", by H. L. Price, Virginia Bulletin 153 for Blacksburg, Virginia. c/ "Marketing Barrelled Apples," G. B. Fiske, Dept. Bulletin 1416. d/ Observations at Blacksburg, Va., made by Fred W. Hofmann, Horticulturist, Virginia Agricultural Experiment Station. e/ Dr. J. R. Magness, Principal Pomologist, U.S. Department of Agriculture.



## APPLES

## Washington

(First in importance in commercial apple production)

Varieties	Average blossoming period	Average picking period	Consump- tion period	Storage life	
				Common <u>d/</u>	Cold 30° to 32° F. <u>e/</u>
Winesap	4/20-5/5	10/1-10/20 <u>a/</u>	Jan.-May <u>c/</u>	3-5 mo.	5 - 9 mo.
Jonathan	4/20-5/5	9/1-9/30 <u>a/</u>	Oct.-Feb. <u>c/</u>	About 2 mo.	3 - 5 mo. <u>e/</u>
Delicious	4/20-5/5	9/10-10/15 <u>a/</u>	Oct.-Mar. <u>c/</u>	About 2 mo.	4 - 6 mo.
Rome Beauty	4/25-5/10	10/5-10/25 <u>b/</u>	Nov.-May <u>c/</u>	3-4 mo.	4 - 7 mo.
Stayman Winesap	4/20-5/10	9/25-10/15 <u>b/</u>	Nov.-Apr. <u>b/</u>	3-3 mo.	4 - 6 mo.
Esopus Spitzenburg	4/20-5/10	10/5-10/25 <u>b/</u>	Oct. 15-Feb. <u>b/</u>	About 2 mo.	3 - 5 mo.
Yellow Newtown	4/20-5/10	10/15-10/30 <u>b/</u>	Jan.-May <u>b/</u>	3-5 mo.	5 - 9 mo.
Arkansas Black	4/20-5/10	10/10-10/25 <u>b/</u>	Nov.-May <u>b/</u>	3-5 mo.	5 - 9 mo.
Black Ben	4/20-5/10	10/10-10/25 <u>b/</u>	Nov.-Apr. <u>b/</u>	3-4 mo.	4 - 7 mo.
Winter Banana	4/20-5/10	9/10-10/1 <u>b/</u>	Oct. 15-Jan. <u>b/</u>	About 2 mo.	3 - 5 mo. <u>f/</u>

a/ "The Ripening, Storage and Handling of Apples," J. R. Magness et al. Department of Agriculture Bulletin 1406 and estimates. b/ Calculated from unpublished phenological data in the files of Mr. H. P. Gould, Senior Pomologist, U. S. Department of Agriculture. c/ "Marketing Western Boxed Apples", G. B. Fiske, and R. Pailthorp, Department Bulletin 1415. d/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. e/ Often stored at 34° to reduce losses from soft scald. f/ Not usually stored long.

## APRICOTS

## California

(Most important apricot-producing state)

Varieties	Average blossoming period	Average picking period	Consumption period	Storage life Cold 32° F.
	Davis, Calif.:			
Royal	2/25-3/15 <u>a/</u>	6/1-6/20 <u>b/</u>	6/1 - 7/10 <u>c/</u>	2 weeks <u>d/</u>
Tilton	3/1 -3/25 <u>a/</u>	6/15-6/30 <u>b/</u>	6/15 -7/20 <u>c/</u>	2 to 4 wks. <u>d/</u>
Moorpark	3/1 -3/20 <u>a/</u>	6/25 - 7/10 <u>c/</u>	6/25 - 8/1 <u>c/</u>	2 weeks <u>d/</u>
Blenheim	2/25-3/20 <u>a/</u>	6/12-6/30 <u>b/</u>	6/12 -7/20 <u>c/</u>	2 weeks <u>d/</u>
Newcastle	2/25-3/20 <u>a/</u>	6/1 - 6/10 <u>b/</u>	6/1 - 7/1 <u>c/</u>	2 weeks <u>d/</u>

a/ Blossoming records University Farm, Davis, California, furnished by F. W. Allen, Associate Pomologist, University of California. b/ "Harvesting and Handling Apricots and Plums for Eastern Shipment", W. P. Duruz, California Circular 232, for Sacramento Valley. c/ All fruit not dried or canned usually consumed within 20 days of time of picking according to Mr. F. W. Allen. d/ "Fruit Growing", W. H. Chandler, pp. 395, and Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. Apricots are not stored commercially in common storage.

## CHERRIES

It is a little difficult to determine the importance of each state in cherry production as both sweet and sour cherries are grouped together in the production figures.

## California

(Most important sweet-cherry state)

Varieties	: Average : blossoming : period	: Average : picking : period d/	: Consumption : period e/	: Storage life : Cold : 32° F. f/
<u>Sweet cherries</u>	:	:	:	:
Napoleon (Royal Ann) a/	: 3/29-4/17 b/	: 5/19 - 6/10	: 5/30 - 7/1	: 2 or 3 weeks
Black Tartarian	: 3/20-4/5 c/	: 5/7 - 5/25	: 5/10 - 6/15	: 2 or 3 weeks
Bing	: 3/25-4/13 b/	: 5/18 - 6/5	: 5/20 - 6/25	: 2 or 3 weeks
Black Republican	: 3/23 -4/9 b/	: 5/26 - 6/15	: 5/30 - 7/5	: 2 or 3 weeks
Lambert	: 3/25-4/20 c/	: 6/5 - 6/26	: 6/10 - 7/15	: 2 or 3 weeks

a/ Mostly processed and canned, fifth in importance for shipment fresh.

b/ "Pollination of the Sweet Cherry", W. P. Tufts and G. L. Philp, California Bulletin 385 (Vacca Valley). c/ Blossoming record, University Farm, Davis, California. d/ "Harvesting and Handling Cherries for Eastern Shipment", W. P. Duruz, California Circular 232 (Sacramento Valley). e/ Calculated from picking period and storage life. f/ Mr. F. W. Allen, Associate Pomologist, University of California. Not generally held in storage any longer than is necessary to get them on the market.

## Idaho 1/

(About eleventh most important cherry state)

Sweet cherries predominate.

Varieties	: Average : blossoming : period	: Average : picking : period	: Consumption : period	: Storage life b/ : Cold : 32° F.
<u>Sweet cherries</u>	:	:	:	:
Napoleon (Royal Ann)	: 4/20 - 5/15	: 6/17 - 7/3	: 6/20 - 7/25 a/	: 2 or 3 weeks
Bing	: 4/20 - 5/15	: 6/20 - 7/5	: 6/25 - 8/1	: 2 or 3 weeks
Lambert	: 4/20 - 5/15	: 6/20 - 7/5	: 6/25 - 8/1	: 2 or 3 weeks

1/ Dr. J.C. Vincent, Head of Department of Horticulture, University of Idaho. The cherry records are for the Lewiston district but apply to the Emmett district as well. Cherries are also grown around Moscow and Coeur d'Alene but develop about a week later. a/ Mostly canned. b/ Cherries are usually marketed as soon after picking as possible. The fruit is shipped under refrigeration to market. The storage life given here is not the maximum life, which probably would be from 4 to 6 weeks in cold storage and 2 to 3 weeks in common, but the period which it is reasonably safe to hold the fruit in getting it to the consumer.

## CHERRIES

Michigan 1/

(Important cherry state, especially for sour cherries)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consumption : period	: Storage life <u>a/</u> : 32° Cold : F.
<u>Sweet cherries:</u>	:	:	:	:
Windsor	: 4/28 - 5/17	: 7/10 - 8/1	: 7/15 - 8/15	: 2 or 3 weeks
Schmidt	: 4/28 - 5/17	: 7/6 - 7/26	: 7/10 - 8/10	: 2 or 3 weeks
Black Tartarian	: 4/26 - 5/15	: 7/1 - 7/20	: 7/5 - 8/5	: 2 or 3 weeks
Napoleon	: 4/27 - 5/16	: 7/6 - 7/26	: 7/10 - 8/10	: 2 or 3 weeks

1/ Cherry blossoming dates are the first dates for Southern and Northern Michigan. There is about a three week's range in this state. Mr. Stanley Johnston, Supt. of South Haven, Horticultural Experiment Station. a/ Not generally held in storage any longer than is necessary to get them to market.

(Most important sour cherry state)

Varieties	: Average : blossoming : period	: Average : picking : period	: Fresh Consumption period <u>a/</u>
<u>Sour cherries</u>	:	:	:
Montmorency	: 5/1 - 5/10	: 7/5 - 8/1	: 7/7 - 8/10
Early Richmond	: 4/27 - 5/16	: 7/1 - 7/20	: 7/3 - 8/1
English Morello	: 5/3 - 5/22	: 7/15 - 8/10	: 7/13 - 8/15

a/ A large quantity of the sour cherries are cold packed or canned. Preserved in this way they can be used the year around. The cold packing temperature is about 10° F.



## CHERRIES

New York

(Third most important cherry state)

Varieties	: Average : blossoming : period	: Average : picking : period <u>a/</u>	: Consump- : tion : period <u>a/</u> <u>b/</u>
<u>Sweet cherries</u>	: Geneva, N.Y.	: Geneva, N.Y.	
Seneca	: 4/16-5/15 <u>a/</u>	: 6/8 - 6/20	: 6/10 - 7/1
Napoleon	: 4/18-5/16 <u>c/</u>	: 6/28 - 7/8	: 7/1 - 7/20
Black Tartarian	: 4/20-5/17 <u>c/</u>	: 6/20 - 6/28	: 6/22 - 7/10
Black Republican	: 4/20-5/7 <u>c/</u>	: 7/15 - 7/25	: 7/17 - 8/5
Giant	: 4/17-5/15 <u>a/</u>	: 7/9 - 7/26	: 7/10 - 8/5
Lambert	: 4/16-5/17 <u>a/</u>	: 7/12- 7/29	: 7/15 - 8/10
May Duke	: 4/25-5/23 <u>c/</u>	: 6/20 - 7/4	: 6/22 - 7/10

a/ Mr. G. H. Howe, Associate in Research, New York State Agricultural Experiment Station. b/ Usually shipped to market as soon as possible. In Storage the fruit would probably hold up 2 to 3 weeks. c/ "Pollination of Fruit Trees", R. Wellington et al., New York Bulletin 577.

(Third most important cherry state)

Varieties	: Average : blossoming : period <u>a/</u>	: Average : picking : period <u>b/</u>	: Fresh : Consumption : period <u>c/</u>
<u>Sour cherries</u> <u>d/</u>	: Geneva, N.Y.	: Geneva, N.Y.	
Montmorency	: 4/25 - 5/26	: 7/3 - 7/25	: 7/10 - 7/30
Early Richmond	: 4/25 - 5/23	: 6/20 - 6/30	: 6/22 - 7/5
English Morello	: 4/25 - 5/27	: 7/25 - 8/5	: 7/27 - 8/10

a/ "Pollination of Fruit Trees", R. Wellington et al., New York Bulletin 577. b/ Mr. G. H. Howe, Associate in Research, N. Y. Agricultural Experiment Station. c/ A large quantity of the sour cherries are cold packed or canned. Preserved in this way they can be used the year around. The cold packing temperature is about 10° F. d/ New York is an important sour and sweet cherry state.

## Oregon

(About fifth most important cherry state but of greater importance as a sweet cherry state.)

Varieties	Average blossoming period <u>b/</u>	Average picking period <u>c/</u>	Consumption period <u>d/</u> <u>e/</u>	Storage life Cold 32° F. <u>f/</u>
Sweet cherries	:	:	:	:
Napoleon (Royal Ann) <u>a/</u>	: 3/25 - 4/10	: 6/30 - 7/16	: July	: 2 or 3 weeks
Bing	: 3/25 - 4/10	: 6/10 - 6/20	: 6/15 - 7/25	: 2 or 3 weeks
Lambert	: 3/25 - 4/10	: 6/20 - 7/20	: 6/25 - 8/1	: 2 or 3 weeks
Black Republican	: 3/25 - 4/10	: 6/25 - 7/15	: July	: 2 or 3 weeks
Black Tartarian	: 3/25 - 4/10	: 6/25 - 7/15	: July	: 2 or 3 weeks

a/ Considerable quantities are brined. b/ From unpublished data. c/ "Investigations Relating to the Handling of Sweet Cherries," H. Hartman and D. E. Bullis, Oregon Bulletin 247. d/ Consumption period of canned sweet cherries is about 6 to 8 months and Maraschino cherries the year around. e/ Information supplied by George L. Sulerud, Assistant Economist, Oregon State Agricultural College, from the records of the Stadelman Fruit Company, The Dalles, Oregon. This report gives the shipping periods for fresh sweet cherries in the Pacific Northwest as follows:

## 1. Starting June 5 to 15:

Yakima, Washington (Kennewick up to Yakima) ending about July 15;

Milton - Frewater, Oregon, ending about July 5;

The Dalles (lowlands and highlands) ending about July 15.

## 2. Starting June 16 to June 25;

Lewiston, Idaho; Clarkston, Washington, ending about July 10;

Wenatchee, Washington, ending about July 20;

Emmett, Idaho, ending about July 20.

## 3. Starting July 5 to 15;

Hood River, Oregon, ending about July 25;

Eugene, Salem; McMinnville, Oregon, ending about July 30;

Union-Cove, Oregon, ending about July 30.

f/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture.

Varieties <u>a/</u>	Average blossoming period	Average picking period	Fresh Consumption period <u>b/</u>
Sour cherries	:	:	:
Montmorency	: 3/25 - 4/20	: 7/10 - 7/20	: 7/10 - 8/1
Early Richmond	: 3/15 - 4/10	: 6/15 - 7/1	: 6/15 - 7/19

a/ From unpublished data. b/ Most of the sour cherries are cold packed or canned. Preserved in this way they can be used the year around. The cold packing temperature is about 10° F.

## CHERRIES

## Washington

(About fourth most important cherry state, sweet cherries predominate)

Varieties	Average blossoming period	Average picking period	Consump- tion period c/	Storage life Cold 32° F. d/ e/
<u>Sweet cherries</u>				
Napoleon (Royal Ann)	4/5 - 4/28	6/15 - 7/10 b/	6/20 - 7/20	2 or 3 weeks
Lambert	4/5 - 4/28	6/20 - 7/15 a/	6/25 - 7/25	2 or 3 weeks
Bing	4/5 - 4/28	6/15 - 7/12 b/	6/20 - 7/22	2 or 3 weeks
Black Republican	4/5 - 4/28	6/15 - 7/15 b/	6/20 - 7/20	2 or 3 weeks
Black Tartarian	4/5 - 4/28	6/10 - 7/9 a/	6/15 - 7/15	2 or 3 weeks

a/ Mr. A. R. Chase. b/ Mr. L. L. Claypool, Assistant Horticulturist, Washington Irrigation Branch Station. c/ Calculated from storage and picking periods. d/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. e/ Cherries are usually marketed as soon after picking as possible. The period referred to here includes the time while the fruit is in transit to market.

Varieties	Average blossoming period a/	Average picking period b/	Fresh Consumption period c/ a/
<u>Sour cherries</u>			
Early Richmond	4/10 - 4/30	7/2 - 7/16	7/5 - 8/1
Montmorency	4/10 - 4/30	7/10 - 7/20	7/10 - 8/1
English Morello	4/10 - 4/30	8/6 - 8/20	8/6 - 9/1

a/ Mr. L. L. Claypool, Assistant Horticulturist, Washington Irrigation Branch Station. b/ "Cherries in Washington", W. S. Thornber, Washington Bulletin 92. c/ Most of the sour cherries are cold packed or canned. Preserved in this way they can be used the year around. The cold packing temperature is about 10° F.

## CHERRIES

Wisconsin a/

(About sixth in importance in cherry production but of particular importance as a sour cherry producer.)

Varieties	Average blossoming period	Average picking period	Fresh Consumption period <u>b/</u>
<u>Sour cherries</u>			
Montmorency	5/1 - 5/10	7/5 - 8/1	7/7 - 8/10
Early Richmond	4/27 - 5/16	7/1 - 7/20	7/3 - 8/1
English Morello	5/3 - 5/22	7/15 - 8/10	7/18 - 8/15

a/ Estimated from Michigan dates.

b/ A large quantity of the sour cherries are cold packed or canned. Preserved in this way they can be used the year around. The cold packing temperature is about 10°F.



CITRUS a/  
California

(Most important orange and lemon state and third most important grapefruit state)

	: Average	: Average	: Average	: Consump-	: Storage
Varieties	: blossoming	: picking	: picking	: tion	: life
	: period <u>b/</u>	: period <u>c/</u>	: period	: period	: Common
<u>Oranges</u>	: <u>Riverside, Calif.</u>	: <u>Riverside, Cal.</u>	: State as a:		
	:	:	: whole	:	:
Valencia	: 3/15 - 5/1 <u>d/</u>	: May - Aug.	: Apr.-Nov.	: Apr.-Nov.	: None <u>e/</u>
	:	:	:	:	:
Washington Navel	: 3/15 - 5/1	: Dec. - May	: Nov.-May	: Nov.-Apr.	: None <u>e/</u>
	:	:	:	:	:
Mediterranean	: 3/15 - 5/1	: Mar. - May	: Mar.-May	: Mar.-June	: None <u>e/</u>
Sweet	:	:	:	:	:
Paper Rind	: 3/15 - 5/1	: Apr. - May	: Apr.-May	: Apr.-June	: None <u>e/</u>
St. Michael	:	:	:	:	:
Ruby Blood	: 3/15 - 5/1	: Mar.- May	: Mar.-May	: Mar.-June	: None
	:	:	:	:	:
<u>Tangerines</u>	:	:	:	:	:
Dancy	: 3/15 - 5/1	: Jan.-April	: Jan-Apr. <u>f/</u>	: Jan.-May	: None
	:	:	:	:	:
<u>Grapefruit</u>	:	:	:	:	:
Marsh	: 3/15 - 5/1	: Nov. - July	: Nov.-July	: Nov.-Sept	: Some short
	:	:	:	:	: time storag
<u>Lemons</u>	:	:	:	:	: at markets.
Eureka	: Year around hea	: Year around	: Year ar-	: Year	: 4 to 6 mos.
	: viest in April	: heaviest in	: ound <u>g/</u>	: around	: in packing
	:	: <u>spring</u>	:	:	: <u>houses h/</u>
Lisbon	: "	: Year around	: " <u>g/</u>	: "	: 4-6 mos. in
	:	: heaviest in	:	:	: packing
	:	: late winter	:	:	: <u>houses h/</u>

a/ Citrus information furnished by Mr. C. S. Pomeroy, Associate Pomologist, U. S. Dept. of Agriculture and checked by Mr. H. A. Lynn, Manager Riverside Arlington Fruit Exchange. b/ The blossoming periods for other parts of the state vary but little from those of Riverside except in the Coachella and Imperial districts of Riverside and Imperial counties where the blossoming occurs about 3 to 4 weeks earlier than the dates given. The bulk of the planting in these regions are grapefruit. c/ Grapefruit picking in the Coachella and Imperial Valleys extends from about November 15 into March or April, depending upon the size of the crops there and in other sections. Orange picking in Northern and Central California usually begins earlier than at Riverside. Navel oranges in these regions are nearly all harvested before Christmas. Valencias and grapefruit in Central California are also picked about a month earlier than at Riverside and since the acreage is small, their picking season is quite short. The Valencia picking season in the Coastal district (Orange and Los Angeles Counties, where the bulk of the Valencias are grown) covers the whole period from April to November, as shown in the table, since it is possible to hold the fruit on the trees longer there than in the hotter, drier temperatures around Riverside. d/ Heaviest Valencia blossom is a little later than that of the Navels. e/ None held in common storage but some precooling 10 to 30 days. f/ A few Algerian and Dancy tangerines are picked in the Imperial Valley beginning in November and December. The Clementine or Algerian are the earliest. g/ In the Coastal counties the lemon harvest is spread over a longer period of time than in Riverside County and consequently picking is not as heavy in the winter and spring. h/ Lemons are often stored one to three months at the markets but not lemons which have been stored a long time at the packing house.

Florida  
(Second most important orange state).

Varieties	: Average	: Average	: Consumption	: Storage life
	:blossoming	: picking	: period	: Cold
	: period	: period		32° F <u>d/</u> <u>f/</u>
Valencia <u>a/</u>	:3/1 - 4/1 <u>b/</u>	:3/1 - 5/1 <u>b/</u>	:Mar.-June <u>e/</u>	: 1-2 mo.
Pineapple	:3/1 - 4/1 <u>b/</u>	:12/10-3/1 <u>b/</u>	:Dec.-Mar. <u>e/</u>	: 1 - 2 mo.
Parson Brown	:3/1 - 4/1 <u>b/</u>	:10/10-1/1 <u>b/</u>	:Oct.-Jan. <u>e/</u>	: 1 - 2 mo.
Dancy(Tangerine)	:3/10-4/15 <u>b/</u>	:11/15-3/15 <u>b/</u>	:Dec.-Mar. <u>e/</u>	: 1 - 2 mo.
Seedlings <u>g/</u>	:3/1 - 4/1 <u>c/</u>	:11/1 - 3/1 <u>d/</u>	:Nov.-Mar. <u>d/</u>	: 1 - 2 mo.
Homosassa	:3/1 - 4/1 <u>b/</u>	:11/25-2/1 <u>b/</u>	:Nov.-Feb. <u>e/</u>	: 1 - 2 mo.
Hamlin	:3/1 - 4/1 <u>c/</u>	:10/10-1/1 <u>c/</u>	:Oct.-Jan. <u>c/</u>	: 1 - 2 mo.
Ruby (Blood)	:3/1 - 4/1 <u>b/</u>	:12/15-3/1 <u>b/</u>	:Jan.-Mar. <u>e/</u>	: 1 - 2 mo.
Satsuma <u>h/</u> (Mandarin)	:Apr.1-May 1 <u>b/</u>	:10/1-12/1 <u>b/</u>	:Oct.-Dec. <u>e/</u>	: 1 - 2 mo.

a/ Includes Lue Gim Gong variety commonly shipped as Valencia. b/ "Handbook for Florida Growers and Shippers", Florida Quarterly Bulletin, Vol.35 #2, and Mr. T. R. Robinson, Senior Physiologist, U. S. Department of Agriculture. c/ Mr. W. L. Floyd, Assistant Dean Florida College of Agriculture. d/ Mr. T. R. Robinson. e/ "Culture of Citrus Trees", E. D. Vosbury and T. R. Robinson, U.S.D.A. Farmers Bulletin 1343. f/ Common storage not practiced commercially. g/ Seedlings are important in the total production in Florida. Just what position in the list to place them is difficult to determine. h/ See note in Part I.

### GRAPEFRUIT

Florida  
(Most important grapefruit state)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consumption : period	: Storage life : 32° Cold : F. d/
Marsh	: 3/1 - 4/1 <u>a/</u>	: Feb.-May <u>a/</u>	: March-June <u>c/</u>	: 1 or 2 mo. <u>b/</u>
Duncan	: 3/1 - 4/1 <u>a/</u>	: Dec.-Apr. <u>a/</u>	: Feb.-May <u>c/</u>	: 1 or 2 mo. <u>b/</u>
Walters	: 3/1 - 4/1 <u>a/</u>	: Oct.-Mar. <u>a/</u>	: Dec.-Apr. <u>c/</u>	: 1 or 2 mo. <u>b/</u>
Hall (Silver Cluster)	: 3/1 - 4/1 <u>b/</u>	: Oct.-Mar. <u>b/</u>	: Dec.-Apr. <u>c/</u>	: 1 or 2 mo. <u>b/</u>
MacCarty	: 3/1 - 4/1 <u>a/</u>	: Jan.-Apr. <u>a/</u>	: Mar.-May <u>c/</u>	: 1 or 2 mo. <u>b/</u>
Foster	: 3/1 - 4/1 <u>b/</u>	: Oct.-Feb. <u>b/</u>	: Nov.-Mar. <u>c/</u>	: 1 or 2 mo. <u>b/</u>
Thompson	: 3/1 - 4/1 <u>b/</u>	: Dec.-Mar. <u>b/</u>	: Dec.-Apr. <u>c/</u>	: 1 or 2 mo. <u>b/</u>

Order of importance by Mr. W. L. Floyd, Assistant Dean, Florida College of Agriculture.

(Continued)

## Florida (Continued)

Agriculture. a/ "Handbook of Florida Growers and Shippers", Florida Quarterly Bulletin, Vol. 35 No. 2, and Mr. T. R. Robinson, Senior Physiologist, U. S. Department of Agriculture. b/ Mr. T. R. Robinson. c/ Main consumption period from "Culture of Citrus Trees", E. D. Vosbury and T. R. Robinson, Farmer's Bulletin 1343. d/ Common storage not practiced commercially.

## CITRUS

## ORANGES, MANDARINS AND TANGERINES

Texas a/

(Fifth most important orange state)

Varieties	Average	Average	Consumption	Storage life
	blossoming	picking	period	Cold <u>d/</u> 32° F.
	period	period <u>a/</u>		
Valencia	2/15 - 3/15	12/15 - 3/1	Jan.-Mar.	2 to 3 mo.
Pineapple	2/15 - 3/15	11/1 - 12/15	Nov.-Dec.	Not practiced
Parson Brown	2/15 - 3/15	10/15 - 1/1	Oct.15-Jan.	" "
Washington Navel	2/15 - 3/15	11/1 - 12/15	Nov.-Dec.	" "
Dancy (Tangerine)	2/15 - 3/15	11/15 - 1/1	Nov.15-Dec.	" "
Clementine <u>b/</u>	2/15 - 3/15	11/1 - 1/1	Nov. - Dec.	" "

a/ Rio Grande Valley. Data supplied by W. H. Friend, Supt. of Substation No. 15, Texas Agricultural Experiment Station, Weslaco, Texas. b/ Mr. T. R. Robinson, Senior Physiologist, U. S. Department of Agriculture. c/ The end of the harvesting season in Texas for Citrus Fruits is fixed by Federal quarantine at March 1. d/ Common storage not practiced commercially.

## GRAPEFRUIT

Texas a/

(Second most important grapefruit state)

Varieties	Average	Average	Consumption	Storage life <u>c/</u>
	blossoming	picking	period	Cold 32° F.
	period	period <u>b/</u>		
Marsh	2/25 - 3/15	10/15 - 1/1	Nov. - Feb.	1 month
Duncan	2/20 - 3/15	10/1 - 11/15	Oct. - Dec.	1 - 2 months
Foster (Pink Foster)	2/20 - 3/15	10/15 - 12/1	Nov. - Dec.	Not practiced
Thompson (Pink Marsh)	2/25 - 3/15	10/15 - 12/1	Nov. - Dec.	" "
Conner (Prolific)	2/20 - 3/1	10/1 - 11/15	Oct. - Dec.	" "
Walters	2/20 - 3/15	10/1 - 11/15	Oct. - Dec.	" "

a/ Rio Grande Valley. Data supplied by W. H. Friend, Supt. of Substation No. 15, Texas Agricultural Experiment Station, Weslaco, Texas. b/ Mr. T. R. Robinson, Sr. Physiologist, U. S. Dept. Agri. c/ Common storage not commercially practiced.



## DATES 1/

## California

(Practically all dates grown in United States are produced in California and Arizona)

Varieties	Average blossoming period	Average picking period	Consump- tion period	Storage life	
				Common <u>a/</u>	Cold 40° to 60° F.
	S. Calif. and S. Arizona	S. Calif. and S. Arizona			
Deglet Noor	Feb.- Mar.	Sept.-Nov.	All year	Not generally practiced <u>b/</u>	12-18 mo. <u>b/</u>
Hayany	Feb. - Mar.	Sept.-Oct.	All year	Keeps fairly well if pasteurized.	12-18 mo.
Zaheedy	Feb. - Mar.	Sept.-Nov.	All year	" "	12-18 mo.
Khadrawy	Feb.- Mar.	Sept.-Nov.	All year	" "	12-18 mo.
Hayany	Feb.- Mar.	Aug.-Oct.	Sept-Jan.	" "	3-6 mo.
Saidy	Feb. -Mar.	Sept-Oct.	All year	" "	12-18 mo.
Thoory	Feb.-Mar.	Oct. - Nov.	All year	Not generally practiced <u>b/</u>	24 mo. <u>b/</u>
Iteema	Feb. - Mar.	Sept.-Dec.	All year	Keeps fairly well if pasteurized.	6-18 mo.
Maktoom	Feb. - Mar.	Sept.-Nov.	All year	" "	12-18 mo.
Khalasa	Feb. - Mar.	Sept.-Dec.	All year	" "	18-24 mo.
Barhee	Feb. - Mar.	Sept.-Dec.	All year	" "	12-18 mo.
Dairee	Feb. - Mar.	Sept.-Nov.	All year	" "	12-18 mo.
Khustawy	Feb. - Mar.	Sept.-Nov.	All year	" "	12-18 mo.
Rhars	Feb. - Mar.	Aug. - Nov.	All year	" "	12-18 mo.

1/ All date information from Dr. Walter T. Swingle and staff, U. S. Date Experiment Station, Indio, California. a/ With the exception of Deglet Noor and Thoory, the date varieties listed here are usually pasteurized at about 160° F. and consequently, keep fairly well in common storage but will hold up longer in cold storage. b/ Cane sugar date, cannot be pasteurized at high temperatures without inversion of the sugar and deterioration of the flavor of the fruit. Cane sugar dates, especially Deglet Noor, must be kept in cold storage to keep well. They are usually held at 5°- 6° F. About 90 per cent of the dates produced in the United States are Deglet Noor. The Thoory is a dry date and keeps well at ordinary temperatures if protected against insect attacks.



## FIGS

California 1/

(Most important fig state)

Develop-:	: Calimyrna:	:	:	:	: Brown Turkey	:
ment :Adria-	: <u>a/</u> Kadota :	Mission :	(Black San Pedro)	:	:	:
periods : tic :	(Smyrna):	:	:	:	:	:
	:Fresno, :	Fresno :	Fresno :	Fresno :	Coachella :	Los Angeles
	: <u>District</u> :	<u>District</u> :	<u>District</u> :	<u>District</u> :	<u>Valley</u> :	<u>District</u>
Setting :	:	:	:	:	:	:
of first:	:	:	:	:	:	:
crop :	4/1 -4/15	4/1-4/15 :	4/1-4/15 :	4/1 -4/15 :	February :	March
First :	:	:	:	:	:	:
picking :	:	:	:	:	:	:
period :	7/1-7/15:	None :	6/15-7/1 :	6/15-7/1 :	5/1-6/1 :	July
Setting :	:	:	:	:	:	:
of second	:	:	:	:	:	:
crop :	6/1-7/1 :	6/1-7/1 :	6/1 to :	6/1 -7/1 :	May-Nov. :	July to frost <u>b/</u>
	:	:	frost <u>b/</u> :	:	:	:
Second :	:	:	:	:	:	:
picking :	:	:	:	:	:	:
Period -:	:	:	:	:	:	:
1. For use	:	:	:	:	:	:
Fresh :	None :	8/1 - 9/15:	8/1 to :	8/1 - 10/1:	July-Dec. :	Aug. - Nov.
	:	:	frost :	:	:	:
2. Drying:	:	:	:	:	:	:
period :	8/15-10/1)	8/15-10/1:	8/15-10/15:	8/15-10/25:	None :	None
3. Canning	:	:	:	:	:	:
period :	None :	Few :	Aug. 1 - :	None :	None :	None
	:	:	Nov. 1 :	:	:	:
Storage :	:	:	:	:	:	:
life	:	:	:	:	:	:
Cold 40°F:	- :	3 weeks :	3 weeks :	3 weeks :	- :	-

1/ All fig information on California from Dr. Ira J. Condit, Associate Professor of Subtropical Horticulture, College of Agriculture, University of California.

a/ Must be caprifigged (pollinated). See note in Part I under figs.

b/ Or about November 15.

## FIGS

Texas a/

(Second most important fig state)

Varieties	Picking and Ripening period	Use
Magnolia (No pruning) <u>b/</u>	7/1 - 8/15	Fresh or home canning
Magnolia (Moderate pruning) <u>b/ c/</u>	8/1 - 11/1	Commercial canning
Magnolia (Severe pruning) <u>b/ d/</u>	9/15 - 11/1	Commercial canning
Celeste (No pruning) <u>e/</u>	7/1 - 8/15	Fresh or home canning
Ischia (No pruning) <u>e/</u>	8/1 - 9/15	Fresh
Brunswick (No pruning) <u>e/</u>	7/1 - 9/15	Fresh

a/ Fig information furnished by Mr. R. H. Stansel, Superintendent, Substation No. 3, Texas Agricultural Experiment Station, Angleton, Texas.

b/ The time of ripening of figs in the Gulf Coast Region of Texas is somewhat dependent on the type of pruning practiced, the more severe the pruning the later the crop ripens. The pruning method also causes the length of the ripening period to vary considerably. Trees that are not pruned ripen their entire crop in less than 30 days, while where pruning is practiced, as in most commercial orchards, the fruit ripens from about August 15 or September 1 to frost, or about the middle of November, in some cases. c/ About 3 inches of previous growth left. This is the common practice in the Gulf Coast region of Texas.

e/ Not of commercial importance.

## JUICE GRAPE

## California

(Most important juice grape state)

Varieties	Average blossoming period a/	Average picking period a/	Average picking period b/	Consumption period c/
<u>Black berry</u>	Davis, Calif.	Davis, Calif.	California as a whole	
Alicante Bouschet	5/20-6/10	9/1-10/15	8/25-10/15	8/15 - 11/25
Zinfandel	5/20-6/10	9/1-10/15	8/15-10/15	8/20 - 11/15
Carignane	5/20-6/10	9/1-10/15	9/15-11/1	9/10 - 11/25
Mission	5/20-6/15	9/10-10/20	9/15-11/1	9/25 - 11/25
Petit Sirah	5/20-6/10	9/1-10/15	8/25-10/15	9/10 - 11/10
Mataro	5/20-6/10	9/15-10/20	9/15-11/1	9/15 - 11/10
Grenache	5/20-6/10	9/10-10/15	9/1-10/15	9/10 - 11/10
Malvoise	5/20-6/10	8/25-6/10	8/25-10/5	9/1 - 11/10
<u>White berry</u>				
Muscat of Alex- andria	5/20-6/10	9/20-10/10	8/20-10/15	9/5 - 12/1
Malaga	5/20-6/5	9/15-10/20	7/10-11/15	9/15-12/10
Sultanina (Thompson seedless)	5/20-6/10	8/25-10/15	6/25-10/15	9/1 - 11/15
Burger	5/20-6/5	9/15-10/15	9/1 - 10/15	9/15-11/10

a/ Mr. A. J. Winkler, Associate Prof. of Viticulture, College of Agriculture, University of California. Dates are for Davis, California. In the southern part of the San Joaquin Valley the blooming and ripening periods would be from three to four weeks earlier. b/ California Fruit Exchange "The Blue Anchor" Vol. VIII, No. 4. c/ "Marketing California Grapes" Summaries of the 1927, 1928, 1929 seasons, U. S. Department of Agriculture; also for order of importance.

California

Only raisin-producing state.

Varieties	Average blossoming period	Average picking period	Average drying
	San Joaquin Valley	San Joaquin Valley	San Joaquin Valley
Muscat	5/10 - 6/1	9/1 - 10/15	9/1 - 11/15
Sultanina (Thompson Seedless)	5/10 - 6/1	8/20 - 10/1	8/20 - 10/20
Sultana	5/10 - 6/1	8/25 - 9/20	8/25 - 10/20
Panariti (Zante Currant)	4/25 - 5/10	7/15 - 9/1	7/15 - 9/20

1/ Mr. Ralph F. Mitchell, San-Maid Raisin Growers of California, Fresno, California.

TABLE GRAPES

California

(Most important table-grape state)

Varieties	Average blossoming period a/	Average picking period a/	Average picking period b/	Consump- tion period c/	Storage life Cold 32°F. Redwood or Spruce Saw- dust Filler	Cold 32°F. Without Filler
	Davis, Cal.	Davis, Cal.	Cal. as a whole			
FlameTokay	5/20-6/10	9/25-10/25	8/1-11/1	8/15-11/20	f/	3-4 weeks
Malaga	5/20-6/5	9/15-10/20	7/10-11/15	7/15-12/1	f/	4-6 weeks
Sultanina: (Thompson Seedless)	5/20-6/10	8/25-10/15	6/25-11/15	7/1-12/1	e/	4-6 weeks
Emperor	5/25-6/10	10/15-10/25	9/15-11/15	10/1-3/1	4-5 mos.	2 mos.
Cornichon	5/20-6/10	9/25-10/15	9/1-11/1	9/15-12/1	f/	f/
Ohanez (Almeria)	5/20-6/10	9/15-10/25	9/10-11/1	9/25-1/1	4-5 mos.	2 mos.
Maraville: de Malaga: (Red Malaga Molinera)	5/20 -6/5	9/6-10/1	7/10-11/1	8/1-11/15	f/	4-6 weeks
Muscat of Alexandria	5/20-6/10	9/20-10/10	8/20-10/15	9/1-11/15	f/	2-3 weeks
Ribier	5/20-6/5	9/6-10/1	8/1-11/1	8/15-11/1	3 mos.	4-6 weeks

a/ Mr. A.J. Winkler, Associate Prof. of Viticulture, College of Agri., Univ. of Cal. Dates are for Davis, Calif. Order of importance arranged from "Marketing California Grapes", by E.W. Stillwell and W.F. Fox, U.S. Dept. of Agri. Cir. 44, and "Marketing California Grapes Summary of 1929 Season." In the southern part of the San Joaquin Valley the blossoming and ripening periods would be approximately ten days earlier than at Davis, Calif. In the Coachella and Imperial Valleys they would be from 3 to 4 weeks earlier. b/ California Fruit Exchange "The Blue Anchor," Vol. VIII, No. 4. c/ "Marketing California Grapes" 1927, 1928 and 1929 seasons. d/ All information on grape storage from Mr. W.T. Pentzer, Assistant Physiologist, U.S. Dept. of Agriculture. f/ No information available. e/ Common storage not generally used.



## GRAPES.

New York a/

(Second most important grape state)

Varieties	Average	Average	Consump-	Storage life <u>b/</u>	
	blossoming	picking	tion		Cold
	period	period	period	Common-	32° F. <u>c/</u>
	<u>Fredonia</u>	<u>Fredonia</u>			
Concord	: 6/2 - 7/7	: 9/15-10/25	: 9/17-11/30	: About 30 days	: 4-7 weeks
Niagara	: 6/8 - 7/6	: 9/2 -10/22	: 9/17-11/1	: About 15 days	: 3-6 weeks
Delaware	: 6/11- 7/7	: 9/3 -10/12	: 9/10-10/15	: About 15 days	: 4-7 weeks
Catawba	: 6/1 - 7/7	: 9/16-11/1	: 9/18-12/30	: About 35 days	: 5-8 weeks
Worden	: 6/9 - 7/7	: 9/5 - 10/5	: 9/7 -10/15	: About 15 days	: 3-5 weeks
Moore	: 6/10-7/7	: 8/22-9/30	: 9/1-9/30	: About 20 days	: 3-6 weeks

a/ Mr. F. E. Gladwin, Associate in Research, Vineyard Laboratory, New York Agricultural Experiment Station. b/ Not usually stored any longer than is necessary to market the crop. The fruit will stand up about the time indicated. c/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture.

## OLIVES

California 1/

(The only commercial olive-growing state in the United States)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consumption : period
Mission	: 5/1 - 5/10	: 10/20 - 12/20 <u>a/</u> <u>b/</u>	: Year around <u>d/</u>
Manzanillo	: 5/1 - 5/10	: 10/10 - 12/1 <u>b/</u>	: Year around <u>d/</u>
Sevillano	: 5/1 - 5/10	: Around 10/15 <u>c/</u>	: Year around <u>d/</u>
Ascolano	: 5/1 - 5/10	: Around 10/15 <u>c/</u>	: Year around <u>d/</u>

1/ Mr. C. F. Kinman, Pomologist, U. S. Department of Agriculture, Sacramento, California. Dates for the Orville - Sacramento District.

a/ Mission olives used for oil are sometimes harvested well into the following spring if frost damage has not been serious.

b/ Picked ripe. c/ Picked green. d/ Consumed year around as pickles.

## PEACHES

Arkansas 1/

(Third in importance in peach production and about fourth in carlot shipping.)

Varieties	: Average : : blossoming : : period a/ :	: Average : : picking : : period a/ :	: Consump- : : tion : : period b/ :	: Storage life : : Cold : : 32° F. :
Elberta <u>2/</u>	: 3/12-4/8 :	: 8/1-8/15 :	: 8/5 - 9/10 :	: 3 - 5 weeks <u>c/</u>
J. H. Hale	: 3/12-4/8 :	: 8/15-9/1 :	: 8/20-9/20 :	: 3 - 5 weeks <u>c/</u>
Belle	: 3/12-4/8 :	: About 7/25 :	: August :	: 2 - 4 weeks <u>c/</u>
Triumph	: 3/6 - 4/14 :	: 7/1-7/10 :	: July :	: 2 - 3 weeks <u>c/</u>
Alexander	: 3/12-4/16 :	: 7/1-7/10 :	: 7/5 - 7/25 :	: <u>d/</u>
	: :	: :	: :	: :

1/ These periods are for Northwestern Arkansas. The peach district in the southern part of the state is about 15 days earlier. 2/ About 90 per cent of the plantings consist of Elberta.

a/ Mr. J. A. Cooper, Head of Horticulture and Forestry, College of Agriculture, University of Arkansas. b/ Estimates. c/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. Common storage not practiced.

d/ Not stored.

## California

(Most important peach-producing state of which a large share is used for canning and drying.)

Varieties	: Average : blossoming : period a/	: Average : picking : period b/	: Fresh : Consumption : period a/	: Fresh : Storage life : Cold 32° F. 4/
<u>Shipping peaches</u>	<u>Davis, Calif.</u>			
Elberta <u>1/</u> <u>2/</u>	: 3/10-3/30	: 7/21 - 8/6	: 7/23 - 9/1	: 3 - 5 weeks <u>e/</u>
J. H. Hale <u>1/</u>	: 3/10 - 3/30	: 7/18 - 7/30	: 7/20 - 8/20	: 3 - 5 weeks <u>e/</u>
Salwey <u>1/</u>	: 3/10 - 3/30	: 8/20 - 9/25	: 8/23 - 10/20	: 4 - 6 weeks <u>f/</u>
Mayflower <u>1/</u>	: 3/10 - 4/2	: 6/1 - 6/15	: 6/3 - 6/30	: 1 - 2 weeks <u>e/g/</u>
St. John <u>1/</u>	: 3/10 - 3/30	: 6/25-7/5	: 6/27-8/5	: 2 - 3 weeks <u>e/g/</u>
<u>Drying peached</u>				
Muir <u>2/</u> <u>3/</u>	: 3/12 - 4/1	: 7/25 - 8/10	: 7/27 - 8/20	: 3 - 5 weeks <u>d/</u>
Lovell <u>2/</u> <u>3/</u>	: 3/5 - 3/25	: 8/1 - 8/20	: 8/3 - 9/1	: 3 - 5 weeks <u>e/</u>
<u>Canning peaches</u>				
Phillips Cling <u>1/</u> <u>3/</u>	: 3/5 - 3/25	: 8/25 - 9/10	: 8/27 - 9/20	: 4 - 8 weeks <u>d/</u>
Tuskena (Tuscan) <u>2/</u>	: 3/10-3/30	: 7/15 - 7/30	: 7/17 - 8/10	: 4 - 8 weeks <u>e/</u>
Paloro <u>3/</u>	: 3/5 - 3/30	: 7/28 - 8/20	: 7/30 - 9/1	: 4 - 8 weeks <u>e/</u>

1/ Shipped fresh. 2/ Dried. 3/ Canned. 4/ Common storage not practiced.

a/ F. W. Allen, Associate Pomologist, University of California, Davis, California, and Mr. F. W. Read of the California Fruit Exchange. b/ Peach Culture in California, E. L. Overholzer, W. P. Duruz, California Circular 42. c/ Fresh fruit consumption period about same as picking period plus 20 days. d/ Fruit Growing, W. H. Chandler pp. 693. e/ Dr. J. R. Magness. f/ Mr. F. W. Allen. g/ Not usually stored.



## PEACHES

Georgia a/

(Second in importance in peach production and first in carlot shipments of fresh fruit to market.)

Varieties	Average : blossoming : period	Average : picking : period	Consumption : period	Storage life : Cold 33° F. b/
Elberta	: 2/25 - 3/28	: 7/8 - 8/6	: 7/10-8/15	: 14 - 35 days
Hiley	: 2/19 - 3/25	: 7/3 - 8/2	: 6/23 - 7/20	: 14 - 30 days
Belle	: 2/23 - 3/30	: 7/3 - 8/2	: 7/5 - 8/12	: 7 - 21 days
Carman	: 3/3 - 4/2	: 6/10-7/4	: 6/13-7/10	: 4 - 10 days
Early Rose	: 3/8 - 3/25	: 6/4 - 6/26	: 6/8 - 6/30	: 1 - 5 days
Uneeda	: 3/6 - 4/5	: 5/25-6/12	: 5/27- 6/13	: 1 - 5 days
J. H. Hale	: 3/2 - 3/30	: 7/21 - 8/12	: 7/22-8/20	: 14 - 35 days
Mayflower	: 3/8 - 4/10	: 5/20 - 6/12	: 5/25 - 6/17	: 1 - 5 days
Early Wheeler (Red Bird)	: 3/3 - 3/25	: 6/10- 8/21	: 6/11- 6/24	: 1 - 5 days

a/ All information for Georgia from Mr. R. M. Middleton, Marketing Specialist, Department of Horticulture, Georgia Experiment Station. Considerable quantities of Georgia peaches are cold packed and kept at a temperature of about 10°F. The principal varieties of Georgia peaches that are being packed for freezing are Hiley, Belle, Elberta and J. H. Hale. Early Georgia peaches as Early Rose, Uneeda, Mayflower and Carman do not show promise of becoming commercially important for freezing. b/ Stored mostly at marketing centers. Common storage not practiced.

Illinois 1/

(Important peach-shipping state, probably about seventh in importance in production.)

Varieties	Average : blossoming : period	Average : picking : period	Consumption : period	Storage life : Cold 32 F.
Elberta	: 3/20 - 4/15	: 8/1 - 8/15	: August	: 3 - 5 weeks
J. H. Hale	: 3/20 - 4/15	: 8/1 - 8/15	: August	: 3 - 5 weeks <u>a/</u>
Belle	: 3/20 - 4/15	: 7/15-8/1	: 7/20 - 8/15	: 2 - 4 weeks <u>a/</u>

1/ Dr. M. J. Dorsey, Chief of Pomology, Univ. of Illinois, figures for Southern Illinois, 10 days to 2 weeks later for the Centralia region. a/ Not stored usually but will hold up about the time specified. Common storage not practiced.

## Michigan

(About fourteenth in importance in peach production)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consump- : tion : period	: Storage life : Cold 32° F.
Elberta	: 4/27-5/16 <u>a/</u>	: 9/1-9/20 <u>b/</u>	: 9/3 - 9/30 <u>b/</u>	: 3 - 5 weeks <u>d/</u>
J. H. Hale	: 4/27-5/16 <u>a/</u>	: 9/5-9/20 <u>b/</u>	: 9/7 - 9/30 <u>b/</u>	: 3 - 5 weeks <u>d/</u>
South Haven	: 4/27-5/16 <u>a/</u>	: 8/15-9/4 <u>b/</u>	: 8/18 - 9/5 <u>b/</u>	: <u>e/</u>
Rochester	: 4/27-5/16 <u>a/</u>	: 8/10 - 8/29 <u>b/</u>	: 8/12-9/1 <u>b/</u>	: <u>e/</u>
Prolific "	: 4/27-5/16 <u>a/</u>	: 9/1 - 9/20 <u>c/</u>	: 9/3 - 9/25 <u>b/</u>	: <u>e/</u>
Admiral Dewey	: 4/27-5/16 <u>a/</u>	: 8/5 - 9/15 <u>b/</u>	: 8/7 - 8/20 <u>b/</u>	: <u>e/</u>

a/ In Southern Michigan peaches blossom about April 27 and in Northern Michigan about May 16, Mr. S. Johnston, Supt. South Haven Experiment Station. b/ Mr. Roy E. Marshall, Associate Prof. in Horticulture, Michigan State College. The average picking periods were arranged from information secured at Benton Harbor in 1930. These dates are for the immediate vicinity. For the Fennville and Grand Rapids area picking dates would probably run 3 to 5 days later; for Shelby, Hart and Ludington, 5 to 10 days later; and for the Grand Traverse Region, 7 to 15 days later in average seasons. The season of 1930 was somewhat earlier than usual. c/ "Growing Peaches", by H. P. Gould and unpublished data, F. B. 633. d/ Not usually stored but will hold up about the time specified. Common storage not practiced. e/ Not usually stored.

Virginia 1/

(About fifteenth in importance in peach production)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consump- : tion : period	: Storage life : Cold : 32° F. <u>a/</u>
Elberta	: 3/31- 4/2	: 8/10-8/20	: 8/15-8/25	: 3 - 5 weeks <u>b/</u>
Belle	: 3/31- 4/2	: 7/28-8/7	: 7/30-8/12	: 2 - 4 weeks <u>b/</u>
Carman	: 3/31- 4/2	: 7/15-8/1	: 7/20-8/5	: About 2 weeks <u>c/</u>
J. H. Hale	: 3/31- 4/2	: 8/5 -8/15	: 8/10-8/20	: 2 - 4 weeks <u>c/</u>

1/ Information from Fred W. Hofmann, Horticulturist, Virginia Agricultural Experiment Station; observations made over period of four years at Appomattox, Va. a/ Common storage life around 8 to 12 days for Elberta and Belle, 4 to 7 days for Carman and 10 to 15 days for J. H. Hale. It is not, however, a common practice to hold peaches in common storage. b/ Mr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. c/ Estimate.

## PEARS

## California

(Most important pear-producing state; also the most important in canning and drying)

Varieties	: Average : Average : Consumption : Storage life 1/ : blossoming : picking : period d/ : : period : period : : 32° Cold : : : : F.
Bartlett	: Davis, Calif. : : 3/23 -4/9 <u>a/</u> : 6/25-9/15 <u>c/</u> : July-Oct. : 2 - 3 mos. <u>e/</u>
Hardy	: 3/25-4/8 <u>r/</u> : 8/15-10/1 <u>d/</u> : Aug.-Jan. : 2 - 4 mos. <u>f/</u>
Winter Nelis	: 3/23-4/5 <u>a/</u> : 10/15-11/15 <u>c/</u> : Oct.-Mar. : 5 - 7 mos. <u>f/</u>
Comice	: 3/25-4/5 <u>a/</u> : 10/15-11/15 <u>c/</u> : Sept.-Jan. : 2 - 4 mos. <u>f/</u>
Easter Beurre	: 3/20- 4/3 <u>a/</u> : 9/15-10/15 <u>c/</u> : Dec.-Apr. : 5 - 7 mos. <u>f/</u>
Clairgeau	: 3/21-4/1 <u>a/</u> : 8/15 - 10/1 <u>c/</u> : Sept.-Dec. : 3 - 5 mos. <u>f/</u>
Bosc	: 3/29-4/11 <u>a/</u> : 9/15 -10/15 <u>c/</u> : Sept.15-Jan. : 3 - 5 mos. <u>f/</u>
Morceau	: 3/24-4/8 <u>a/</u> : 10/15-11/15 <u>c/</u> : Nov. - Mar. : 5 - 6½ mos. <u>e/</u>
Anjou	: 3/24-4/8 <u>a/</u> : 10/15-11/15 <u>c/</u> : Oct. - Feb. : 4 - 6 mos. <u>e/</u>
Howell	: 3/20-4/3 <u>a/</u> : 8/15 -9/15 <u>c/</u> : Sept.-Dec. : 3 - 3½ mos. <u>e/</u>

1/ Common storage not practiced.

a/ "Pear Pollination", W. P. Tufts and G. L. Phelps, California Bulletin 373, as of Davis, California. b/ Blossoming records, University Farm, Davis, California. c/ "Harvesting and Handling California Pears for Eastern Shipment", W. P. Duruz, California Circular 240 (Sacramento Valley). d/ Mr. F.W. Allen, California College of Agriculture, Mr. F. W. Read of the California Fruit Exchange and the "Deciduous Fruit Export Manual" of the California Fruit Exchange. This period is for pears shipped from all districts in the state. e/ "The Cold Storage of Pears", E. L. Overholser and L. P. Latimier, California Bulletin 377. f/ "Preliminary Report on Santa Clara Valley Pears", W. T. Pentzer, U. S. Department of Agriculture, mimeographed pamphlet.

## PEARS

Michigan

61

(Sixth most important pear state)

Varieties	Average blossoming period a/	Average picking period b/	Consump- tion period b/	Storage life e/ Common	Gold 31° to 32° F.
Kieffer c/	4/27 - 5/14	10/8 - 10/28	Oct. 15 - Dec.	3-6 wks.	3-4 mos.
Bartlett	5/1 - 5/20	8/26 - 9/11	Sept. - Nov. 15	About 1 wk.	2-2½ mos.
Clapp Favorite	5/1 - 5/20	8/16 - 9/2	Aug. & Sept.	1 week	1-2 mos.
Howell	4/28 - 5/18	9/11 - 10/3	Sept. - Oct. 10	3-5 wks.	3-4 mos.
Clairgeau	5/1 - 5/20	9/15 - 10/8	Sept. & Oct.	4-6 wks.	3-4 mos.
Duchess	4/23 - 5/18	9/17 - 10/4	Sept. & Oct.	3-5 wks.	4-6 mos.
Bosc	5/2 - 5/21	9/23 - 10/6	Nov. & Dec.	2 wks.	3-4 mos.
Flemish Beauty	4/30 - 5/19	9/6 - 9/22	September	3-6 wks.	3-4 mos.
Seckel d/	4/30 - 5/19	9/5 - 9/29	Sept. 10 - Oct. 10	3-5 wks.	2½ - 4 mos.
Anjou	4/29 - 5/18	9/11 - 9/28	Sept. & Oct.	3-5 wks.	3 - 5 mos.

a/ First blossoming dates for Southern and Northern Michigan; other districts fall in between. Stanley Johnston, Supt. South Haven Horticultural Experiment Station. b/ Data for 1928-1930 by H. P. Gaston. c/ Mostly canned. d/ Mostly pickled. e/ Not generally stored, but will hold up about the time specified.

## New York

(Fourth most important pear state)

Varieties	Average blossoming period a/ Geneva, N.Y.	Average picking period b/ Geneva, N.Y.	Consump- tion period c/ Nov. 15	Storage life Common	Gold 31° to 32° F.
Bartlett	4/25 - 5/24	9/20 - 10/1	Sept. 25 -	About 1 wk.	2-2½ mo. e/
Kieffer	4/24 - 5/23	10/10 - 10/20	Oct. 20 - Dec.	3-6 wks. d/	3-4 mo. f/
Bosc	4/25 - 5/24	9/20 - 10/1	Oct. & Nov.	2 wks. d/	3-4 mo. f/
Seckel	4/25 - 5/24	Late Sept.	October	3-5 wks. d/	2½ - 4 mo. f/
Anjou	4/22 - 5/23	9/25 - 10/10	Nov. & Dec.	3-5 wks. d/	3-5 mo. f/
Winter Nelis	4/26 - 5/27	10/1 - 10/10	Nov. - Jan.	5-7 wks. d/	4-6 mo. f/
Clapp Favorite	4/26 - 5/26	8/20 - 9/1	Aug. 25 - Sept.	1 wk. d/	1-2 mo. f/
Clairgeau	4/24 - 5/23	9/20 - 9/30	Oct. - Nov. 15	4-6 wks. d/	3-4 mo. f/
Flemish Beauty	4/23 - 5/19	9/10 - 9/20	Sept. 15 - Oct. 15	3-6 wks. d/	3-4 mo. f/

a/ "Pollination of Fruit Trees", R. Wellington, et al., New York Bulletin 577.

b/ Mr. G. H. Howe, Associate in Research", New York Agricultural Experiment

(Continued)



## New York (Continued)

Station. c/"Fruit Regions and Varieties of Eastern New York", H. B. Tukey, New York Bulletin 563. d/"Ripening Dates and the Length of Seasons for Hardy Fruits", U. P. Hedrick, New York Bulletin 408. e/"Handling, Shipping and Cold Storage of Bartlett Pears in Pacific Coast States", by Dr. J. R. Magness, Department Bulletin 1072. f/"The Cold Storage of Pears", E. L. Overholser and L. P. Latimer, California Bulletin 377 and additions by J. R. Magness.

## Oregon

(Third most important pear state)

Varieties	Average : blossoming : period <u>b</u> /	Average : picking : period	Consumption : period	Storage life <u>a</u> / Cold 31° to 32° F.
Bartlett	:4/1 - 4/23	:8/13-9/15 <u>c</u> /	:Sept.-Dec. <u>d</u> /	: 2 - 3 mos. <u>f</u> /
Bosc	:4/7 - 5/1	:8/27-9/20 <u>c</u> /	:Oct. -Jan. <u>e</u> /	: 4 - 5 mos. <u>f</u> /
Anjou	:4/1 - 4/23	:9/4 -9/23 <u>d</u> /	:Oct.-Feb. <u>d</u> /	: 4 - 6 mos. <u>e</u> /
Comice	:4/1 - 4/23	:9/20-10/10 <u>c</u> /	:Oct.15-Jan. <u>e</u> /	: 3 - 4 mos. <u>f</u> /
Winter Nelis	:4/1 - 4/23	:10/1-10/20 <u>c</u> /	:Nov.-Mar. <u>d</u> /	: 5 - 7 mos. <u>e</u> /
Howell	:4/1 - 4/23	:8/18-9/19 <u>d</u> /	:Oct.-Jan. <u>d</u> /	: 3 - 4 mos. <u>e</u> /
Seckel	:4/1 - 4/23	:8/18-9/14 <u>d</u> /	:Sept.-Dec. <u>d</u> /	: 2½ - 3½ mos. <u>e</u> /

a/ Common storage not usually practiced. b/ "Pollination Study of the Anjou Pear in Hood River Valley", G. G. Brown and Leroy Childs, Oregon Station Bulletin 239. c/"Studies Relating to the Harvesting and Storage of Apples and Pears", H. Hartman Oregon Station Bulletin 206, 1924. d/ "Cost and Efficiency in Pear Production" R. S. Besse et al., Oregon Station Bulletin 267, 1930. e/"Further Investigations on the Harvesting, Storing and Ripening of Pears from Rogue River Valley", H. Hartman et al., Oregon Bulletin 254. f/ Dr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture.

## Washington

(Second most important pear state.)

Varieties	Average : blossoming : period	Average : picking : period <u>a</u> /	Consumption : period <u>e</u> /	Storage life Cold 31° to 32° F. <u>b</u> /
Bartlett	:4/5-4/28 <u>c</u> /	:8/10 - 9/1	: Sept.-Dec.	: 2 - 3 mos. <u>d</u> /
Winter Nelis	:4/12-5/5 <u>c</u> /	:10/1-10/15	: Oct.-Apr.	: 5 - 7 mos. <u>f</u> /
Anjou	:4/5-4/28 <u>c</u> /	:9/10-10/5	: Oct.-Feb.	: 4 - 6 mos. <u>f</u> /
Bosc	:4/12 - 5/5 <u>c</u> /	:9/1 - 9/15	: Oct. - Jan.	: 3 - 4 mos. <u>f</u> /
Buchess	:4/12 - 5/5 <u>d</u> /	:9/1 - 9/15	: Oct.-Mar.	: 4 - 6 mos. <u>d</u> /
Comice	:4/5 - 4/23 <u>c</u> /	:9/10 - 9/25	: Oct. - Jan.	: 3 - 4 mos. <u>d</u> /

a/ Dr. J. R. Magness, Principal Pomologist, U. S. Dept. of Agriculture. b/ Common storage not usually practiced. c/ Mr. L. L. Claypool, Assistant Horticulturist, Washington Irrigation Branch Station. d/ Estimate. e/ Calculated. f/ "The Cold Storage of Pears", E. L. Overholser and L. P. Latimer, California Bulletin 377.

## California

(Most important plum-producing State)

Varieties	Average		Consumption		Storage life 1/	
	blossoming period	picking period	period 2/		Common	Cold 32° F.
	Davis, Cal.	Davis, Cal.			In weeks	In weeks
Burbank 3/	:3/5-3/20 a/	:6/28-7/15 b/	:7/1 - 8/5		:1 - 1½ d/	:2-4 d/
President 3/	:3/15-3/30 c/	:8/15-9/10 a/	:8/18-10/1		:1 - 1½ e/	:4 - 8 e/
Santa Rosa 3/	:3/1 - 3/15 a/	:6/15-7/10 a/	:6/18 - 8/1		:1 e/	:4 - 6 e/
Giant 3/	:3/15-3/30 c/	:8/1 - 8/15 a/	:8/4 - 9/5		:1 - 1½ e/	:3 - 4 e/
Diamond 3/	:3/15-3/30 c/	:7/15-8/10 a/	:7/18-9/1		:1 - 1½	:3 - 4 e/
Wickson 3/	:3/1 - 3/15 a/	:7/10-7/25 b/	:7/13 - 8/15		:1½ d/	:6 - 10 d/
Climax 3/	:3/1 - 3/20 a/	:6/15-7/3 b/	:6/18-7/25		:1½ d/	:6 - 9 d/
Grand Duke 3/	:3/15-3/30 c/	:8/1 - 8/20 a/	:8/3 - 9/10		:1 - 1½ e/	:3 - 4 e/
Duarte 3/	:3/1 - 3/20 c/	:7/10-7/25 a/	:7/12 - 8/15		:1 - 1½ e/	:3 - 4 e/
Kelsey 3/	:3/3-3/20 a/	:7/20-8/10 b/	:7/22 - 9/1		:2 d/	:6 - 10 d/
Beauty 3/	:3/1-3/15 a/	:6/1-6/15 a/	:6/3 - 7/5		:1 d/	:4 - 8 d/
Hungarian 3/	:3/10-3/25 a/	:8/5-8/20 b/	:8/8 - 9/10		:1 - 1½ d/	:2 - 4 d/
Tragedy 3/	:3/10-3/30 a/	:6/10-7/1 b/	:6/12-7/20		:1½ d/	:6 - 9 d/
Jefferson 4/	:About 3/27 c/	:8/1 - 8/15 b/	:8/3 - 9/5		:1 d/	:1 - 2 d/
Washington 4/	:3/20-4/1 c/	:8/1-8/15 b/	:8/3 - 9/5		:1 d/	:1 - 2 d/
Yellow Egg 4/	:3/20-4/1 c/	:8/1-8/10 b/	:8/3 - 9/1		:1½ d/	:4 - 6 d/

1/ Not usually stored because the succession of varieties makes it undesirable from a marketing standpoint, but the fruit will hold up about the time specified. Common storage is seldom used commercially. 2/ For fresh plums usually within 20 days of picking. This is true for plums shipped from all parts of the State. 3/ Usually consumed fresh. 4/ Usually canned. a/ "Plum Growing in California", F. W. Allen, California Circular 34, as of Davis, California. b/ "Harvesting and Handling Apricots and Plums for Eastern Shipment", W. P. Duruz, California Circular 239, as of the Sacramento Valley. c/ Blossoming Records, University Farm, Davis, California. d/ "Cold Storage as an Aid in the Marketing of Plums", E. L. Overholser, California Bulletin 344. e/ Unpublished data, F. W. Allen, Davis, California.

## PLUMS AND PRUNES

New York

(About sixth in importance in plum and prune production)

Varieties	: Average : blossoming : period <u>a/</u>	: Average : picking : period <u>b/</u>	: Consumption : period <u>c/</u>
<u>Plums</u>	: Geneva, N.Y.	: Geneva, N.Y.	:
Reine Claude	: 4/19 - 5/19	: 9/16 - 10/1	: Sept. 15 to Oct.
Grand Duke	: 4/18 - 5/19	: 9/16 - 10/1	: Sept. 15 to Nov. 15
Yellow Egg	: 4/20 - 5/19	: 9/10 - 9/25	: Sept. 15 to Oct.
Washington	: 4/20 - 5/20	: 8/20 - 9/2	: Aug. 25 to Sept. 15
Shropshire (Damson)	: 4/20 - 5/26	: 9/18 - 9/30	: Sept. 20 to Oct. 10
Beauty	: 4/15 - 5/16	: 7/30 - 8/12	: August
Abundance	: 4/14 - 5/19	: 8/8 - 8/20	: Aug. 10 to Sept. 15
Burbank	: 4/13 - 5/16	: 8/10 - 8/22	: Aug. 15 to Sept. 15
<u>Prunes</u>	:	:	:
Italian Prune	: 4/23 - 5/23	: 9/13 - 9/27	: Sept. 15 to Nov. 1

a/ "Pollination of Fruit Trees", R. Wellington et al., N. Y. Bulletin 577.  
c/ Mr. G. H. Howe, Associate in Research, N. Y. Agricultural Experiment Station. c/ Calculated from "Ripening Dates and the Length of Seasons for Hardy Fruits", U. P. Hedrick, N. Y. Bulletin 344. New York plums are generally marketed as soon after picking as possible. See California table for storage life.

## Washington

(Third most important plum and prune-producing state.  
 Third most important dried and fresh-prune state.)

Varieties	: Average : blossoming : period	: Average : picking : period	: Consump- : tion : period	: Storage life : Cold 32° F.
Italian Prune	: 4/10-4/25 <u>a/</u>	: 8/15-9/20 <u>a/</u>	: Aug. 20-Nov. 1 <u>a/</u>	: 1½ - 2 mos. <u>a/</u>
Tragedy	: 4/10-4/25 <u>b/</u>	: 8/1 - 9/1 <u>b/</u>	: Aug. 5-Sept. 15 <u>c/</u>	: 6 - 9 wks. <u>d/</u>

a/ Mr. J. R. Magness, Principal Pomologist, U. S. Department of Agriculture. Not usually stored in common storage but the Italian prune will hold up about 30 days in cool weather. b/ Mr. L. L. Claypool, Assistant Horticulturist, Washington Irrigation Branch Station. c/ Estimated. d/ Cold Storage as an Aid in the Marketing of Plums, E. L. Overholser, California Bulletin 344. Usually not stored but will hold up about the time specified. The Italian prune is by far the most important of the two.



## California

(Most important prune-producing state; most of the product is dried)

Varieties	Average	Average	Fresh	Storage life fresh a/	
	blossoming	picking	Consumption	Common	Cold
	period c/	period d/	period b/	32° F.	e/
	Davis, Calif.	Davis, Calif.			
Agen (French) b/	3/20 - 4/1	8/20 - 10/1	8/22 - 10/10	4 - 6 weeks	
Imperial b/	3/15 - 3/30	8/10 - 9/20	8/12 - 9/30	3 - 6 weeks	
Sugar b/	3/20 - 3/30	8/10 - 9/20	8/12 - 9/30	4 - 6 weeks	
Robe de Sergeant b/	3/25 - 4/10	8/20 - 10/1	8/22 - 10/15	3 - 6 weeks	

a/ Not usually stored but will hold up about the time specified. Common storage not used commercially. b/ Mostly dried, only small quantities are shipped fresh. c/ Blossoming record, University Farm, Davis, California. d/ Unpublished data, F. W. Allen, Davis, California. e/ "Cold Storage as an Aid in the Marketing of Plums", E. L. Overholser, California Bulletin 344.

## Idaho a/

(About fourth in importance in prune production; second most important fresh prune-shipping state.)

Varieties	Average	Average	Fresh	Storage life	
	blossoming	picking	Consumption	Common	Cold
	period	period	period		32° F.
Italian Prune	4/25-5/20	9/1 - 9/30	Sept.-Nov.	30 days	1½ - 2 mos.

a/ Dr. C. C. Vincent, Head of Department of Horticulture, University of Idaho. These dates are for southern Idaho where most of the prunes are grown.

## Oregon

(Second most important prune state; most important for fresh prunes, second for dried.)

Varieties	Average	Average	Fresh	Storage life	
	blossoming	picking	Consumption	Common	Cold
	period	period	period		32° F.
Italian Prune:					
(Oregon) b/	3/21 - 4/20	8/15 - 9/20	Aug. 20-Nov. 1	3 - 4 wks.	1½ - 2 mos.
Agén, (Petite) b/	3/25 - 4/25	8/15 - 9/20	Aug. 20-Oct. 1	3 - 4 wks.	1½ - 2 mos.
(French) b/					

a/ "The Market Situation and Outlook for the Oregon Canned Fresh Prune", Oregon Station Bulletin 263. The Italian prune is by far the most important of the two. b/ Mostly dried and canned.



71, 88

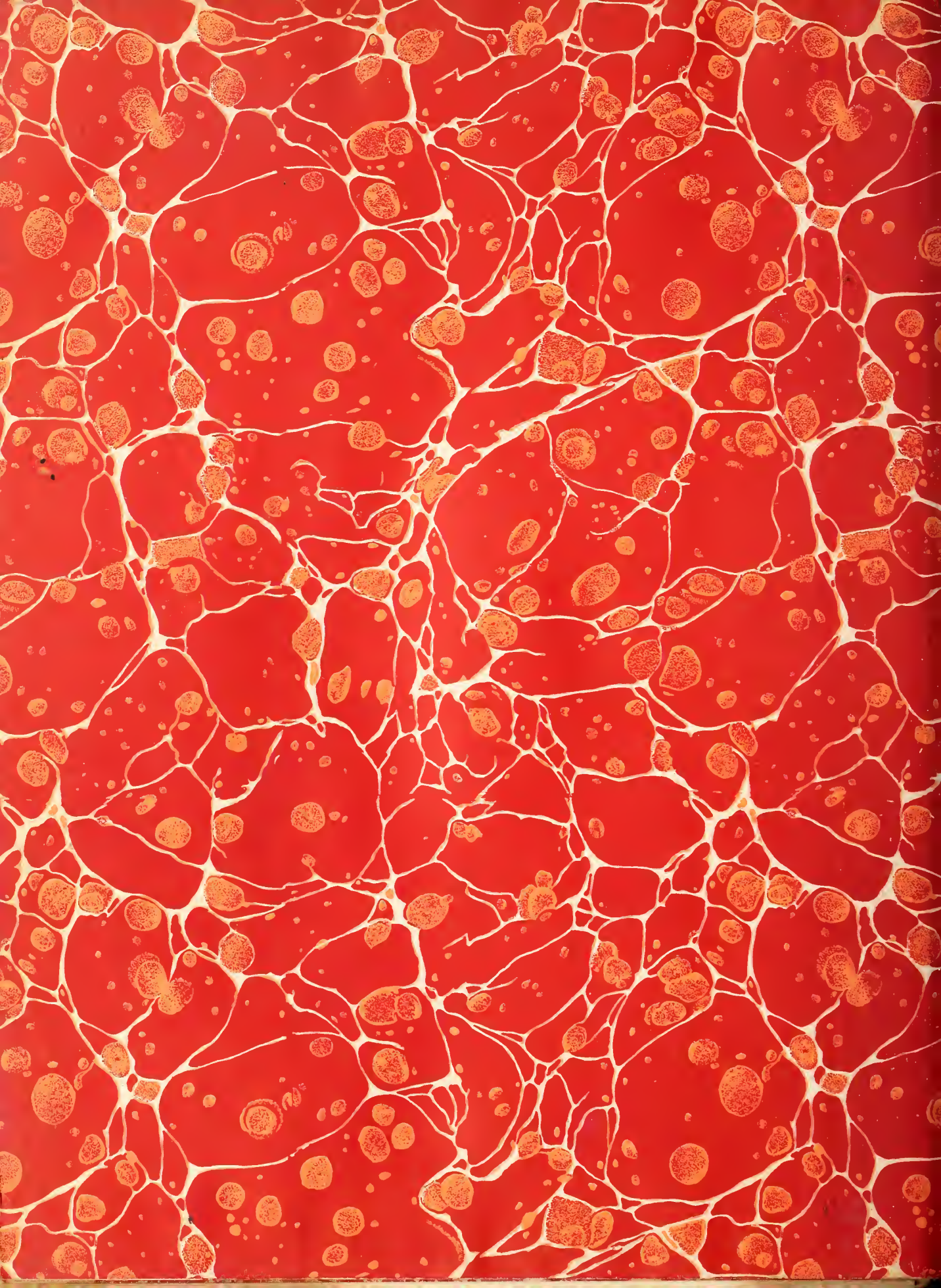
13  
2nd













1.9  
Ec752  
ne.46.55.  
FEB 13 1933  
APR 13 1933  
JUN 26 1933  
JAN 10 1933  
MAY 7 - 1933  
MAY 21 1933  
GPO 8-34327

U. S. DEPARTMENT OF AGRICULTURE  
LIBRARY

NOTICE TO BORROWERS

Please return all books promptly after finishing your use of them, in order that they may be available for reference by other persons who need to use them.

Please do not lend to others the books and periodicals charged to you. Return them to the Library to be charged to the persons who wish them.

The mutilation, destruction, or theft of Library property is punishable by law. (20 Stat. 171, June 15, 1878.)

Lib. 9



GPO

3-7888



