

lege. Five standard apple varieties were held in cold storage through the winter along with one or more of their bud sports and observed through the season.

In this comparison the Red Spy began to break down with soft scald and to become moldy long before the standard Northern Spy. Some of the soft scald appeared on the Red Spy early in the storage season.

Both Jonathan and Blackjon kept well until February. The Blackjon developed the characteristic Jonathan spot first, and by April most of the fruits were spotted. The Jonathan had little spot until late March, but at that time many of the apples began to show soft scald.

The standard Rome Beauty was compared with three of its sports. They all kept well in storage until the first of May. Then Cox Red Rome developed a spotting similar to Jonathan spot, and half the fruits of one of two lots of Gallia Beauty developed either spotting or skin scald. The other lot of Gallia Beauty, the Ohio Red Rome, and the standard Rome Beauty remained practically normal until the end of the test in late May.

The Stayman Winesap and three of its sports kept well until early May. Then some apples of one of the commercial strains of Red Stayman began to develop skin scald, and somewhat more rot was found on Blaxtayman and Staymared than on the parent Stayman.

In three lots of Delicious and two of its sports, Starking and Richard, the apples all kept well; and no appreciable differences between Delicious and its sports were noticed.

With the exception of the Red Spy, which began to break down early in the winter, all the red bud sports kept well throughout the commercial storage seasons for those varieties. The various storage troubles did not appear until late in the season. From these observations, it might be concluded that apples of red bud sports should be sold during their regular storage seasons and not held for late keeping.—W. S. Clarke, Jr.

## Ten Peaches and a Nectarine For the Western States

By C. O. Hesse, and  
L. A. Thompson, 1951.  
U.S.D.A. Circular No. 885.

This Circular consists of a very comprehensive presentation dealing with the descriptions of nine peach and one nectarine varieties developed and introduced in California. These varieties are products of a breeding program initiated by the U.S.D.A. in 1920, and carried on in co-operation with the Cal. Agr. Station at Davis and Winters, Cal. from 1941 to 1947. The varieties discussed were all named after 1940, and they include the Coronado, Fortuna, Shasta, Vivian, Cortez, Andora, Carolyn, Tudor and Corona clingstone peaches, Amador—a freestone peach, and Tioga—a nectarine.

The origin and technical description of each variety are presented. The text is accompanied by excellent, large black-and-white photographs which show the fruit and leaves.

Canning clingstone peach acreage in California planted to nine of the newer Department varieties in 1950.

(Varieties listed in approximate order of ripening)

Variety	Year introduced	Total acreage
	1950	
	1941	
	1941	
	1950	
	1944	
	1941	
	1942	
	1941	
	1942	
Total		

The nine clingstone peaches which are described, have been planted and used in the California peach canning industry to a varying extent. They duplicate in season some of the older varieties, and extend the season at both ends.—G. M. K.