

1903 catalogue of the Oregon Nursery Company.

"Largest apple known, a prodigy for size; of extraordinary beauty; color greenish yellow, shaded and striped with deep red; flesh crisp; juicy, rich with a delicious high flavor, unsurpassed for cooking or drying; a very long keeper."

Starting about 1915, the Delicious-Red Delicious era arrived in the Pacific Northwest, and the Spokane Beauty, along with many other popu-

lar varieties of the time, vanished from the scene.

Mr. Ivan J. Donaldson, in his quest for information about this variety, discovered some of the trees in an old family orchard near Thornton, Washington. It is felt that these old trees were grown and sold by the original discoverer. This and other old apple varieties of the period had been widely planted in the home orchards of surrounding Palouse country.

## Two New Clingstone Peaches for Commercial Canning

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Piedmontgold and Mountaingold, two new canning clingstone peach varieties, with nonmelting flesh, have been released jointly by Virginia Polytechnic Institute and Rutgers University. Piedmontgold was previously identified as W2-7-28, while Mountaingold was identified as W2-7-22. These varieties were released because of the revival of interest in commercial canning of peaches in the southeastern United States. There is need for varieties having superior canning characteristics, combined with adaptation to a wide range of environmental conditions.

These varieties originated in crosses made in 1951 by L. F. Hough of the New Jersey Agricultural Experiment Station of New Brunswick, New Jersey. Having more pits from a number of peach crosses that year than the land available for planting would accommodate, surplus pits were distributed to breeders at other experiment stations, including the Virginia Agricultural Experiment Station. The parentage of the population of seedlings that included Piedmontgold and Mountaingold is P.I. 35201 crossed

with N.J. 196. This is the parentage also of Babygold 5, introduced by the New Jersey Agricultural Experiment Station in 1962, and of Suncling, introduced by the Michigan Agricultural Experiment Station in 1961 (1) (2).

Trees grown from these pits were planted in the V.P.I. seedling orchard in 1952. They bore fruit in 1954. At that time, four seedlings were held for further observation. In 1956 a few trees of W2-7-28 and W2-7-22 were budded for further testing. In 1960 additional trees of these selections were budded. These trees were offered to other experiment stations for testing in 1962.

Fruits of Piedmontgold and Mountaingold are of average size or above. The skin color is bright yellow, with one-half or more of the surface a bright red. The flesh color is orange-yellow, with very little to essentially no red pigment in the flesh adjacent to the pit. The fresh fruit flavor is more mild than that of Ambergem with less noticeable acidity and astringency. An aromatic flavor is quite noticeable and is carried over into the

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processed product. Fruits of these selections are very similar in all respects but ripen at slightly different seasons. At Blacksburg, Mountaingold has had an average ripening date of August 11, whereas Piedmontgold has ripened about August 16, or about 14 and 9 days respectively before Elberta. The chilling requirement for Piedmontgold is 750 hrs., while that for Mountaingold is 850 hours, as determined by E. F. Savage at Experiment, Georgia.

Processing trials in the form of canned peach halves were initiated for these selections in 1954 at V.P.I. They have been conducted each year since then except in 1963, when the entire crop was destroyed by winter freezes. Again in 1966, freezes on May 10 and 11 destroyed most of the fruit in the V.P.I. orchards.

In organoleptic evaluations, the canned products from these varieties were consistently found to possess excellent canning characteristics. Piedmontgold possesses more orange color than does Mountaingold. No discoloration in the pit cavity area, due to anthocyanins, has been observed in the canned products of either variety. Their flesh is crisp and firm, but tender and very flavorsome, which has been one of their most outstanding attributes. The pits are average in size with their waste ranging from 7 to 8 percent. The pit waste of Mountaingold averaged from  $\frac{1}{2}$  to  $\frac{3}{4}$  percent less than for Piedmontgold.

Among those receiving trees of these selections was E. F. Savage, horticulturist of the Georgia Agricultural Experiment Station. The orchard performance of these selections attracted the attention of Dr. Savage and T. S. Boggess of the Food Science Department of the Georgia Agricultural Experiment Station. Processing trials were conducted by Professor Boggess in the Experiment Station Laboratory and in a commercial peach

processing plant in central Georgia. The canned product of Piedmontgold and Mountaingold was so superior to those of other varieties tested that it attracted the attention of a commercial peach cannery in Fort Valley, Georgia. Permission was requested through Professors Savage and Boggess to propagate trees of the selections for commercial planting. Permission to propagate these selections was granted in 1967. About 500 acres of Mountaingold and Piedmontgold will be planted during the winter of 1968-69.

Buds of Piedmontgold and Mountaingold are available from the V.P.I. Department of Horticulture, from the Department of Horticulture and Forestry of the Georgia Agricultural Experiment Station, Athens, Georgia and from any other institutions testing these selections. Since the fruit would probably be used for commercial processing only, it may be necessary for anyone interested in planting these new varieties to arrange to have trees propagated.

#### Literature Cited

1. Hough, L. F., Catherine H. Bailey and C. O. Ball. 1962. Five new canning clingstone peach varieties. *Fruit Varieties and Horticultural Digest* 16:43-45.
2. Johnston, S. and J. E. Moulton. 1961. The Suncling peach variety. *Michigan Quarterly Bulletin* 44(2):331-333.

#### A. P. S. Meets in Pullman

An open executive meeting of A. P. S., to which all members are invited, will be held at a noon luncheon, August 20, 1969, in Pullman, Wash., in the Student Union, during the meetings of the Amer. Soc. for Hort. Science. It is hoped that all APS members coming to Pullman will attend.