

Since that time no one has attempted to replace this commercial acreage. Trees planted in home orchards are usually very short-lived, so that almond trees over 15 years old are rare. The almond blooms so early that the crop is killed by frost; or in western Oregon where blooming occurs during the rainy season, very few nuts are ever produced. In Jackson and Josephine counties of southern Oregon

some trees are known to bear well. However, no one knows of any variety that can be depended on to bear regularly and live more than a few years. All kinds of nuts other than Persian walnuts and filberts are simply on a trial basis. Climatic conditions in Oregon vary greatly, and there is always a chance that some untried nut may succeed and be worthwhile in some favorable place.



## The Ideal Peach – Desirable Fruit Characteristics

By W. W. Teichman, grower  
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### 1. Freestone

A peach is easier to eat when broken or cut in half. A peach that is "clingy" must be eaten from the outside in and is not relished like one eaten from the inside out.

Canning PEACHES for her family's winter use, is one of the most pleasant duties the housewife performs. She takes especial pride in her singular ability of putting up a fine jar of PEACHES. On the shelves of the fruit cellar she will place her peaches in the front rank.

Being economical, the average housekeeper regrets the wastage of flesh adher-

ing to the pit of a clingstone. Irrespective of other qualities, she mostly enjoys and prefers canning a "Freestone."

### 2. Yellow Flesh

Most consumers prefer a peach of yellow flesh. Probably not so much on account of flavor, etc., but eye appeal after canning. The rich gold of yellow "halves" floating in syrup is something to marvel at. On the contrary, a white peach after canning assumes a rather dull, grayish color. Nevertheless, there may be a potential market for a good white peach of medium size for eating out of hand and pickling. Due to its beautiful blush and distinctive flavor, it could almost be classed as another fruit.

### 3. Shipping Quality

It is of primary importance that the principal commercial varieties be rather tough-skinned and firm in texture when prime ripe to withstand rough handling and still arrive at distant destinations in good condition. Despite all precautions, most of our fruits are subjected to terrific beatings somewhere along the line between being plucked from the tree and inserted into jars in distant kitchens.

### 4. Time of Ripening

Household canning and preserving is definitely seasonal. (Like Sulphur and Molasses). Probably the most popular time for canning peaches is the period in September following Labor Day. Children are back in school, summer temperatures have moderated and the inherent urge for stowing away foodstuffs for winter is on. Also, peaches from earlier climes are off the market and there are none to follow Michigan. Early peaches in limited quantities are of commercial importance if they ripen within a certain niche or period. Over a period of years, Michigan peaches ripening during September will probably prove most profitable. To taper off the season, I believe there is a good opening for an outstanding peach that would ripen a week or ten days after Elberta.

### 5. Right Size

In recent years there has been a perceptible trend among shippers to become wary of oversized peaches. Medium-sized fruits—two to two and one-half inches in diameter—will not bruise as easily or deteriorate as rapidly as larger fruits. Although size within the variety can somewhat be controlled by the grower, it is

important that the variety be characteristically of proper size. Another point is that peaches of medium size can be “halved” and neatly layered into the standard fruit jar, adding much to their attractiveness.

### 6. Good Shape or Form

Should be uniformly round or oval—not irregular or slab-sided like the Golden Jubilee. Point at blossom end to be recessed—at least not protruding. This rather insignificant tip seems to ripen earlier than the rest of the peach and is easily bruised. The same can be said for prominent sutures.

### 7. Color

With few exceptions (such as Gold Drop) most peaches when mature are beautiful. The ideal peach would be neither too solid red nor too much yellow. “Peach color” is hard to describe adequately. Probably “a blend or intermingling of various delicate hues” would come close. It may be a decided asset for a new peach to have a clear contrast in appearance from varieties of similar season. Fruit varieties (same as ladies’ wearing apparel!) go out of style. For instance, if too many predominately red (similar to Halehaven) were put out, the public might become fed up. There is something refreshing, interesting and stimulating about anything new—be it a baby, fish-pole or automobile. I believe there will always be a demand for a “new” peach. You may merely have to change the color of its outer garment.

### 8. Flavor

To the average person, most any kind of fully ripe peach is tasty and delicious.

Those who are especially interested in peaches know that there is a decided difference in eating qualities among varieties. There is little comparison between the juicy, sugary Oriole and the popular Elberta. Many housewives are fickle when buying peaches. They are determined to get the variety they had the year before. If unobtainable, they may compromise by purchasing a variety unknown to them. By the following season, they will have discarded and forgotten their first love and insist on getting the new variety, "which is so much better and cans just wonderful." After preserving, there seemingly isn't the distinguishable difference in flavor as when eaten fresh.

#### **9. Self Fertile**

This point is a "must" and should probably receive top priority in selecting varieties. Peach growing is a hazardous enterprise and the grower should not be additionally handicapped with any variety that will not pollinate within its own kind.

#### **10. Size of Pit**

For economical reasons, a small seed is desirable as it normally is discarded as waste. It has been observed that within a variety the size of pit does not vary correspondingly to the size of the fruit.

#### **11. Texture of Flesh**

A peach of closely knitted fibrous strands is desirable. Like fine-grained wood, it does not bruise or break down easily. Fine-textured fruits are heavier than those of coarse texture. (Hale versus Elberta). Peaches of fine texture retain their form better after canning—there are not so many loose, frayed strands.

#### **12. Smooth Skin**

A fuzzy peach eaten out of hand irritates the membranes of the mouth. It also lacks lustre. At harvest time it dries off more slowly when wet with dew or rain. More general use of brushing machines will tend to alleviate this fault. (A peach with a smooth Nectarine-like skin would be something to shoot for).

#### **13. Resistant to Rot**

Several varieties—now luckily passing out of the picture—are very susceptible to brown rot just preceding harvest. This could be a serious detriment to an ever so good new peach.

#### **14. Extended Harvesting Season**

This is one of the valuable attributes of the Elberta. The fruits seem to attain size and ripen in series. This allows the grower to comb them over frequently, harvesting only the prime fruits and allowing the backward and undersized peaches time to swell to marketable size. To emphasize this point Golden Jubilee may ripen most of its fruits simultaneously.

#### **15. Dropping When Ripe**

The fruits of some varieties may ripen and drop during 24 hours of high temperatures. Golden Jubilee may possess this fault in some seasons. On the other hand, Elberta will usually cling to the stem many days after fully ripe.

#### **16. Scalding for Canning**

With some varieties, flesh adheres to skin after scalding. Others peel off cleanly and smoothly like tomatoes, leaving unfrayed surfaces.

### 17. Cold Storage

A peach that has good shipping qualities will probably prove a good "keeper" and also hold up well in cold storage. It has been observed that a peach subjected to cold storage loses its flavor and bright color. (I have never taken the second bite from a peach out of storage). Wouldn't it be a boon to the industry if these peaches were processed into preserves or pie stock directly from cold storage? It seems a shame and an affront to the unsuspecting consumer to put this tasteless stuff on the fresh fruit market.

### 18. Name

A good name for a variety is probably more important than we have heretofore realized. A variety with an outlandish hard-to-remember name has two strikes on it at birth. A name should be selected that would be rather short, "catchy", easily remembered—with the primary viewpoint in mind that it appeal to the public rather than the producer. (Ala Hollywood). Also, the use of the terms "Early" or "Late" in association with established names is not a desirable practice.



### VARIETIES OF APPLES FOR DEHYDRATION

By H. O. Triebold

Grimes, Rome, and Stayman varieties were found to produce good dehydrated apples in one year. On the other hand Chenango, Duchess, McIntosh, Starking, Wolf River, and Yellow Transparent were found to produce poor or worthless dehydrated products.

Twenty-seven varieties grown in Pennsylvania were rated in this study as good, fair, poor, or no good with respect to the production of dehydrated apples. The dried apples after being rehydrated and cooked were rated by a group of competent judges.

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