

Very Late (November)

The golden skinned CALVILLE BLANC d'HIVER needs a sunny spot to ripen fully, perhaps in memory of its ancient Normandy ancestry. Mentioned by Le Lectier in 1627, it is still served for dessert in the finest Paris restaurants. Its tender, spicy flesh with a delicate banana-like aroma belies its high Vitamin C content, in which characteristic it exceeds not only all other eating apples, but even the orange.

Also to be noted is SWAAR (meaning heavy) a fine old apple first grown by the early Dutch settlers along the Hudson River.

The season ends with a trio of one very old American apple and two newer ones which preserve their high eating quality throughout the winter into April and May. One of the newer varieties is MELROSE, a Jonathan × Delicious cross by Dr. Howlett, of the Ohio Agricultural Experiment Station (see F. V. H. D., Vol. 1, No. 4, p. 92, 1946). It is a rugged apple-like Hubbardston, but with a sugary sweetness tempered with just the right amount of lip-smacking tartness that gives it first rank among hard, crisp-fleshed eating apples.

The other is truly new. As yet unnamed, it is a seedling of Red Spy × Golden Delicious by Dr. Leo Klein, of the New York Agricultural Experiment Station, and currently goes under the designation New York E-6. Certainly this is one of the finest apples of all time. Uniformly large, crisp, juicy, its flavor is hard to describe. One is reminded sometimes of the sprightly juiciness of Northern Spy, sometimes of the rich sweetness of Golden Delicious, but more often, a delectable blend of the two that is like nothing else. Let us hope a fitting

name will be bestowed on this prodigy.

And the last is NEWTOWN PIPPIN (Yellow Newtown, Albemarle Pippin), the classic American apple, the only variety listed by Hedrick as "best". It is as good today as in 1759 when Peter Collinson, the British botanist, wrote, speaking of some Newtown Pippins given him by Benjamin Franklin, "what comes from you are a delicious fruit if our sun will ripen them to such perfection." Bunyard's description says all there is to say—"Newtown Pippin is supreme in its class, the aroma of pine and the refined flavor are worthy of all praise".

Perhaps to close the list, I should mention a few so-called sweet apples, those non-acid varieties whose character is too pallid for my taste but highly enjoyed by many. SWEET BOUGH opens the season in early August and SWEET DELICIOUS carries into winter. LADY SWEET, with a delicate, refined character befitting its name, is probably the best of this group.



Rootstocks for Plums

Justin Brook, a British grower, makes the following comments (Commercial Grower, Sept. 11, '59): "As to (rootstocks for) plums, we use the Old English Greengage for all the gages, and Myrobalan B for all other plums. We are very careful to get the true Old English Greengage for budding. The Greengage stocks in this country are terribly mixed; and matters are made worse because Cambridgeshire growers who grow the Old English Greengage, refer to their plum as the Cambridgeshire Gage. It is of inferior quality and should not be used for budding."