

The SIRRINE Pear

ROBERT C. LAMB*

The SIRRINE pear was found as a seedling growing on the farm of F. Atwood SIRRINE at Riverhead, Long Island, New York. When it was discovered in 1954, it appeared to be a tree 6 or 7 years old. A sample of the fruit was sent to the New York State Experiment Station at Geneva, N.Y., where it was judged to be worthy of a further test in the Station orchard. When the trees at Geneva began to fruit, samples for tasting were set out at the annual meetings of the New York State Fruit Testing Association. Since it was generally well liked, it was decided to make SIRRINE available for wider testing. Permission to propagate it was obtained from the SIRRINE family and trees were offered for sale by the New York State Fruit Testing Association for the first time in 1969.

The Tree

Trees of SIRRINE are vigorous, productive and round-topped in shape. They started to bear six years after planting in the orchard. This variety appears to be compatible with quince rootstocks. It has been tested for resistance to fire blight and is approximately midway between Bartlett and Kieffer in resistance. SIRRINE blooms, on the average, one day earlier than Bartlett. Pollen viability has not been checked, but it appears to be satisfactory.

The Fruit

SIRRINE is normally picked at Geneva on August 31, about the same time as Bartlett. The Magness-Taylor pressure tester reading at this time is approximately 15 pounds (5/16 in. plunger on the pared cheek). The fruit

ripens ten days after picking when held at 65°F and 85% relative humidity. The fruit is a bright yellow with an occasional, slightly bronzy blush. It is pyriform in shape, relatively short, and rather rough. Size averages $2\frac{3}{8}$ to $2\frac{1}{2}$ inches. The stem is thick and about 1 inch in length. The calyx is small and partly closed. The skin is smooth, thin and slightly tough. There may be some russetting under adverse conditions. The flesh is smooth, melting and juicy in texture, and the flavor is sweet and rich. According to data from the Food Science Department of this station, SIRRINE is lower in acid and has a higher sugar/acid ratio than Bartlett. Quality is rated very good. SIRRINE will store in 32°F storage until November.

Use

SIRRINE will be of value as a home orchard and local market dessert pear. In a Food Science Department test of suitability for processing as puree, SIRRINE rated lower than Bartlett primarily because of the milder flavor. No tests of suitability for processing as halves has been made. Because it ripens with Bartlett it has strong competition from that variety as a commercial variety. However, because of its fresh quality it should be of interest to the fancier.

CORRECTION: Your attention is called to the omission of the name of a co-author, A. Hutchinson, of Public. 430 of the Ontario Dept. of Agr., entitled "Fruit Varieties," reviewed in Vol. 24(1).

—G. M. Kessler

*Assoc. Prof., Dept. of Pomology, N. Y. Agr. Exp. Sta., Geneva, N. Y. 14456; and Chairman of A.P.S. Committee for Tree Fruit Plant Material Exchange.