

## Reviews and Abstracts

**Report for 1970, Horticultural Research Institute of Ontario, Vineland Station, Ontario, Ontario Dept. of Agr. and Food.**

As in past reports, a significant portion of the 1970 Report of the Institute deals with research on fruit crops.

A. Hutchinson reports on a 30-year trial of 8 apple cultivars on EM IX rootstock, trained to an 8-arm espalier on wires. Low yields during the first 11 years are attributed to the very severe pruning used. Although Northern Spy outyielded McIntosh for the first 11 years, Delicious led in later years.

G. Tehrani has been studying the after-ripening requirements of seed of selections of mahaleb and mazzard, and Montmorency cherry. He found that holding pits of mazzard F12/1 and Montmorency moist at 45, 60 and 75° F for three weeks before stratification at colder temperatures, increased the percentage germination. Warm, moist pre-treatment of mahaleb seed at 45 or 60° F did not effect germination, and pre-treatment at 75° reduced germination.

O. A. Bradt and A. Hutchinson found, in a study of 42 grape cultivars as rootstocks, that machine grafting results in heavy losses. Siebel 9549 did best on its own roots. Yields of New York Muscat and Delaware tended to be somewhat higher on 1202, 3309, and 5BB rootstocks.

C. L. Ricketson reports on the performance of 20 virus-free cultivars tested over a five-year period. Those that performed best were Gatineau, Trent, Madawaska, Comet, Rideau, Creston, and Bonanza, Muskoka, and Newburgh. Gatineau and Newburgh were the most productive cultivars at Simcoe, and Bonanza was highest yielding at Vineland.—G. M. Kessler

**Fruit Processing (Food Processing Review No. 21). 1971.** By Milton Guterson. Noyes Data Corp. 221 pages. \$36.00.

This is a technical manual for fruit technologists; but it could also be a valuable reference for fruit growers and pomologists who wish to keep abreast of the latest fruit ripening, conditioning, storage and processing techniques. It contains specifications for, and very exact descriptions of the various techniques.

One process, for example, is described as producing a stable suspension of pulp fiber in apple juice, with color and odor closely resembling freshly cut apples, and a flavor much closer to that of fresh apples than is typical of clarified and filtered apple juice.

A gelling agent is now available for the making of cherry pie filling, which contains locust bean gum and calcium carrageenan, and shows better gel strength, and lacks the objectionable chemical taste characteristic of previously used gel products.

An ethylene-containing gas mixture has been developed for the ripening of bananas which is completely safe to use, as compared to the previous ripening products which were very inflammable and dangerous to handle.

This is just a small sample of the many processes and products described in this very important reference book—G. M. Kessler

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The 'Sungold' apple has fruited for us heavily and annually for six years. The fruit has been free of russetting, uniform and good in size. Our retail customers prefer it to Golden Delicious, which always russets badly with us.—Robert Josephy, Bethel, Conn. 06801.