

- P. NIPPONICA* var. *KURILENSIS* (Miy.) Wilson: Wash.(P)
- P. PADUS* L.: Calif., Wash.(IR-2), Wash.(M)
- P. PENNSYLVANICA* L.f.: B.C., Calif., Wash.(IR-2)
- P. PLEIOCERASUS* Koehne: Calif.
- P. PSEUDOCERASUS* Lindl.: Calif.; P.I. 18587: USDA(Ch), Calif.
- P. SARGENTII* Rehder: Calif.; C-27196: USDA(Ch), Wash.(IR-2), Wash.(M)
- P. SEROTINA* Ehrh.: B.C., Calif., Wash.(IR-2), Wash.(M)
- P. SEROTINA* var. *SALICIFOLIA* (Kunth) Koehne (*P. CAPULI* Cav.): Wash.(M); P.I. 80632: USDA(Ch); P.I. 89100: USDA(Ch); P.I. 111983: USDA(Ch); P.I. 131236: USDA(Ch)
- P. SERRULATA* Lindl.
 Amanogawa: Calif., Wash.(M)
 Aohade: Calif.
 Beni-higan: Calif.
 Fudanjakura: Calif.
 Fugenzo: Calif.
 Hisakura: B.C., Calif.
 Ingram No. 2: Calif.
 Kwanzan: Calif., N.Y.*, Ore., Wash.(IR-2)*, Wash.(M)
 Minakomi: Calif.
 Mt. Fuji (Ojochin, Shirotae): Calif.
 Naden: Calif., Wash.(M)
 Ochinchima: Calif.
 Pink Atabaki: Calif.
 Spontanea—P.I. 266907: Wash.(P)
 Shimidsu: Calif.
 Shirofugen: Calif., N.Y.*, Ore., Wash.(IR-2), Wash.(M)
 Shogetsu: Calif.
 Tai Haku: B.C.
 Umeneko: Calif.
 Yukon: Wash.(M)
- P. SIEBOLDII* (Carr.) Wittmack: Calif.
- P. SUBHIRTELLA* Miq.—P.I. 266908: Wash.(IR-2), Wash.(P)
 var. *AUTUMNALIS* Makino: Calif., Ore., Wash.(M)
 var. *PENDULA* (Maxim.) Tanaka: Calif.
- P. TOMENTOSA* Thunb.: B.C.; P.I. 36086: Calif., N.D.; P.I. 69056; N.D.; P.I. 69057: N.D., USDA(Ch); P.I. 69058: N.D.
 Drilea: Man., N.D.(F), Wash.(IR-2), Wash.(M), Wyo.
- Orient: Man., Minn., N.D.(F), N.Y., Wash.(IR-2), Wash.(M), Wyo.
- P. VIRENS* (Woot. & Standl.) Shreve: Calif.; C-27075: USDA(Ch)
- P. VIRGINIANA* L.: Wash.(IR-2), Wash.(M)
 var. *DEMISSA* (Torr. & Gray) Torr.: Calif., Wash.(M)
- P. YEDOENSIS* Matsum.: Calif., Wash.(IR-2), Wash.(M)



Redtop Peach

A new peach variety named Redtop was released by the U. S. D. A. in May, 1961. A cross between Sunhigh and an open-pollinated seedling of July Elberta, it was grown and selected at Fresno, California, in cooperation with the Fresno State College Foundation, and tested mainly in California. A handsome peach with unusually firm flesh, it is a very promising fresh market variety for long distance shipment.

The tree of Redtop is vigorous, productive, self-fertile, and seems to have a low chilling requirement. Both tree and fruit are fairly susceptible to bacterial spot.

Fruit of Redtop ripen between Coronet and Redglobe. It is freestone, yellow-fleshed, not quite as large as Redglobe, and of high quality. Redtop fruits are almost round, with a slightly pointed apex, and light pubescence. It has an attractive red blush over three-quarters of the skin surface in California, but not as bright a red color covering about seven-eighths of the surface at Beltsville, Maryland, and at Fort Valley, Georgia. Makes a good canned and frozen product.

Information on budwood sources may be gotten from J. H. Weinberger, U. S. D. A. Field Station, Fresno, California.