

pared. A comparison of the performance of each variety indicates that the relative decrease in berry size from picking to picking is similar for all varieties. The major size differences between varieties depends on the relative berry size at each picking date and in which part of the size curve the peak pickings are concentrated.

In order to evaluate both size and yield directly the total yield was subdivided into yield of fruit of 100 or less berries per quart. The yield data for the 1958 and 1959 season are presented in this manner in Table 2. Comparing the two-year average of total yield with yield of fruit of 100 or less berries per quart changes the relative ranking position of certain varieties. For example, Tennessee Beauty, which ranked second in total yield, drops to seventh place when this yield is based on fruit size.

The horticultural value of a variety is not necessarily based on its capacity to produce the largest fruit at a particular picking, or even on the size of the fruit at the peak pickings. Rather it is which variety will give the highest yields of large fruit. Describing yield in terms of a particular size appears to be the most satisfactory index for evaluating varietal performance. The use of 100 berries per quart as the dividing line is an arbitrary one. A standard division would have to be agreed upon as an prerequisite to uniform testing procedures. The mechanics for size determination would consist of sampling varieties at each picking on a weight basis and then converting the resulting weight value to number of berries per standard quart. The number of berries to be sampled would also have to be determined.

### Pacific Gold Apple

The Pacific Gold apple originated as a chance seedling near Myrtle Point, in southwest Oregon. I introduced it either in the winter of 1947-48 or 1948-49.

The tree is moderate in size, with well-spaced, strong, wide-angled limbs. It bears young, and yields heavy crops annually.

The fruit of Pacific Gold is very large, with crisp, tender flesh, quite sweet, and of fine dessert quality. It's just grand for salads or frying (doesn't melt into a sauce), and is fine for baking and pies. Its season is late Fall or early Winter. With C. A. storage, Pacific Gold should keep until Spring.

Although no trees are as yet available, I can supply some scionwood or buds.—*J. E. Miller, 5595 Sierra Park, Paradise, Cal.*



*Fig. 1. Clusters of Pacific Gold apples in Oregon, where this new variety was originated.*