

The Mutsu Apple

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The Mutsu apple variety originated in 1930 at the Aomori Apple Experiment Station, Japan, and was named in 1948. It was patented in Japan on September 14, 1949. Mutsu is a cross of Golden Delicious \times Indo. While the former variety is well known in the United States, Indo is a complete stranger here, and is apparently a chance seedling of White Winter Pearmain, a long-forgotten kind once grown in a very limited way in the United States. Mutsu is a golden yellow apple like Golden Delicious.

As compared with Eastern-grown Golden Delicious, the fruit of Mutsu is much larger and is highly resistant, if not immune, to russetting. It is mild, sub-acid in flavor. Mutsu will keep several months longer than Golden Delicious under the same storage conditions. The flesh is not quite as fine-grained nor as highly flavored as Golden Delicious at its best, but only on a direct comparison is this difference evident. After Golden Delicious begins to shrivel in January at Storrs, Mutsu soon surpasses it in acceptability.

Both varieties should be picked as late as possible to develop maximum quality. Mutsu is much more of a general-purpose apple than is Golden Delicious. While it is true that the latter is used to some extent in the commercial pie trade, where it is desired that the filler should not sauce, it requires the addition of lemon juice, spices, etc., to impart a palatable flavor to the pie. Mutsu, in a pie, needs no outside assists, and this results in a product far superior in natural flavor. Mutsu also make ex-

cellent sauce, which is not true of Golden Delicious.

While the Japanese say that Mutsu has a very heavy preharvest drop in the orchard, we have observed no evidence of this fault at Storrs. Also, the Japanese state that Mutsu fruits are liable to rot "on account of the large fruit." We do not know why this should follow, and have had no difficulty keeping Mutsu into April under our far-from-ideal storage conditions at Storrs.

We believe that Mutsu should be given a limited trial to extend the Golden Delicious season as a hard, late-keeping, high-quality, general-purpose variety where another yellow apple is desired. Out of more than 100 Storrs residents who have tested Mutsu at our suggestion for over three years, we have yet to receive an unfavorable comment. Usually the customers come back for more.



Suffolk Early Blackcurrant

A very promising blackcurrant of Scandinavian origin has been found by an English fruit grower, D. N. Lowe, of Orchard Farm, Cratfield, Suffolk. It was obtained from Denmark without a name, and is being called Suffolk Early. The plant is vigorous, productive, resistant to cold, and ripens early both its fruit and wood. It has done well on heavy soils, and requires a special kind of pruning because of the tendency for its outside branches to droop.

*Deceased. Formerly Associate Professor of Pomology, University of Connecticut. We are indebted to A. C. Bobb, Extension Pomologist, Univ. of Conn., for making this material (reported in 1958) available for publication.