

Calyx tube: Funnel-shaped with a broad short tube.

Core: Of medium size, centrally placed, heart shaped.

Seeds: Medium size, broad, well developed.

Flesh, Flavor: Yellowish, crisp to mellow, juicy with a rich sugar content and slight pleasant acid, strong aroma. Good quality.

Period of Use: From the tree, though by cold storage this may be extended to the beginning of December. The optimum is in October. Its period of use comes to an end more

because the flesh becomes soft than through any change in flavor.

Picking Date: 3 weeks after 'Gravenstein'.

Tree Characteristics: Strong growth, well branched, strong wood. Large leaf. Productive and with few fallen fruits. Low susceptibility to scab. Good pollen. Flowering middle late to late. Suitable pollinators are: 'Golden Delicious', 'Jonathan', 'Spartan', 'Cox's Orange Pippin', 'Kidd's Orange Red'.

Literature Cited

1. Schweizerische Zeitschrift für Obst- und Weinbau 109, 333-336 (1973).

Peaches in Mexico

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The part of Mexico that has been called "south of the Border" is thought of as a land with a climate that most people would not associate with Temperate Zone fruits. And yet much of Mexico is at an elevation of 7000 ft. or more, where even apples are now being planted in commercial sized acreages. But the peach came to Mexico long before the apple.

Over 400 years ago when the Spaniards first settled in Central America, they brought peach pits with them and grew peach trees on their haciendas and in their patio gardens. Due to their Spanish origin, these peaches were already adapted to a short winter climate. But when they produced fruit and were again propagated by seed, generation after generation, those seedlings most adapted survived and became a series of parent trees for future plantings. And today they exist very little changed in type and season of ripening.

Most of these "Creole" peaches and cling are of small to medium size, but

of high quality. The largest fruits can be canned as halves, like the California cling, but the smaller ones are usually canned whole, not removing the pits. The fruit is also sold locally and eaten in a fresh state. Unfortunately, they cover a short ripening period, otherwise show little variation. To date, only a few of the better clones have been propagated as named or numbered varieties.

Another type of processing, utilized for these Mexican peaches, is a canned puree which is marketed under the name "peach nectar." It is a high quality "juice," becoming more and more popular on the retail market.

Some of our better U.S. freestone peach varieties with lower chilling requirements have recently been tested in certain Mexican areas. A few of these, such as 'Maygold' and 'Sunhigh', are showing some promise following a cooler than average winter. But only in the higher areas in the vicinity of Chihuahua are there commercial plantings of U.S. varieties.

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