

The Mother Apple

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The Mother apple, originated in Bolton, Massachusetts, on the farm of a General Gordon, and first came to notice at an exhibition of the Massachusetts Horticultural Society in 1844. It is now practically lost to cultivation in the United States. But the English currently recognize it as one of the finest of fall apples, calling it American Mother to distinguish it from another ancient English apple with this name; and it can be found listed in almost any good English fruit nursery catalog. It ripens here the middle of September, but unfortunately does not keep in prime condition beyond the end of October.

The old classic American pomologists long recognized its worth. Cole said "in quality it has no superior" and remarked of its "aroma resembling chick wintergreen." Thomas commented on its "rich yellow flesh and spiciness." Downing reserved some of his strongest praise for the Mother apple, "This admirable fruit is to our taste unsurpassed in flavor of any in its season, strikingly suggestive of the flavor and perfume of an excellent pear, with more of vinous life than the Vandevere (Downing's favorite apple) and less acidity than the Esopus Spitzenberg." In Iowa, Budd found it to be "very rich, spicy, aromatic—best." Beach spoke of its "tender, rich, aromatic flavor of best dessert quality," and recommended it for the home orchard.

The fruit is good sized, regular, oval-conical in shape, with a fine, dark-red color, and small yellow dots. It is one of those smooth, uniform-shaped apples which feels good to hold and

turn in one's hand. The flesh is creamy yellow, breaking, juicy, sweet-tart with a fine, rich, distinctive flavor. Bunyard called it the "flavor of pear drops." Hogg speaks of its "balsamic aroma," and a modern English writer, Hilary Hughes, Horticultural Officer for the National Agricultural Advisory Service in England, says its flavor is sometimes better than Cox; and an Englishman could say no more. Certainly one of the best. Taste panels of friends and neighbors have generally regarded it as best among some two dozen of my highest quality fall apples. I agree with Hedricks summation in his *Cyclopedia of Hardy Fruits* that "Mother is one of the prized apples of old orchards, valued alike for its handsome appearance and its tender, rich, well-flavored flesh."



Raven, a New Blackberry

J. W. Hull, of the Arkansas Agricultural Experiment Station is recommending the Raven blackberry for trial in most parts of Arkansas, on the basis of three years of testing. Raven was recently introduced by the Maryland Agricultural Experiment Station. It has produced 12,800 quarts per acre at Fayetteville, when Lawton, the standard variety, yielded 3,465 quarts.

The fruit is attractive, with a rich flavor, and without any astringency when fully ripe. Canned and frozen packs have tested high.

The canes of Raven are erect, vigorous, and hardy in northern Arkansas, and appear to be fairly resistant to Septoria leaf spot.