Table 1. Fruit shape, firmness, acids and soluble solids of two strains of Golden Delicious.

Plot location and strain	Flesh firmness	Fruit shape	pH	Juice Acid/ 100 ml	Juice Soluble solids
	lbs.	L/D ratio		mg	percent
Corvallis:					
Standard Golden	8.8	.942	3.6	282	14.8
Spur Golden	6.4	.923	3.7	284	12.4
Medford:					
Standard Golden	8.7	.915	—	—	14.9
Spur Golden	8.0	.911	—	—	12.7

sugar content. This was noticed by both authors when they made taste comparisons. Fruits of the spur strain also were flatter (less elongate), and the flesh softer than standard fruits. Even though the L/D difference was slight at Medford, fruits of the mutant were visibly more oblate than the standard variety. The softer fruit did not appear to be the result of earlier maturity. Had this been the case, soluble solids should have been higher rather than lower in the spur strain.

Yield per tree was higher at both locations on trees of the standard variety, which were considerably larger than the spur trees. At Corvallis, however, the yield per unit tree size (trunk cross-section) was higher on spur trees. This was not true of spur trees at Medford, and the reason for this inconsistency is not apparent. Much more work will need to be done to characterize the relative efficiency of these compact trees.

Fruit growers should be aware that there are several differences besides growth habit between compact mutants and the parent variety.

Literature Cited

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Jonagold and Spijon Apples

Jonagold and Spijon are two new dual purpose apple varieties introduced by the New York Agr. Exp. Station at Geneva. They are described by R. D. Way, R. L. LaBelle and J. Einset in N. Y. Agr. Exp. Sta. Research Circ. No. 12.

Jonagold (Golden Delicious x Jonathan) forms a medium-sized tree resembling Golden Delicious, but more spreading, and bears mostly on spurs. It is at least as productive as McIntosh. However, being a triploid, it is not a good source of pollen.

Jonagold ripens with Delicious. It's skin color is 80% red striping over yellow. Flesh is firm, subacid, juicy, and similar to Jonathan in flavor. Dessert quality is excellent, as is its processing quality.

Spijon (Red Spy × Monroe) is a terminal bearing, upright-spreading tree, less vigorous than Red Spy. It ripens with Northern Spy. The large fruit has a bright "somewhat" dark red blush covering 90 to 100% of the skin surface.

The flesh is firm, light yellow, subacid to slightly acid, and of good dessert quality. Spijon keeps well, and has shown no bitter bit. It makes excellent sauce and slices.