

Britemac, A McIntosh Season, Dessert Apple Variety for New Jersey*

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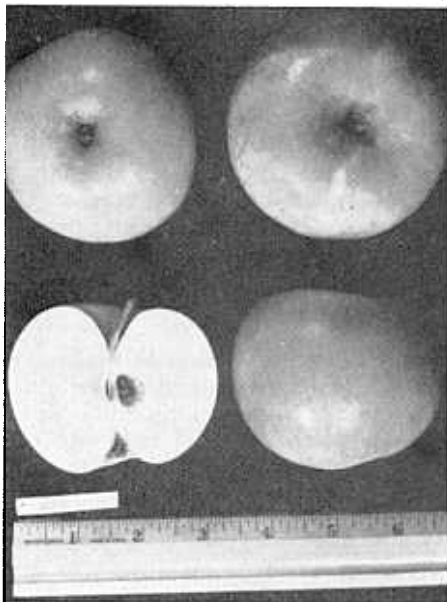
Britemac is a new McIntosh type apple recently introduced by the New Jersey Agricultural Experiment Station. It is a seedling of (Melba-McIntosh open pollinated) x (Kildare-Langford Beauty open pollinated). The cross was made by Prof. M. A. Blake in 1934. Britemac fruited for the first time and was selected in 1941. It was first distributed for trial as 88634 and later distributed as NJ3. Prof. Blake's first few years' notes describe it as an attractive dessert apple that hangs well. The first years it fruited he ripened it before McIntosh, but at the time of its first propagation it was considered to be ripe with or after McIntosh. At that time, Prof. Blake again described Britemac as being of better color and firmer than McIntosh and as hanging well.

There are several rather extensive grower test plantings of Britemac in central New Jersey and adjacent areas in Pennsylvania where McIntosh does not color well and drops badly: Britemac is being named at the request of these growers who have found it to be more profitable than McIntosh.

In addition to the grower test plantings, Britemac has been tested at several experiment stations north of New Jersey. All reports rate Britemac as a high quality dessert apple—as good as, or better than, McIntosh. It is striped and blushed with from a $\frac{1}{4}$ to $\frac{3}{4}$ medium red. The ground color becomes nearly white, and the combination of bright red on white is very attractive. The amount of russetting

varies from place to place, and from season to season. In some seasons many of the fruits have been so extensively covered with russet netting that the crop was unattractive. This susceptibility to russetting is probably the only fault of Britemac as a dessert variety.

The fruit of Britemac is medium to large in size, slightly oblate, and very similar to Cortland in shape. The flesh is white, crisp and juicy, similar to that of McIntosh and Cortland. The flavor is mildly subacid and slightly



Britemac, a good quality, productive McIntosh-type apple for areas where McIntosh does not hang or color well.

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aromatic. Tests have indicated that the fruit is not well adapted for processing.

Britemac can be expected to ripen just after McIntosh; but, Britemac gets to be of pleasant eating quality and is attractive more than two weeks before it is ripe. Because of this, New Jersey growers have found that it can be harvested and sold as a dessert variety before McIntosh. When it is picked early, however, it shows bruises readily. The majority of the tests indicate that Britemac colors better and hangs on the tree much better than McIntosh.

Britemac has a strong, spreading tree that is somewhat smaller and more compact than McIntosh. At pruning time the wood seems to be unusually hard or dense. It has been regularly very fruitful wherever tested. It blooms in midseason, and has been a satisfactory pollinizer for several diploid varieties.

Both Melba and Kildare, the parents of Britemac, were among the varieties named by W. T. Macoun of the Central Experimental Station, Ottawa, Canada, during the first decade of this century.* On the basis of its parentage, Britemac surely should be tested with the very hardy, high quality apple varieties.

Some of the most enthusiastic reports on the performance of Britemac have come from experimental plantings north of New Jersey—in real McIntosh country. We do not anticipate, however, that Britemac will be planted instead of McIntosh where McIntosh does well. It is being introduced primarily for areas like central New Jersey, where there is an immediate market for a McIntosh type dessert variety that colors and hangs better than McIntosh.

Trees may be obtained from the N. J. Apple Institute, R. D. #3, Princeton, N. J., 08540.

Vinered Grape

An attractive red grape ripening just before Catawba, Vinered, has shown promise when the growing season is long at Vineland, Ontario, in New Jersey and North Carolina, and in Ontario when the autumn was warm. Vinered was produced by selfing Brocton, and was tested as Vineland 29186. It has a pleasant vinous flavor, with a tender skin, making it promising as a dessert grape. Usually it has slightly higher sugar and lower acid than Catawba. Its probable wine use would be in blending, as it has a high yield of juice with a neutral flavor.

The vines of Vinered are vigorous and productive. Yields up to 6 to 7 tons per acre have been obtained in Ontario. The clusters are large to very large with medium compactness. Berry size is slightly larger than Catawba.—O. A. Bradt

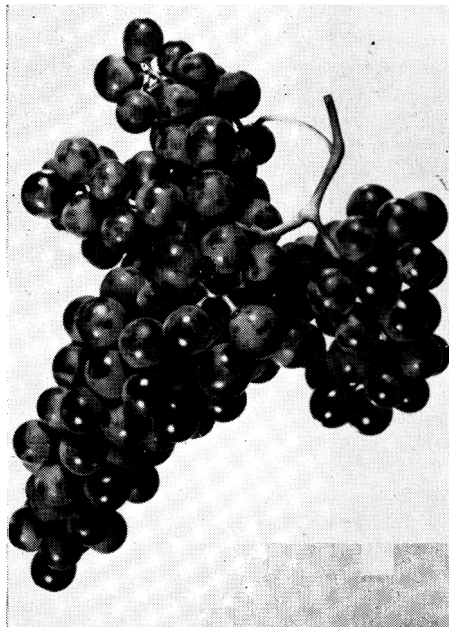


Fig. 1. Vinered, a promising, red dessert grape from Ontario.

*Macoun, W. T. 1912. Apple Breeding in Canada. Amer. Breeders Assoc., Proc. 8479-487.