

fruit is not as attractive as that of 'Jerseyqueen' but it is fully competitive with 'Marqueen.' 'Autumnglo' is as firm as 'Jerseyqueen' or 'Marqueen,' and firmer than 'Marhigh.'

### Tree Characteristics

'Autumnglo' ripens 10 days to two weeks after 'Jerseyqueen,' a week after 'Rio Oso Gem,' and with or just ahead of 'Marqueen.' In New Jersey during the test winters of 1971-72, 1972-73, and 1973-74, the flower buds of 'Autumnglo' were hardier than those of 'Jerseyqueen' and of the other commercial cultivars ripening after 'Jerseyqueen.' It has been noticed that, even when there seems to be very adequate bloom following a winter when there has been cold damage to flower buds of many fruit cultivars, 'Autumnglo' may "thin itself" more than some of the other cultivars that also come through with good bloom. Because of this observation, and since "Autumnglo" is late ripening, it is sug-

gested that thinning be delayed until the extent of the "June drop" can be estimated.

Under conditions of severe natural infection there is little difference in susceptibility to bacterial leaf spot, *Xanthomonas pruni* (E.F.S.) Dow, between 'Autumnglo' and the other late-ripening commercial peach cultivars grown in New Jersey at the present time. It is also susceptible to *Cytospora* and *Fusicoccum* cankers.

The flowers are large and showy, the leaf glands are reniform.

'Autumnglo' is being released for commercial production as a good quality, firm, hardy cultivar for the season after 'Rio Oso Gem.'

The name 'Autumnglo' was chosen by a peach variety name committee appointed by the New Jersey Peach Promotion Council.

Trees are available from the New Jersey Peach Council, Inc., Case Nursery, Ringoes, New Jersey 08851.

## 'Hamlet,' 'Correll,' 'Clayton' and 'Ellerbe' Peaches<sup>1</sup>

C. N. CLAYTON, F. E. CORRELL, J. R. BALLINGTON, AND S. M. WORTHINGTON<sup>2</sup>

'Hamlet,' 'Correll,' 'Clayton,' and 'Ellerbe' varieties of peach were approved for release by the North Carolina Agricultural Experiment Station in December, 1975. These four cultivars were released because of their resistance to bacterial spot, caused by *Xanthomonas pruni* (E. F. Sm.) Dows, their superior fruit qualities and excellent production performance. 'Correll' was named in memory of the late Professor F. E. Correll, and 'Clayton' for the senior author. The other two cultivars were named for communities in or near the North Carolina Sandhills region. The chilling requirements of these cultivars have not been

determined, but appear to be similar to 'Redhaven.'

### Origin

'Hamlet,' 'Correll,' 'Clayton,' and 'Ellerbe,' all originated from the cross 'Pekin' x 'Candor,' made in 1962 by F. E. Correll and C. N. Clayton. 'Clayton' was selected in 1965 and tested as NCA 2679. 'Hamlet,' 'Correll,' and 'Ellerbe' were selected in 1966 and tested as NCA 2684, NCA 2699, and NCA 2705, respectively. The four cultivars were selected at the Sandhills Research Station at Jackson Springs, N. C., and evaluated at Jackson Springs and Raleigh.

<sup>1</sup>Paper No. 5150 of the Journal Series of the North Carolina Agricultural Experiment Station, Raleigh, N. C.

<sup>2</sup>Professor, Plant Pathology; Professor (deceased), Assistant Professor, and Agricultural Research Technician, Horticultural Science, respectively.



### Description

'Hamlet' fruits ripen one month before 'Redhaven' or 3 to 5 days later than 'Whynot.' The first picking dates for 'Hamlet' range from May 23 to June 10 at Jackson Springs, N. C. The flowers are non-showy and self-fertile and trees bloom about the same time as 'Redhaven.' The production record of this cultivar has been excellent and early thinning of fruit is required in most years. The fruits are round and medium in size (5.0 to 6.5 cm in diam). Skin color is medium yellow with a 70% bright red blush. The flesh is firm and melting with good texture and flavor. Flesh color is medium yellow with little or no red and flesh browning rate is very slow (average of 24.4 on the "b" scale of the Model D24, Hunterlab Color and Color Difference Meter. The "plus" end of the "b" scale measures yellowness, and a reading of 20.0 or above indicates that the flesh is non-browning.). The pit is clingstone, separating from the flesh only when soft ripe. Very few split pits have been observed on this variety. 'Hamlet' fruits and foliage are highly resistant to bacterial spot.

'Correll' ripens its fruits about 3 to 5 days before 'Candor.' The first picking dates for 'Correll' have been from May 30 to June 15 at Jackson Springs, N. C. The flowers are non-showy, small and self-fertile, and the trees bloom with 'Redhaven' and 'Candor.' 'Correll' has a very good cropping record except during the 1967 season following a late freeze. Thinning is required in most years. Fruits are medium in size, round, and very attractive. The bright yellow skin color is covered with an 80-90% medium red blush. Flesh color is medium yellow with a trace of red, and texture and flavor are good. The pit is clingstone until soft ripe. The flesh of 'Correll' fruits is highly resistant to browning (average 22.6). Fruits and foliage are highly resistant to bacterial spot.

'Clayton' fruits begin to ripen from June 25 to July 10 in the Sandhills at Jackson Springs, or about 3 to 5 days after 'Redhaven.' The flowers are non-showy, self-fertile and bloom with those of 'Redhaven.' Fruit set for this variety has been outstanding and heavy thinning is required in most years for fruit to size properly. 'Clayton' fruits are medium in size, round and very attractive. The skin color is medium yellow with a 75% red blush. The flesh is melting with good firmness and texture and excellent flavor. The flesh color is deep yellow with red around the pit cavity. The pit is fully free. 'Clayton' fruits and leaves are highly resistant to bacterial spot. The flesh of fruits browns very slowly on exposure to the air (average 23.5).

'Ellerbe' ripens 2 weeks after 'Redhaven' or in the same season as 'Winblo' with the first picking dates ranging from July 10 to July 21 at Jackson Springs, N. C. The flowers are non-showy, self-fertile and open about the same season as 'Winblo.' 'Ellerbe' has an excellent production record and thinning is required in most years. The fruits are round and medium to large in size (5.7 to 6.5+ cm in diam). The skin color is bright yellow with a 60-70% bright red blush. The flesh is firm and melting with good texture and flavor. The flesh color is deep yellow with red color in the pit cavity. 'Ellerbe' is fully freestone. Flesh browning is considered intermediate because in different years it has varied from moderate (16.0) to very slow (25.0). This cultivar is highly resistant to bacterial spot.

### Availability

A limited number of trees and budwood of these four cultivars are available from North Carolina Foundation Seed Producers, Inc., 124 Williams Hall, N. C. State University, Raleigh, N. C. 27607. Limited numbers of trees should also be available from commercial nurserymen.