

# The Dix Grape, a New Juice Variety

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The Dix grape has been released for use as a highly colored juice type to blend with other juice grapes where intensification of color is needed.

The Dix, tested as US-712-1, originated as a seedling from a cross of America x Bailey made in 1938 and

to small in size, uniform in shape, usually without a shoulder.

A comparison of Dix with comparable aged vines of Fredonia at Plant Industry Station, Beltsville, Md., is given in Table 1.

The Dix has been tested most extensively in New Jersey and Mary-

TABLE 1. Performance of Dix and Fredonia grape varieties, Plant Industry Station, Beltsville.

Year	Dix				Fredonia			
	Yield lb/vine	Soluble solids	Acidity	Berry <sup>1</sup> size	Yield lb/vine	Soluble solids	Acidity	Berry <sup>1</sup> size
	Number	Percent	Percent	Number	Number	Percent	Percent	Number
1953	10.6	17	0.76	53	19.4	17.5	0.47	90
1954	23.0	17	0.48	66	10.8	16.9	0.63	90
1955	17.5	14	0.52	52	32.7	13.1	—	—
1956	—	16	0.67	60	—	16.0	0.61	—
1958	—	16.5	0.55	57	—	16.3	0.48	102

<sup>1</sup>Berry size expressed as weight in grams of 30 fruits.

selected during the fruiting season of 1941.

Dix ripens about the same season as Concord. The berries are medium in size, black in color, and have a mild to neutral flavor. The fruit is notable for the intense red coloration of both juice and pulp. Tests in New Jersey indicate that the Dix juice blends well with other grape juices that are lacking in color. Dix juice has a soluble solid content ranging from 14 to 17 percent and an acidity of 0.5 to 0.8 percent.

Plants of Dix are vigorous and moderately productive with foliage about as resistant to diseases as that of Fredonia. The fruit clusters are medium

land, but it also has been grown at 9 experiment stations in eastern United States. It has not been tested on the Pacific Coast.



Mr. A. Y. Lambertin, of Lambertin Nurseries & Orchards, Nimes, France, would like to test, in southern France, any outstanding early apple varieties of Canadian or American origin, which have solid red color and ripen ahead of the highly colored sports of Delicious. He is interested in old or new, named varieties or numbered selections. If interested, contact Mr. Lambertin directly.

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