

## Letters to the Editor

I am at the present enjoying the reading of "North American Apple Varieties, Rootstocks, Outlook" and am somewhat surprised at the extensive description of the variety **Gravenstein** with which I have had close contact since the very beginning of the century in as much as my father's garden in Sorø, Denmark, contained seven large trees of the variety.

The Danish weekly **BILLED-BLADET** recently published a beautiful picture of the royal **GRAASTEN** (Greystone) **CASTLE** in Slesvig, Denmark, the German version of which is Gravenstein Castle, the home of the variety. The accompanying article describes how some 250 years ago the nobleman then in possession of the castle brought a graft from Italy where he sampled the variety.

At the beginning of this century the variety was in Denmark undisputably **THE** eating and cooking variety and my mother earned appreciable pin money from the seven trees mentioned. During World War One she had a standing order from the Brazilian Ambassador (Minister then, I believe) in Copenhagen.

In my orchard here in England I have a tree derived from those in my father's garden in Denmark. Under English conditions the fruit and flavour is not quite the same, but in its season my English wife prefers it to all other cookers. It may all be due to temperature. Mr. Poulsen (of rose fame) told me a quarter of a century ago that trees of the variety grow at Trondheim, Norway, and that he found the flavour there superior to any he had come across in Denmark. It could well be a variety grown hundreds of years ago in mountainous parts of Italy.

Yours faithfully,  
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In this Lake Erie grape belt—mostly **Concords** are grown. For about 70 years I have been interested in dessert grapes to sell at roadside markets and recently have found some that look outstanding. The following are from the work at the Virginia Agricultural Experiment Station (Virginia Polytechnic Institute).

**Alwood.** A cross between **Athens** and **Fredonia**. This variety appears to be of special value to replace **Fredonia**: It is a very strong growing vine capable of producing huge crops of very high quality. It ripens almost with **Fredonia** and crops every year. The quality and production of this blue showy fruit should make it a good commercial grape.

**Moored (V.P.I. 26).** This is a much improved **Lutie**. The vine is a very strong grower and a very heavy annual cropper. The berries are dull red with a "shine" as though they were polished. The flavor is very sweet, very "foxy," and they have sold much better than expected. They ripen with **Fredonia** and hang on the vine well without spoiling. This is the best early red, even though it is too "foxy" for some tastes.

**V.P.I. #30.** Van Buren has been our best early quality blue grape, but it softens and shells early, and loses flavor rapidly. The **VPI #30** is much like Van Buren, but a bit earlier. It is a bit larger berry and does not "shell." We call it an improved Van Buren.

**V.P.I. #31.** For any purpose, **Steuben** is my favorite grape, but some years it does not ripen well because it ripens after **Concord**. Here is an early **Steuben** type that ripens only two or three days after **Fredonia**. The tight, long bunches are handsome, especially if they are cluster thinned at blossom time.

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