

Fire Blight Resistant Pears in the South

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New blight resistant pears could become the leading tree fruits of the South. These new varieties, producing quality fruit, were developed in over 30 years of breeding by a number of Experiment Stations. Fire blight, a bacterial disease found on native crabapple, has prevented quality pears from being grown in much of eastern and southern United States. Yet pears are adapted to the climate of this region. Millions of boys and girls rarely taste pears because fruit imported from the Pacific Coast is so expensive. Two or three trees in your yard will produce a lot of pears for you, your family and friends.

A new bulletin** from the Tennessee Station announces the release of Morgan and Carrick, two September ripening varieties. Morgan is a large, yellow pear, excellent both for dessert and canning. It has many of the characters of its parent Bartlett. In addition, the trees are highly resistant to fire blight. The trees (see Fig. 1) are excellent growers, come into bearing young and produce large crops. The late blossoms often escape spring frosts, and are excellent pollinators for late blooming varieties—a valuable asset, since most pear varieties produce better crops with cross pollination. Tennessee nurserymen have a few trees of Morgan for sale.

Carrick is a rusty red pear of good dessert quality. This variety is a progeny of Seckel crossed with Garber. Some may object to its red color, which makes it a little difficult to determine the best picking time. The

fruit must be mellow to develop its best flavor. The fruit is medium to large averaging about 3 inches by 2 $\frac{3}{4}$ inches wide. The blossoms open medium early and have fertile pollen.

Other fire blight resistant varieties from the Tennessee Station are Dabney, an early ripening variety, Ayres which is picked in mid-August, Mooers picked in late September and Hoskins harvested in early October. These four varieties are already on trial over

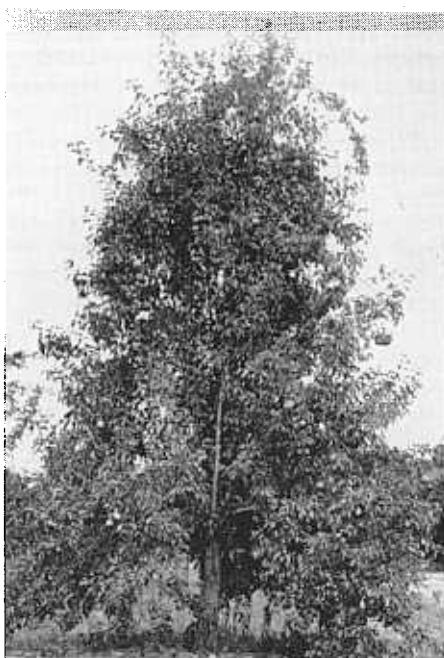


Fig. 1. A nine year old tree of Morgan pear at the West Tennessee Experiment Station. It is quite upright in habits of growth until loads of fruit bend the branches down.

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**Morgan and Carrick—Two Blight-Resistant Pears. 1957. By B. D. Drain and L. G. Safley. Tenn. Agr. Exp. Sta. Bul. 263.

much of southern United States, but the trees are young and have not fruited.

Orient is the oldest blight resistant variety introduced from the Tennessee Station. It has been found in thousands of trials to be practically immune to fire blight. The fruit when canned, makes an excellent salad. We estimate from nursery sales that a half million or more trees of this variety have been planted in this region.



Two Hardy Peaches

The Tremmel peach is a seedling of unknown origin which was originated on our farm in Sigourney, Iowa in 1931. The fruit is medium in size, firm, and has an attractive red-over-yellow skin. It is freestone, with firm yellow flesh of good quality, excellent for canning or freezing.

Flower buds are hardy. Tremmel has produced full crops several years



Fig. 1. Fruit of the Tremmel peach, a variety of promise for the garden where blossom buds of other varieties are easily winter-killed.

following winter temperatures of -20° to -22°F . Ripens August 18 to 25 in Southeast Iowa. The tree appears to be very resistant to leaf curl. This variety should be a fine peach for the home garden in areas where low winter temperatures kill the flower buds of other varieties.

Tremmel F-1 is a selfed seedling of Tremmel, which ripens with the latter. It is a yellow-fleshed freestone of medium size, with good quality. Its skin is yellow with a red blush. Suitable for canning. Flower buds are very hardy. Tree is vigorous. Spreading and very productive.—*J. P. Tremmel, Sigourney, Iowa.*



Apples for Connecticut

R. H. Sudds, of the University of Connecticut, suggests that the varieties Monroe and Melrose are very promising as replacements for Baldwin in Connecticut. However, like Baldwin, Monroe has been biennial at Storrs. Of the late varieties Jerseyred and Ruby appear to him to be worthy of trial, but Crandal doesn't color-up too well. Idared is high in quality and attractive, but Idagold lacks appearance. Red Sauce, a strictly cooking apple, makes excellent sauce. Calbraith Baldwin has shown better color than Baldwin and no Baldwin spot; but it cracks badly. Davey cracked freely in 1955, but not in 1956. Spartan is an excellent late McIntosh type apple.



Final arrangements are being made for the coming joint meeting of the American Pomological Society and the Massachusetts Fruit Growers Association, January 6th thru the 9th at Worcester, Mass. All those interested in fruit varieties and growing problems are very welcome to attend.