

# Albritton Strawberry and Angola and Ivanhoe Blueberries

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Albritton strawberry and Angola and Ivanhoe blueberries were released jointly by the U. S. Bureau of Plant Industry, Soils, and Agricultural Engineering and the North Carolina Agricultural Experiment Station in December, 1951. Professor E. B. Morrow was the cooperator for the North Carolina Station. Although these varieties are recommended primarily for the Southeast, the Ivanhoe blueberry also seems promising in Maryland, New Jersey, and southern New England.

*Albritton* strawberry originated as a seedling from the cross NC-1065 (Southland selfed) x NC-1053 (Massey selfed) made by E. B. Morrow of the North Carolina Agricultural Experiment Station. It was raised in 1945 and selected during the fruiting season of 1946. The Albritton can best be compared with Massey, the standard variety of eastern North Carolina. It is slightly earlier than Massey; in the first two weeks of the 1951 season it ripened 44 per cent of its crop compared with 36 per cent for Massey. Though Massey berries are among the largest of any variety, those of Albritton averaged as large in 1951, with 59 berries per pound. Albritton berries are very glossy, vivid red and have a tough skin, making them firmer than Massey. They are much more uniform in shape than Massey and have good to excellent flavor. The plants are notably productive, yielding about 30 per cent more than comparable Massey plants in a test in North Carolina in 1951.

Though tested chiefly in eastern North Carolina, Albritton yielded fairly well in Maryland. Its relatively late blossoming as compared with that of Blakemore,

Klondike and Klonmore, enables its flowers often to escape frost injury. It is suggested for testing as a late variety in Virginia and North Carolina and in areas with similar latitude.

The *Angola* and *Ivanhoe* blueberries were introduced in North Carolina chiefly for their resistance to canker, the most serious blueberry disease there. *Angola* has not taken the disease, while *Ivanhoe* is injured but little by it. *Angola* was selected in North Carolina and tested as NC-246. It resulted from the cross Weymouth x F-6 (Stanley x Crabbe 4). *Ivanhoe* was selected in New Jersey and tested as BL-32. It resulted from the cross Z-13 (Rancocas x Carter) x Stanley. Both varieties resulted from the breeding work of the late Dr. F. V. Coville.

*Angola* is the earliest of all varieties. During a 4-year period it ripened 58 per cent of its crop during the first week of harvest as compared with 38 per cent for Weymouth. Its fruit has somewhat better flavor than Weymouth, is about the same size and color, and is somewhat firmer. The bushes are much more vigorous and most important, plants of Weymouth may be killed by canker whereas those of *Angola* are very resistant. *Angola* is not of value in Maryland and northward.

*Ivanhoe* is about with Stanley in season. Its berries have a high flavor that is generally very well liked. They average about 65 per cent larger than those of Stanley. Though not immune to canker, *Ivanhoe* is far more resistant than Stanley, which is extremely susceptible. The good color, high flavor, and large size of its berries and the vigorous

canker-resistant bushes make it promising from North Carolina to southern New England. The one limitation is the difficulty of propagating Ivanhoe by hardwood cuttings; but propagation by softwood cuttings is easy.

NOTE: Refer to our cover for picture showing, at right, the Ivanhoe (BL-32), newly introduced in North Carolina for its high flavor, large berry and its canker-resistant bush. It is in season with Stanley, on the left.

Our next issue will carry further information on Ivanhoe blueberry.—EDITORS.

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## Two New Varieties of Nectarines for Virginia

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Horticulturists of the Virginia Agricultural Experiment Station recently named and released two new nectarine varieties that were developed by the fruit breeding program under way at that institutions. One, a white fleshed nectarine ripening about ten days before the Elberta peach, has been named *Redchief* because of its highly colored skin. The other, a yellow fleshed nectarine ripening about eight days before Elberta, with attractive red and yellow skin color has been named *Cavalier*. Their original parents were nectarines, introduced to the United States by Department of Agriculture plant explorers. These were crossed with peaches. The resulting hybrids were self pollinated to produce segregating types of peaches and nectarines in the second generation. The original crosses were made at Blacksburg by R. C. Moore, Assistant Horticulturist of the Experiment Station in 1936.

The original trees first bore fruit in 1940. Propagations of the original trees have fruited at Blacksburg since 1947 and have borne good crops of fruit every year since then except in 1949 when the entire crop of peaches and nectarines in the Experiment Station orchards was destroyed by frost at blossom time.

The fruits of *Redchief* and *Cavalier* are highly colored and attractive. They are freestones, and have reasonably firm

flesh. Both are considered to have good eating quality. *Cavalier* has ovate fruits that average about two inches in transverse diameter and about two and one-fourth inches in length. The ground color of its fruits is an attractive orange yellow with splashed and mottled rather dark red over much of the surface. The fruits of *Redchief* are more nearly round with the halves tending to be unequal. Average fruits are about two to two and one-eighth inches in transverse diameter and length. The ground color of *Redchief* is creamy white or ivory when fully ripe. The over color is a bright attractive red and may extend over the entire surface except near the stem. The over color is usually solid but may occur in a splashed or mottled pattern. Both varieties have attractive finish. Fruits of these varieties keep well in cold storage. Specimens harvested on August 16 and 18 were still in edible condition on October 1.

The fruit of a nectarine is essentially that of a peach but lacks the fuzz found on the skin of the peach. Many people are sensitive to the fuzz on the skin of peaches. The nectarine should be of special interest to anyone having a sensitivity of this type. They do have a distinctive flavor liked by most people. The texture too is rather distinctive in that most varieties of nectarines have a combination of slight stringiness and slight toughness.