

It is sad to think that, apart from Cox Orange Pippin and Golden Delicious, the British commercial fruit grower has been so brought up to give

the public what it demands, that the bulk of dessert apples offered today are of very inferior quality compared to the best.

The Eldorado Pear

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It seems to the writer that the recently introduced El Dorado pear will catch on with both commercial growers and the fruit gardener.

The commercial grower will like this pear because it is productive, a pear that will keep until prices are good, and a pear the American public will accept.

The public will like it because it has looks, (a smooth skin and nice finish); because it is what the public regards as pear shaped—Bartlett-like; because it has a pleasing flavor; and because it is not a prima donna pear.

Unlike some pears (Comice for one) you do not have to be an expert to tell when El Dorado is at its peak of perfection; and unlike some other quality pears, its period of perfection is not fleeting, which is to say that El Dorado has a long shelf life. It will stay ripe and good for a week or more at room temperatures.

It is the contention of the writer, that more than anything else, even more than its wide adaptability, the feature that made Bartlett America's leading pear, is its built-in ripeness indicator; when the Bartlett is yellow, it is ripe. There are pears that will be yellow before ripe and others that will stay green when ripe; and the American public hasn't the time nor inclination to fool around learning secret tricks for telling when such

pears are ripe. It wants the pear to tell them. Bartlett does tell by turning yellow. And to a bit lesser degree, but more than many others, El Dorado has this built-in ripeness indicator. How yellow El Dorado will become depends upon the climate in which the pear is grown.

There is some evidence that the El Dorado will finish well under climatic conditions not ideal for the finishing of some other commercial winter pears. In the Portland, Ore. area, where the Comice (that does so ideally at Medford, Ore.) will not take on a fruitstand-marketable finish, ~~El Dorado, in trees of the writer~~ has, for several years past, taken on a finish, that Vaughn Quackenbush (now retired, but for 40 years with the So. Oregon Experiment Station) has stated was better than that taken on by this pear at Medford. The color is a deeper yellow, more like that of Bartlett. In the Medford district the El Dorado develops a high light yellow, with green showing through—a color that would be highly acceptable to the connoisseur, but a color of which the public might be skeptical; a fear that the pear was not quite ripe.

The fruit gardener, home orchardist or hobbyist will like the pear because—besides the commendable traits already listed—it is a winter pear that

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will ripen to high quality with or without cold storage.** El Dorado can be ripened soon after picking, or held until as late as May in 30°F. cold storage.

This pear was found in a fence row between an orchard of Bartletts and one of Winter Nellis. It is therefore likely that these two are its parents. From the Nellis, it has probably inherited some pear-blight resistance, because while no controlled tests for the blight *Erwinia amylovora* have been reported, blight has not been a problem in plantings of this variety.

Fruit Industry of Israel

Stimulated by my trip to Israel last spring, I assembled the following data about the fruit industry of Israel, which I hope will be of interest to our readers:

Productions and acreage of fruit in Israel in 1964

	Production in tons	Acres
Citrus	838,000 (1963)	105,000
Grapes	78,000	29,000
Apples	58,000	8,601
Bananas	43,000	6,000
Olives	8,800	28,750
Peach	8,000	2,357
Apricot	8,000	2,225
Quince	2,700	727
Avocado	2,500	2,300
Total	1,046,200	184,961

The most important fruit grown in Israel is the orange. In 1963-64, Israel exported over 12 million cases of oranges to 29 different countries. It also exported 14,350 tons of bananas, 550 tons of table grapes, and 545 tons of avocados.

**Some winter pears will not ripen to perfection, and some will not ripen at all without a period of refrigeration.

I was amazed to learn from my friend Bezalel Avni, fruit manager at Naot Mordechay, in northern Israel, that his kibbutz (collective settlement) successfully exported a small trial shipment of Golden Delicious apples to England this year for the first time. This is most surprising, since not more than ten years ago Israeli apple growers were unable to even supply their domestic needs.

Bezalel also informs me that only 5% of Israel's apples are processed, and that the low quality apples, which make up about 5% of the crop, never reach the open market, but go to various public institutions without charge, or at a very low price.—G. M. Kessler

Fruit Varieties in the Netherlands

Leading apple varieties in the Netherlands, in order of importance on the basis of production in 1964-65 (from Fruktodlaren), are as follows:

1. Belle de Boskoop
2. Jonathan
3. Cox Orange
4. Golden Delicious
5. James Grieve

Pear varieties listed in the same order are as follows:

1. Conference
2. Charneux
3. Clapps Favorite
4. Bonne Louise d'Avranches