

1965 to permit a more direct comparison.

It should be stressed that the heat unit summations are only approximations and thus cannot be applied in any area. However, the use of the heat unit system, based upon more refined experimental results, appears to be a much better method of predicting harvest dates than the use of days from bloom to harvest which have varied from 18 to 40 days for a single strawberry variety in different

seasons (3).

Literature Cited

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Turley Apple

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The Turley apple is thought to be a seedling of Winesap, selected by Joe A. Burton, a fruit grower located between Mitchell and Orleans, Indiana. The fruit of Turley more nearly resembles Stayman Winesap than any other variety, although it is similar to Winesap in skin and flesh color. The tree is more vigorous and spreading than Stayman, and more susceptible to winter injury. Trees bear as early, or earlier than Stayman. Fruit yield is about the same. However, there is a greater tendency for the fruit to be borne on short spurs; and weak trees tend to become almost exclusively spur-bearing.

While Turley is a triploid, it acts more like a diploid with regard to pollination and fruit set. Why this is so has never been determined. It blooms mid- to late-mid-season.

The fruit is dark red in skin color with some overstriping, but remains green when not exposed to light. The color develops early, and is very subject to bronzing. Skin is more resistant to russet and cracking than Stayman. The wax coating is soft, and can become very abundant in hot weather,

with overmaturity, and during storage (like Baldwin).

The flesh is yellowish, coarse, and soft. Its flavor is inferior to that of Stayman and Winesap. Turley is harvested about a week ahead of Stayman, and just after the peak of Delicious. Storage life is very short, not over two to three months. It is also subject to scald.

According to W. D. Armstrong, of the University of Kentucky, it was planted in place of Winesap because of its better fruit size and yield, and as a better colored, smoother-skinned, non-cracking Stayman. However, because of lack of hardiness, it is not grown to any extent north of the southern apple belt. The interest once seen in Turley in Winesap country has diminished.

Turley makes up about 6% of the apple trees in Indiana, but only about 1000 trees of this variety have been planted in that state in the last ten years. While attempts have been made to grow Turley on dwarfing rootstocks and interstocks, this has now stopped. Turley does best on seedling or the larger sized dwarfing stocks.

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