

## *Idared and Idajon Apples*

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The parentage of Idared and Idajon is exactly alike. They are full brothers, out of Jonathan and Wagener, somewhat alike in appearance but entirely different in every other way. Idajon ripens ten days to two weeks ahead of Jonathan; Idared,

There is almost complete agreement, among those reporting, on the following points concerning this variety: size—large; color—good to excellent; dessert quality—good to very good; cooking quality—good; storage quality—excellent. There

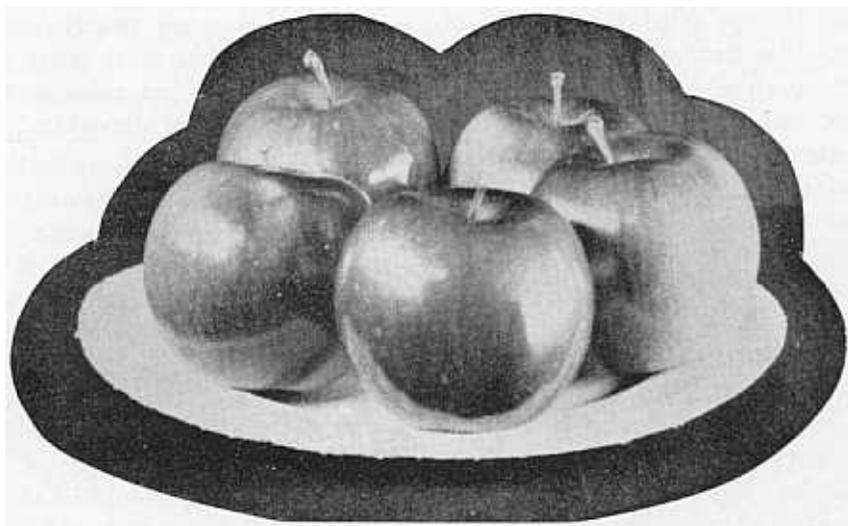


Fig. 5. Idajon (Jonathan x Wagener), a promising new apple.

ten days to two weeks after Jonathan. Their other characters will be described separately.

**Idared**—This variety was introduced in 1942. It is now on test in twenty-six states and Canada. Reports have recently been received in connection with a survey among experiment stations and growers who have fruited Idared, mainly in the cooler parts of the country.

were four reports of susceptibility to fire blight and two reports of apparent resistance to apple scab.

One objection to Idared, when grown under irrigation, is a tendency for the fruit to be large and unshapely on young trees. However, we found in our tests of this variety under irrigation at Parma, Idaho, that after about the second crop, this is no longer a problem. Like other large fruited varieties,

Idared should be thinned heavily when grown under irrigation.

The best characters of Idared are its color and keeping quality. It develops a nearly solid, fiery red color somewhat like that of Esoph's Spitzenburg. At Moscow this variety has been held in excellent condition in an air-cooled storage through the month of May. A grower at Bonners Ferry, Idaho, claims to have held it in fine condition in an earth storage until the middle of July. It is distinctly a winter apple.

The flesh of Idared is firm, juicy, white and fine grained. The core is exceptionally small. It averages considerably larger than Jonathan, is similar to it in form but somewhat irregular, is more tart and about equally aromatic. Fully equal to Rome Beauty as a baker, it is far superior as a dessert apple.

The Idared tree is similar to Jonathan but more upright in growth, and develops a strong framework. It seems slightly inclined toward alternate bearing, but this has not been a problem in trees now twelve years old. The fruit hangs on exceptionally well through harvest.

**Idajon**—Idajon is a newcomer, having been introduced commercially in 1949. It is on test in a dozen or more states, but reports on it from these places have not yet been

received. For several years it has been fruiting in final test plots both at Moscow under dry land conditions and in southern Idaho under irrigation.

We have considered Idajon worth introducing mainly because it ripens just before the harvest of our important fall varieties. It can fill a gap ahead of Jonathan and Delicious when prices are usually good. Resembling Jonathan somewhat, it is larger and more nearly round. It has a deeper red color fairly well all over, but does not color so well as the red sports of Jonathan.

The flavor of Idajon is rich, as mild as Delicious, and quite palatable at harvest. Although not noticeably sweet at picking, it becomes so during storage. Its flesh is fine-grained, crisp and juicy. Prime eating condition is reached within a week or two after harvest, but declines after early December. Thus, Idajon is definitely a fall apple, and, ideally, should be off the market within a month or six weeks after harvest.

As a tree, Idajon has a spreading habit of growth with a strong framework. It has been one of the heaviest and most regular producers in our orchards at the University. However, the fruit drops badly at harvest, requiring a stop-drop spray.

