

### Nectarines in California

Claron Hesse, of the University of California, reports in *The Blue Anchor* that nectarines were first introduced into the eastern states in the early 1800's, all English varieties. Soon after, the variety *Violette Native* from France, and Boston from Massachusetts were introduced. Of these first varieties, Stanwick remained important for many years.

The Gower nectarine became an important shipping variety in California in the 1920's and 30's. Quetta, a variety from India, introduced by the U.S.D.A. in 1906, also became important in California in the 1930's. Early Rivers and John Rivers were brought to California in the middle 20's, and the latter eventually took a leading role in the early 50's.

In the late 30's, nectarine introductions of private breeders made their appearance. Fred Anderson introduced Kim in 1938, Le Grand in 1942, Bim in 1944. Le Grand attracted considerable interest in the early 50's, although Gower, Quetta and John Rivers still predominated in California nectarine plantings.

In the 50's, additional varieties were introduced by Anderson, Grant Merrill and others. Reports in 1956 indicated that Le Grand, John Rivers, Quetta, Freedom, and Early Le Grand were leading, and Stanwick and Gower were disappearing.

The first nectarine varieties in California were used mainly for canning and drying. But now the nectarine is an important fresh market fruit, and the newer varieties have been selected for their attractive appearance, and for their shipping and market quality. Most of them have been crosses between the older standard nectarine, Quetta, and our better peaches. Breeders have not, however, been able to overcome two weaknesses of nectarine,

namely, small fruit size, and low yield, as compared to peach.



### New York Muscat and Canada Muscat Grapes

Two new grape introductions of the New York Agr. Exp. Station have been described by John Einset in "Farm Research".

New York Muscat (Muscat  $\times$  Hamburg) is being recommended for trial in areas no colder than Geneva, New York, for its early ripening and high dessert quality, and for its possibilities as a wine grape. It makes an excellent red, dessert type wine. The berries are reddish-black, with heavy bloom, and a distinctly muscat flavor. Clusters are usually loose. Vine is moderately vigorous and productive, and will stand temperatures down to  $-20^{\circ}\text{F}$ .

Canada Muscat (Muscat Hamburg  $\times$  Hubbard) was first thoroughly tested and adopted for commercial use for muscatel wine in Ontario, Canada. It makes an excellent white wine. The greenish-yellow berries ripen with Concord. Fruit clusters are medium-sized and fairly compact. Vine is vigorous and productive, but somewhat subject to mildew, and not as hardy as New York Muscat.



### Apple Collector

Charles W. Miller, retired railroader near Coloma, Michigan maintains a collection of 102 apple varieties on 50 trees, with from one to six varieties per tree. Included in the unusual collection are many long-forgotten varieties such as Sweet Bough, Seek-No-Further, Opalescent, Tolman Sweet, Chenango and countless others.