

Reviews and Abstracts

Fruit Varieties in N. Y. State: Berries. 1966. By G. L. Stlate, D. K. Ourucky, and J. P. Watson. Cornell Ext. Bul. 1167.

Fruit Varieties in N. Y. State: Apricots. 1966. By R. C. Lamb. Cornell Ext. Bul. 1168.

Apple Varieties for N. Y. State. 1967
By R. D. Way. Cornell Ext. Bul. 1174.

Peach and Nectarine Varieties for N. Y. State. By R. C. Lamb and J. P. Watson. Cornell Ext. Bul. 1200.

Grape Varieties for N. Y. State. 1968.
By J. Einset, K. Kimball and J. P. Watson. Cornell Ext. Bul. 1201

The above series of extension bulletins were published since 1966 by horticulturists of the N. Y. Agr. Exp. Station at Geneva.

Comments by the authors about a few of the newer apple varieties are as follows:

Caravel: very good early apple for roadside market.

Julyred: one of best early varieties.

Wayne: blooms late; makes high quality apple slices; also good for fresh market.

Spigold: excellent processing and dessert quality, but not red enough for fresh market.

The berries bulletin deals with the small fruits, other than grapes, that are grown in New York. Strawberry varieties considered to have the best flavor are: Empire, Fairfax, Fortune, Geneva (everbearing), Sparkle, and Suwannee. Allen and Huron are black raspberries recommended as

worthy of trial. Darrow is considered the best blackberry.

Characteristics of apricots tested at Geneva are conveniently tabulated. The following variety recommendations are made:

Farmingdale: hardy, productive, excellent for dessert or processing; but is cracked by rain near maturity.

Worley Peach: large, early, best for its season.

Alfred: of high quality for fresh market or processing; smaller, firmer and less subject to cracking than Farmingdale.

Veecot: attractive, excellent for processing.

Seventy peach and nectarines are evaluated. The newer, yellow melting flesh varieties considered promising, but needing further testing are: Garnet Beauty, Sunhaven, Sentinel, Golden Red, Washington, Red Globe, Richhaven, Summer Queen, Suncrest, Vanity, Madison, Jersey-queen and Jefferson.

The grape varieties described are grouped as follows: leading commercial, commercial of limited acreage in N. Y., French hybrids, vinifera, seedless varieties, and those for home and roadside market. Surprisingly, two vinifera varieties are recommended for home winemakers—Pinot Chardonnay and White Rieseling. The grower is warned, however, that only with the very best sites and skilled management can one hope to succeed with these vinifera in N. Y.