

Apple Varieties in the San Joaquin Valley of California

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Apple varieties undergoing tests in the Sanguinetti Orchard of the San Joaquin Valley, Lodi, California, show the following characteristics:

Granny Smith: This variety performs to perfection in the San Joaquin Orchard. This is one of the few places where this variety will do well in the USA. It requires a very long growing season to develop high quality.

Prime Gold: A waxy skinned, high quality seedling of Golden Delicious from the Bud Hokeman Orchard, Zillah, Washington, has excellent flavor and only a limited amount of russet. A good portion of the fruits are flat and off-type; but this could improve as the trees mature.

Melrose: This Ohio hybrid has excellent flavor, bright red color, smooth skin and excellent quality. It may not make the commercial market, but could be an excellent processing variety, and is ideal for the roadside market, catering to repeat trade customers.

Stark Splendor: A seedling of Golden Delicious, which originated in the Havelock North area of New Zealand, has most of the good qualities of Golden Delicious, but ships and keeps better, plus an attractive bright red skin. The finish is not quite as smooth as in the Grady Auvil pilot planting at Orondo, Washington. Splendor ripens late and is an excellent variety to follow the Golden Delicious harvest, and prior to Granny Smith.

Golden Delicious: Colors to perfection and has highest quality, heaviest production, and good smooth finish. It will be the foundation of any improved commercial plantings in warm areas, and the variety is adapted

to a wide range of rootstocks.

Starkrimson: This spur type, heavy producing, semi-dwarf mutation of the Starking Delicious, grows to perfection, and has typiness that is comparable to the best from Upper Lake Chelan, Washington. Finish is smooth, bright red and attractive. Maturity is somewhat later than Starking; but the fruit hangs on the trees over a 3-week period to give long harvest for the roadside market trade.

For the general Delicious season, Starkrimson is still one of the very best for the fall, winter and spring market. It has been harvested in late August and early September, with a return of approximately \$9 per box on the San Francisco market.

Starkspur Earliblaze: This later summer ripening variety is quite productive, medium to large in size, and has excellent quality for a summer apple when handled properly, especially in the San Joaquin Valley. Incidentally, it must have Alar sprays to develop the best finish, attractive color and market acceptance. It could be a good processing variety in the hands of proper horticultural management.

Red Stayman: A red mutation of the old Stayman Winesap variety and has an excellent color, good finish and sprightly mild sub-acid flavor. Severe cracking during rainy periods back in the Middle West and East has almost eliminated this variety from the horticultural scene. Overhead sprinkling seems to have eliminated cracking.

Gala: This medium size, golden-yellow-fleshed apple is a combination of Britain's Cox Orange Pippin and the American Golden Delicious. It ripens

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about 2 weeks ahead of Jonathan, or possibly a little earlier. Flesh is crisp and juicy when harvested at the proper time. It is an ideal variety to give diversity to the roadside stand. Gala promises to be *THE* outstanding apple for the late summer—early fall—connoisseur market.

Lady Apple: This small, firm, high quality, Christmas gift pack specialty apple grows well in the Sanguinetti Orchards. He is presently growing the regular strain, and attractiveness could be improved by switching to the red mutation that originated in the John Bell Orchards at Boonville, Missouri. Production and tree type could be greatly improved by using EM 26 as understock, and spreading the tree so that fruiting wood is near a horizontal position as they are formed in the orchard. This outstanding novelty variety could have a place of importance in the future production in the San Joaquin Valley. It is one of the last varieties to be harvested.

Spigold: This hybrid of the Golden Delicious and Northern Spy favors the choice Northern Spy variety. Quality is supreme, fruits are large, bright red, and most attractive. Spigold will definitely find a place in the San Joaquin local markets, and possibly fit into the commercial orchard picture as it becomes better known for its high quality, crisp, juicy flesh.

Tokoku #3: This mid-summer ripening Japanese variety is bright red, medium-sized, firm, juicy, richly flavored. It will probably replace Tydemann's Early Red, not only in California, but in all other states in the Union. It has performed well in France and has been introduced as Prime Rouge by the Delbard Nurseries. Since it is not a semi-dwarf spur type, it can possibly be best grown on EM 26 for earliest and highest production. It will be introduced in this country under the name of Prime Red. Trees are now available for pilot

plantings in a limited way.

Mutsu: This Golden Delicious hybrid from Northern Japan is large, smooth-skinned, with round conic shape. Trees are vigorous, bearing young, and highly productive. The flesh is somewhat coarser than Golden Delicious, and it will never be able to compete with Golden Delicious on the fresh market. On the other hand, it could be a prime processing variety, and may find a limited place on the fresh market. Like its parent, Golden Delicious, it does well on a wide variety of size-controlling rootstocks, with EM 26 or EM VII possibly the preferred selections. It sets fruit spurs throughout the tree like the Spur Goldens, but is not a true spur type. Season maturity is with Golden or a little later. Stem cracking develops if left too long on the tree. In Japan, Mutsu is known as the "millionaire's apple."

Starkspur Arkansas Black: This late ripening, hard, firm, solid red selection seems to do quite well in the San Joaquin Valley. Trees are vigorous, and productive, but should be spread to get maximum yields at a young age. The fruit seems to hang well, and can be harvested very late, just prior to Granny Smith.

Jonathan: The Jonathan grows very well, but is subject to mildew and some other inherent faults. But with overhead sprinklers, mildew does not seem to be a serious problem. This old-time favorite, especially its red strains, will have an important place in the future, since it is well known as a high quality, sub-acid apple in its ripening season.

Jonalicious: This large, bright red apple, favors its Jonathan parent, but has the firmness and richness in flavor of Delicious, its other parent. There is some radial stem cracking when it is allowed to obtain full maturity on the tree. It ripens just ahead of Jonathan, and will definitely find

a place on the local market. Fruits are very crisp and juicy, with a rich creamy-yellow flesh.

Golden Russet: An old-time cider variety, it does quite well, but is of interest mainly as a novelty for the old-timers, who like russet apples and remember them from their childhood days. Maybe some of the new russet strains of Golden Delicious, with the flavor of the Golden Russet, will be better.

Calville Blanc: Medium large, ivory green, oblate apple which is quite ribbed, especially around the calyx end. Flesh is firm, juicy and delicious. A prize connoisseur's favorite in France. The author prefers Grimes Golden, Delicious and Spy. Trees are medium, vigorous and only medium productive. Resistant to disease and firm, to be adapted to a wide variety of soil and climatic conditions. It grows well in Missouri, British Columbia, Canada, France and South Africa.

Tasmanian Democrat: Late ripening apple and resembles our Winesap in size and color but it is more flat in shape. Quality is intermediate be-

tween Winesap and Arkansas Black which it also resembles. Trees are very productive under Tasmanian conditions and seem to do quite well in the San Joaquin Valley. The variety will never find a place on our fresh market but might be of value where the fruit is to go 100% processor. Interesting enough, the variety is a hybrid of the old Hoover apple in Tasmania—at least that is what the Tasmanians told the author.

Northern Spy: This variety is absolutely worthless in the San Joaquin Valley. No quality, no firmness, no appearance. The Northern Spy will be relegated to its place of origin in the Northeast and possibly Michigan and Canada.

Spartan: If you are going to grow McIntosh type apples in a warm area, this is the variety to produce. It combines the best of McIntosh and Yellow Newtown. Fruits are medium sized, firm and better flavor than McIntosh. They ripen later and hang on the tree better. The color is bright red, and the variety often outsells McIntosh in Canadian McIntosh country.

History of the "Fort Vancouver" Apple, and Tree

LARRY L. MCGRAW*

Probably the oldest living apple tree in North America, possibly of the Western Hemisphere, grows near the site of the Hudson Bay Company's Fort Vancouver (now Vancouver, Washington). This Canadian apple seedling is the one remainder of the first orchard of the Oregon Country, the seeds of which were planted by Dr. John McLoughlin, then chief of the Hudson Bay Company operations.

Accounts of the orchard's beginning are reported by Dr. J. R. Cardwell

(1), first president of the Oregon Horticultural Society, David McLoughlin, son of Dr. John McLoughlin, Mrs. Marcus Whitman and others. The introduction of the first cultivated fruits to the Oregon Country in 1824 by employees of the Hudson Bay Company is a pretty story with a touch of romance. A young lady at a London dinner party carefully wrapped apple seeds in a paper and placed them in the vest pocket of a young gentleman who was headed for the

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