

A June Ripening Pear

LARRY L. MCGRAW

I have been watching a very unique miniature fruited, June ripening pear for three years, and have been wondering whether it might have value, because of its earliness, for fruit breeding, or simply as a dessert fruit for the table, or as a tidbit for restaurants.

The tree I have observed has a quince rootstock, and a Bartlett interstem worked high with the variety which is the subject of this article. It is 55 to 65 years old, has a trunk diameter of 10 inches, and a height of 25 feet. The variety was brought from Italy to California, and from there to Oregon before 1900. Its general place of origin is Termini Imerese-Province, near Palermo, Sicily. It has been called the 'Jugnos' (June) pear, apparently a miniature pear native to Sicily, getting its name from the fact that it ripens in Sicily in June.

The fruit ripens on the tree in late June or July* in Oregon. It has a delicious, delicate, honey-like flavor. The tree blooms profusely, yields copiously, and bears annually and at an early age. It appears to be resistant to scab and fire blight. I am not certain as to whether it needs a pollinating variety. It blooms with Bartlett. The Bartlett interstem overgrows the Quince rootstock, and the Jugnos overgrows the Bartlett to some degree.

The tree I have observed is on the property of Mary and Augusta Amato, in Portland. Their father (deceased), Giuseppe G. Amato, was born in Italy

*As estimated by the editor from fruit shipped to him by the author.

in 1878, and came to the United States in the early 1900's. He was a fruit and vegetable distributor in Sicily, and continued in the same work in this country, in the city of Portland. He must have loved to grow fruits, because I find trees of pear, peach, cherry, apple and quince on the property of his surviving daughters. The quince tree is top-worked to a collection of medlars from Italy.

Augusta Amato informs me that the little Jugno pears can be canned whole or put down in liquors for special delicacies.

Moonglow and Magness Pears

The Moonglow pear is very precious and extremely productive. The fruit is large and processes as well as Bartlett. At Beltsville, where we have had rather severe droughts during the last few years, Moonglow has bloomed when rain ended the drought; but this should not occur when moisture is adequate during the growing season.

The Magness variety is a little on the small side, and we have difficulty getting it to come into bearing. The tree is very vigorous, and it is very productive at ten to twelve years of age. Although Magness is not a processing variety, it is suited for puree, as it has a high sugar content, and is highly flavored.

Both Magness and Moonglow are resistant to fireblight, but neither variety is immune. —Howard J. Brooks, U. S. D. A., Beltsville, Md.

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