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SERIES I. EVALUATION OF FOREIGN FRUITS AND NUTS.

NO. 5. APRICOTS.

APRICOT VARIETIES TESTED AT CHICO, CALIFORNIA

BY

LLOYD E. JOLEY

U. S. Plant Introduction Garden, Chico, California
Horticultural Crops Research Branch, Agricultural Research Service
U. S. Department of Agriculture

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This report is prepared as a cooperative service to state and federal experiment stations and presents evaluation data taken at the Chico Plant Introduction Garden. Varietal names listed are those under which the material was introduced.

April 1956
Apricot Varieties Tested at Chico, California

by Lloyd E. Joley,* U. S. Plant Introduction Garden, Chico, California

First Report

1. BLANC ROSE À CONFIRE

Prunus armeniaca

Literature and Miscellaneous Notes

Catalog Descriptiv des Fruits Adoptes, 1927, p. 506. Blanc Rose. Listed under regional varieties. Synonyms: Poman rose, Pomman rose, Blanc Pomman rose. Fruit medium size, elongated, conic oval, well compressed on the cheeks. Back with a keel somewhat curved, ventral suture more curving. Pale yellow skin with pinkish-purple, crimson in the sun. Pit flat, elongated. Seed is sweet. Flesh pale yellow, fine, freestone; flavor pronounced and agreeable. Quality good. Late June and July. This variety produces abundantly along the Mediterranean and in Auvergne. Commercial export variety and much used for cooking.

Bartre: L'Abricotier en Rousillon. Pomologie Francaise 1932 No. 2, pp. 43-47. Blanc rose is the best apricot for confiseries; is grown successfully on plateaus of Caromb and of Loriol and in alluvions of Cabannes, Orgon, etc. There trees develop well, are erect and yield over 300 kilos each. Price of this variety always double those of other varieties.

Bliu, Henry: Les varieties fruitieres a cultiver pour l'exportation. Rev. hort. 80: 128-130. 1908. Blanc rose d'Confire is the third on list of 8 varieties recommended as suitable for export. Handsome fruit, highly valued by the English, who use it much in the manufacture of pulp; medium size. Tree easy to grow.


Catalog of Negree, France, 1933. Blanc rose or Pommant. June-July. Used for shipment and particularly for cooking.

Catalog of Orero, Spain, about 1934. Blanc Poman Rose. Rather large, flattened; flesh firm and perfumed, valued for cooking. (On general rather than commercial list).

Listed by 2 of 26 French catalogs examined 2/27/42.
Listed by 1 of 1 Swiss catalog examined 2/27/42.
Not listed by 2 Belgian catalogs examined 2/27/42.

*Horticulturist in Charge.
Evaluation Data
U. S. Plant Introduction Garden, Chico, California

P. I. 101841. Blanc rose à Confire. Trees received from Brayard, Morocco, 2/2/33. Fruit picked at Chico 7/7/37; season 7/5 to 7/13. Size uniform about 2 inches in length, 1.8 inches in diameter and 2 oz. in weight. Shape regular, roundish; halves unequal; cavity deep, wide, abrupt; suture shallow but distinct; apex slightly depressed; skin color greenish; pubescence short and light; dots obscure; skin thin but tough, adherent to the flesh; flesh color white, evenly distributed; medium juice; texture coarse; stone free, large 1 1/8 in. long by 7/8 in. in diameter, ovate, plump, blunt, slightly pitted; flavor flat; quality poor. Darkens and rots around pit cavity. Fruit of no value; on a 1 to 10 rating this variety rates 1 or very poor.

2. BLANC

Prunus armeniaca.

Literature and Miscellaneous Notes

The name of this variety suggests a possible relationship to Blanc rose à Confire. However, from a comparison of fruit outline and description given in Catalog Descriptiv, 1927, for Blanc rose à Confire with those made at Chico for P.I. 101841 and 121562, it appears doubtful that either introduction is the variety as described in Catalog Descriptiv.

Evaluation Data
U. S. Plant Introduction Garden, Chico, California

3. Boulbon

Prunus armeniaca

Evaluation Data
U. S. Plant Introduction Garden, Chico, California

P.I. 73455. Boulbon. Plants received from Juan Leyve, Granada, Spain, April 1927. Fruit picked at Chico 6/13/39 with a season of 6/11-17/39. Hangs fairly well. Average length 4.2 cm., diameter 4.1 cm., and weight 34.5 gms. Shape regular, roundish ovate, halves slightly unequal. Cavity medium deep, wide, regular, flaring. Suture shallow, distinct. Apex roundish. Skin: color light yellow with up to 10 to 20 percent red blush; medium thickness and toughness; adherent to flesh; pubescence light. Stem medium thick, 0.6 cm. long. Flesh: color creamy white, juicy; texture slightly stringy, tender, melting; flavor sweet, mild; quality fair. Stone free, medium size, oval, blunt, lightly pitted, brown.


Comments

1935-39. Rated 1 of a possible 10 score for this period. Fair quality; sunburns; darkens at pit; pale color; no commercial value.

Because of differences in time of bloom and color of fruit it appears that this is not the same as Precoce de Boulbon (P.I. 65995). Outline of this fruit recorded under description of Precoce de Boulbon.

4. Bullida

Prunus armeniaca

Literature and Miscellaneous Notes

Catalog of Orero #40, Spain, about 1934. Bulida. The best of the early apricots, which should not be lacking in any commercial planting. Tree of great size and heavy production. Fruit of average size and weighing on the average 55 gms. Yellow, with bright red and crimson in the sun. Flesh very firm and aromatic, of good color and freestone. Combines conditions special for making preserves and also for drying. Season from the first of June and in warm countries the middle of May, and as it has resistance for shipment, it finds ready sale.

Not in Lebya's Catalog, Spain, about 1934.


Catalog of San Juan, Spain, #29 (about 1934). Bulida. Fruit large, flesh firm and good, excellent for commercial plantings; late June.
Evaluation Data  
U. S. Plant Introduction Garden, Chico, California

P. I. 91457. Bullida. Cuttings received from C. Bey Roset, Direction Generale de e' Agriculture, Morocco, through H. Brayard, Directeur de la Ferme Experimentale, Marrakech, Morocco, January 1931. Fruit picked 6/7/37, 6/23/38, 5/29/40 and 6/3/41 with seasons of 6/15-25/38 and 5/27-6/8/40. Fruit drops rather readily some years but hangs well others. Size generally uniform but occasionally variable, averaging 5.0 cm. in length, 5.1 cm. in diameter and 62.7 gms. in weight with ranges for different years of 4.7 to 5.3 cm. for length, 4.6-5.6 cm. for diameter and 42.5 to 77.4 gms for weight. Shape fairly uniform, roundish to cordate ovate and oblate, halves unequal. Cavity medium depth, medium wide to wide, variable flaring to abrupt but usually cut by suture. Suture lips unequal, a distinct line but variable depth, sometimes deep at base and shallow at apex. Apex roundish, lightly depressed. Pistillate point a scar. Skin: color yellow to orange-yellow, blushed red where exposed to sun, lively; medium thick; medium tough to tough; adherent to the flesh; pubescence short and light; bloom light; dots few, small, inconspicuous, the few that color are purplish red. Flesh: color variable, pale yellow through orange yellow for the different years; juice moderate, mostly pale yellow; texture fine grained, firm, crisp but tender, juicy, sometimes mealy, melting. Flavor somewhat variable, sometimes subacid, almost tart, at other times somewhat flat, almost insipid, slightly sweet, generally mild; quality fair. Stone free, large, oval to ovate, plump, blunt, surface pitted, brown, suture winged. Kernel bitter.

Time of full bloom 3/12/37, 3/20/38 and 3/17/39; average 3/16-17. No comparable dates available for Blenheim and Tilton but for period 1942 and 1946 to 1953, their average was 3/10-11 and 3/13-14, respectively.

Comments

1937. Attractive appearance but lacking in sugar and flavor. Pit and cavity too large. No value for fruit.
1938. Less desirable than other varieties ripening at this same time.
1939. For the period 1935-39 Bullida (P.I.91457) was rated and scored 3 of a possible 10; Di Breda scored 8, Trevatt 7. Fair size, good color, attractive but lacking in sugar and flavor. Pit and cavity large. Of doubtful value.
1940. Crop light, hangs well, early. Large seed. Lacks sugar. Rather late going dormant.
1941. Rough surface due to a heavy surface rot causing a darkened, sunken, irregular appearance at or near the apex. Medium yield, scattered bearing habit. Very large, vigorous tree. Light shot hole infection.

Of 88 seedlings and varieties rated and scored in 1941 this introduction of Bullida (P.I. 91457) was 87 on the list with score of 53 of a possible 150, broken down as follows: Keeping quality 5/40, attractiveness 5/10, flavor 10/20, size 8/10, color 4/10, quality 5/10, seed size and cavity 5/10, disease of fruit 1/10 and freestone 10/10.

This introduction earmarked for discard because of its adverse qualities.
Evaluation Data on a Second Introduction

P.I. 101842. Bullida. Plants received from H. Brayard, Directeur de la Ferme Experimentale, Marrakech, Morocco, January 1933. At Chico this does not appear to be the same as P.I. 91457. Fruit picked 6/22/39 and 6/4/40 with seasons of 6/14-20/39 and 6/2-10/40. Fruit drops rather readily, size variable in 1939 but fairly uniform in 1940 with average lengths of 4.5 cm. and 4.7 cm., diameters of 4.6 cm. and 5.3 cm., and weights of 49.2 gms. and 63.5 gms. for each year. Shape regular, roundish oblate, halves nearly equal to unequal. Cavity medium depth and width; regular; medium abrupt to flaring; cut by suture. Suture lips unequal; changing depth shallow to medium but mostly medium; distinct. Apex flattened, some lightly depressed. Pistillary point a scar. Skin: color greenish yellow to yellow, few lightly blushed, dull; medium thickness and toughness; adherent to flesh; pubescence light; no bloom; dots inconspicuous. Stem medium thickness, .6 cm. long. Flesh: color greenish yellow to yellow, evenly distributed; moderate pale yellow juice; texture medium fine grained, tender, juicy melting; flavor subacid, mild; quality fair and fair to poor. Stone free, medium size; oval, plump, blunt; surface rough, pitted, light brown; suture winged.

Comments

1939. Doubtful value. Softens and darkens at the pit. This introduction of Bullida (P.I.101842) scored 2 of a possible 10 in the 1935-39 rating as compared to P.I. 91457. Size good, color fair but only fair quality and it softens and darkens at the pit. Doubtful value.

1940. Lacks sugar and attractive appearance. Darkens at pit. Does not appear to be the same as Bullida P.I. 91457.
Literature and Miscellaneous Notes

Prunus armeniaca

Catalog Descriptiv des Fruits Adoptes, 1927, p. 18. Commun. Synonyms: Abricot Crotte; Comice de Toulon; Gros Abricot ordinaire; Roman; Transparent; Turkey. Fruit fairly large, origin very ancient. Rounded, appearing generally oval. Suture thick, short. Cavity deep and irregular. Skin thick, deep yellow, washed with vermilion; blood red in the sun, often with small brown protuberant spots. Flesh amber yellow, half-fine, melting, juicy, sweet, aroma fine and delicate. Quality very good. Kernel bitter. July. Recommended much for cooking, especially when grown as tall standard.


Thomas, American Fruit Culturist, 1885. Roman (Abricot Commun). Medium in size, rather oval, compressed, suture small or obscure; surface pale yellow, with a few red dots to the sun; flesh very fine grained, half juicy, with a mild pleasant flavor. Kernel bitter. Worthless in England but greatly improved by our warm summers. Productive. Season rather early, or medium, or two weeks after midsummer. It is disseminated in this country under various erroneous names.

The blotch-leaved Roman differs only in the yellow spot or stain of its leaves.

Catalog of Bernay, France, 1938-39. Gros Commun. Fruit large, flesh fine, for cooking and syrup. Late July, early August (of the 3 groups arranged in order of ripening this is in the third).

Catalog of Bianchi, Italy, 1932-33. Commune (Romano; Gros ordinaire). Fruit rather large, irregularly globose; skin thick, lightly downy, whitish yellow in shade, golden yellow in sun and covered with brown and russet dots. Flesh a handsome yellow; melting; freestone. First quality. Mid-July.

Catalog of Croux, France, 1938-39. Commun. Fruit fairly large, good or fairly good according to the nature of the soil. Early August.


Catalog of Raverdam, France, 1932-33. Commune. Fruit fairly large, quality very good, tree vigorous and productive second half July.

Listed by 7 of 26 French catalogs examined 2/27/42 as Commum.
Listed by 1 of 26 French catalogs examined 2/27/42 as Gros Commum.
Listed by 1 of 26 French catalogs examined 2/27/42 as Comice de Toulon.
Not listed by 1 Swiss and 2 Belgian catalogs examined 2/27/42.
Listed by 2 of 7 Italian catalogs examined 3/2/42.

Evaluation Data
U. S. Plant Introduction Garden, Chico, California

P. I. 102562, Commune (Commun). Plants received from G. Giannini, Stabilimento d'Orticoltura, Pistoia, Italy, April 1933. Fruit picked at Chico, 6/30/38 and 6/15/39 with seasons of 6/24-7/2/38 and 6/13-20/39. Hangs fairly well. Size quite uniform with average length of 4.1 cm., diameter 4.3 cm., and weight 38.6 gms.; ranges are 4.0-4.2 cm. for length, 4.0-4.6 cm for diameter and 37.3 to 40.0 gms. for weight. Shape roundish oblate, halves unequal. Cavity medium to medium deep, mostly medium wide, rather abrupt, ridged, cut deeply by suture. Suture medium in 1938, shallow in 1939, distinct. Apex variable, some rounded but others flattened, slightly depressed. Skin color dull creamy to pale yellow, lightly blushed, thin to medium thick, medium tough, slightly astringent, adherent to flesh, pubescence short, very fine, dots inconspicuous, stem thick, .5 cm. long. Flesh color creamy white to pale yellow, lighter at pit, otherwise even distribution, moderate juice, texture fine grain, some stringiness, tender, melting; flavor sweet, subacid, mild; quality fair to poor. Stone free, medium size, roundish-oval, plump, blunt, surface pitted, brown.


For the period 1935-39 Commune (P.I.102562) rated 1 out of a possible 10 score with Di Breda, Trevatt and Pesca di Nancy scoring 8, 7 and 6, respectively. Poor color, darkens at pit, stringy, semi-cling.

From Catalog Descriptiv 1927

P. T. 102562
Commum
6. **DI BREDA**

**Prunus armeniaca**

**Literature and Miscellaneous Notes**

Bunyard, Handbook of Hardy Fruits, 1925. Breda. Lind. Pom. Brit., III, 146 F., Aveline (Hollande). Medium, mid-August, round, flattened each end, often a little compressed on the sides, suture rather deep. Color rich orange with a dark brownish red flush. Flesh orange, tender, fairly good and sweet. Stone free, round, kernel sweet. Growth moderate, very fertile. Leaves roundish oval, really more spear head shaped, finely pointed, serrate. Origin—according to Miller this came originally from Africa (through Tradescant ?) but imported into England from Breda. Hogg thinks our Breda cannot be this as Miller described it as large, it was, however, large in Miller's day compared with the other varieties then cultivated. A hardy variety, fruiting occasionally as a standard in warm situations.


Thomas, American Fruit Culturist, 1885. Breda (Holland, Amande Aveline). Rather small, sometimes nearly medium (an inch and a half diameter), roundish, obscurely four sided, suture distinct. Surface orange with a dark reddish orange cheek. Flesh deep orange, free from the stone, rich and highly flavored. Sweet kernel. Quite early, or a week or two after midsummer. Hardy for an apricot and very productive.


Catalog of Böttcher and Bergfeld, Germany, 1936-37. Breda-Aprikose. Fruit medium size, dark yellow with some red. Flesh yellow, soft, pineapple spiced. Tree medium sized, very fruitful. Early to mid-August.

Catalog of Fruit Trees, Bunyard and Company, England, 1938-39. Breda. Medium, mid-August, roundish, rich orange with brownish-red flush. Flesh tender and sweet. One of the hardiest and best cropping varieties which has been grown in this country for several centuries. (Grown as Maidens and Fans).


Medium size yellow with red, fine pineapple-like flavor, early to middle of August.


Listed by 19 of 33 German catalogs examined 2/11/42.  
Listed by 7 of 15 English catalogs examined 2/25/42.  

**Evaluation Data**  
U. S. Plant Introduction Garden, Chico, California

P.I. 65984. *Di Breda.* Trees received from Fratelli Sgaravatti, Saonara, Padova, Italy, 1926. Fruit picked at Chico, 6/27/33, 6/16/34, 6/13/39, 6/18/40 and 6/20/41 with seasons of 6/10-16/39, 6/18-22/40 and 6/18-26/41, respectively. Fruit hangs well. Size fairly uniform, 4.9 cm. in length, 4.8 cm. in diameter and 55.1 gms. in weight. Shape uniform, regular, ovate-cordate, compressed opposite suture, halves unequal. Cavity medium depth, wide, flaring, cut by suture. Suture lips unequal, shallow, distinct, half circumference of fruit. Apex roundish. Pistillary point a scar. Skin color greenish orange-yellow, uniform, some blush, dull, medium thick-
ness and tough skin, adherent to flesh, pubescence light, dots few, small, varying from inconspicuous to reddish brown. Flesh color deep yellow to yellow-orange throughout, juice moderate, pale yellow, texture medium to coarse, tender but firm, juicy, melting. Flavor subacid, variable sweetness, some mild, aromatic. Quality good in 1939, fair to good in 1940 and fair in 1941. Stone free, medium to large, mostly oval to oval-ovate, plump, blunt, surface mostly pitted but some smooth, brown in color, suture winged.


Comments

1932. An apricot of fine size and color. Quality good to very good, for canning and drying.
1933. Excellent quality. Has quality, size, color, even size and shape, smooth around seed cavity.
1934. Very good to excellent, for canning and drying.
1935. A very good cot except for slight stringiness of flesh. A few days earlier than Blenheim or Tilton.
1940. Seems to withstand heat quite well. Good color and quality.
1941. Good size and flesh color. Flavor fair but not the best, lacking volume and sweetness. Fair external color. Tree large, spreading type.

With a score of 113 of a possible 150, this variety rated 13th among 90 apricot seedlings and varieties rated on July 6, 1941. This score was broken down as follows: keeping quality 35/40, attractiveness 22/30, flavor 10/20, size 9/10, color 5/10, quality of flesh 6/10, seed size and cavity 7/10, disease of fruit 9/10 and freestone 10/10. Trevatt rated 129 and Pesca di Nancy 119. Blenheim and Tilton were not rated. Kernel of Di Breda (P.I. 65984) is sweet.

Among apricots fruiting at Chico from 1935 to 1939 this variety rated third after Real Fino (P.I. 101854) and Paviot (P.I. 65992) for commercial potentialities with a rating of 8 in a possible 10. Good quality, size and color, firm, few days earlier than Blenheim or Tilton. For canning, shipping or drying. Slight stringiness in flesh. Trevatt had a score of 7 and Pesca di Nancy 6 in this rating.

This introduction appears to agree rather well with the published description.
Literature and Miscellaneous Notes

Catalog Descriptif des Fruits Adoptes, 1927, p. 23. Docteur Mascle. Raised in 1886 by Pelissier, nurseryman at Chateau-renard (Bouches du Rhone). Fruit very large, cheeks flattened, suture accentuated and compressed as far as the tip. Lips a little protruding. Cavity deep and narrow. Skin yellow, with lively orange-red, sometimes dotted with crimson in the sun. Flesh lively orange-yellow, fine, juicy, sweet perfumed, leaving a large cavity around the pit. Quality very good. Kernel bitter. Mid-July. This variety one of the earliest on our markets. Should be grown in southern slope where it gives the best results. It will be necessary to thin out the interior of the tree to avoid internal confusion, facilitate coloration and increase the perfume of the fruits.

Garnier, Max. Abricot "Docteur Mascle" Rev. hort. 82: 156-157. 1910. First appearance Soc. Pom. de France was in form of a conserve. In October 1900, Pelissier, fruit grower at Chateau-renard (Bouches-du-Rhone) sent conserves of three varieties, Dr. Mascle, Blanc rose and Gros muscat rou de Provence. First considered best. Fresh fruit described in 1907 as large, handsome, yellow, lightly washed with vermilion in the sun. Fruit has a fine flesh, yellowish, a little juicy, agreeable but lacking in perfume. Earliness and beauty should make it one of the most profitable on the market. In 1908 "enormous and handsome fruit of very first quality." Adopted by Congr.Pomol. 1908. Well known and valued at Lyon. One of the first varieties on the market. Mid-July to late July. In Bouches du Rhone even in late June sometimes. In 1893 Pelissier stated that this variety, raised by him in 1886, presents great similarity in wood and foliage with Abricot Peche (de Nancy) from which it may be descended, but fruit much larger and earlier. Tree very productive; fruit very firm and ships well. Hence particularly valuable as commercial variety. Auguste Pelissier et fils originated also Bigarreau Pelissier, Bigarreau tigre, l'Apricot rose or blanc rose, etc.


Listed by 2 of 26 French catalogs examined 2/27/42.
Not listed by 2 Belgian and 1 Swiss catalogs examined 2/27/42.

Evaluation Data

U. S. Plant Introduction Garden, Chico, California.

P.I. 109997. Dr. Mascle. Plants received from H. Brayard, Directeur de la Station Experimentale, Marrakech, Morocco, March 1935. Fruit picked at Chico 6/30/41 and 7/18/42. Season 6/30-7/10/41. The 1942 picking was probably past its prime. Size tends to be variable, medium to large. Skin color yellow to greenish yellow, red blush, medium thickness and toughness, adherent to flesh, pubescence light, dots few, small, brown. Flesh color pale yellow to greenish yellow, juice abundant, slight yellowing, texture medium, firm, tender, juicy, crisp to melting. Flavor sweet, subacid, sprightly. Quality fair to good. Stone free, small to medium, roundish oval, plump to flattened, blunt, smooth, brown, winged.

Prunus armeniaca

Comments

1941. Pale skin and flesh color. Good flavor and flesh texture. Size fair. Kernel bitter. Clean pleasant taste. Save for selection work. Yield heavy for a young tree. Tree high to medium vigor, clean, healthy with good bearing habit. From a sample sent from Chico and examined at Glenn Dale, Maryland, July 1, 1941, the following notes were recorded: coarse skin, dry flesh, somewhat rubbery, very firm when ripe, uneven shape, poor color. Valuable factors are firmness of flesh and shipping quality.


1950. Browning at pit.

Of 87 seedlings and varieties rated in 1941, Dr. Mascle was 21 in the list with a score of 107 of a possible 150, divided as follows: Keeping quality 40/40, attractiveness 10/30, flavor 15/20, size 9/10, color 4/10, quality of flesh 9/10, seed size and cavity 7/10, disease of fruit 7/10, freestone 10/10.

Of 52 seedlings and varieties rated in 1942, Dr. Mascle was 6 on the list with a score of 109 of a possible 150, divided as follows: Keeping quality 35/40, attractiveness 15/30, flavor 12/20, size 9/10, color 4/10, quality of flesh 9/10, seed size and cavity 6/10, disease of fruit 9/10, freestone 10/10.
GILETAN

Prunus armeniaca

Literature and Miscellaneous Notes


Evaluation Data

U. S. Plant Introduction Garden, Chico, California

P.I. 96451. Giletan. Originally from Spain, plants were received from H. Brayard, Directeur, Station Experimentale, Marrakech, Morocco, January 1932. Fruit picked at Chico 6/14/37, 6/22/38, 6/20/39 and 6/11/41 with seasons of 6/14-20/37, 6/20-28/38 and 6/12-22/39. But few fruits in 1939, medium crop in 1941. Hangs well. Size uniform, fairly large, averaging 4.7 cm. in length, 4.9 cm. in diameter and 62.4 gms. in weight with respective ranges of 4.0-5.2 cm., 4.3-5.4 cm., and 43.4 to 77.4 gms., 1937 to 1941. Shape roundish to roundish truncate, diameters and halves unequal. Cavity mostly medium deep, shallow in 1941, varying medium to wide, regularly flaring. Suture lips slightly unequal, variable, changing from shallow to medium with some deep at base, distinct. Apex variable roundish to flattened, depressed. Pistillary point a scar. Skin color orange yellow, blushed where exposed to sun, lively, medium in thickness and toughness, tart, adherent to flesh, pubescence short and light to very light, no bloom; dots few, small, mostly obscure but some are red-purple. Stem medium to thick 3/16 to 1/4 inch long. Flesh color orange yellow throughout, juice moderately abundant, orange yellow, texture fine grained, firm, mealy, tender, may get mealy at times, juicy, melting. Flavor sweet, mildly subacid to occasional tartness, sprightly, somewhat aromatic. Quality good. Stone free, mostly medium size, oval, plump, blunt, surface lightly pitted, brown. Kernel bitter.


Comments

1937. For canning or shipping. Not as highly colored as some of the commercial varieties but has some very good qualities. Pit loose in cavity. Kernel bitter. A shipment sent to Glenn Dale, Maryland, on June 21, arrived in good condition. Attractive color, firm flesh.
1938. For home or market. Kernel bitter. Worthy of further observation. A shipment sent to Glenn Dale, Maryland, received there on July 2, 1938, was described as having unusual firmness but flavor rather neutral.
1939. Of 17 varieties rated as having commercial possibilities for the period 1935-39, Giletan (P.I. 96451) with a score of 8 of a possible 10 was placed 4 on the list.
Literature and Miscellaneous Notes

Catalog Descriptiv des Fruits Adoptes, 1927, p. 18. Commun. Synonyms: Abricot Crotte; Comice de Toulon; Gros Abricot ordinaire; Roman; Transparent; Turkey. Fruit fairly large, origin very ancient. Rounded, appearing generally oval. Suture thick, short. Cavity deep and irregular. Skin thick, deep yellow, washed with vermilion; blood red in the sun, often with small brown protuberant spots. Flesh amber yellow, half-fine, melting, juicy, sweet, aroma fine and delicate. Quality very good. Kernel bitter. July. Recommended much for cooking, especially when grown as tall standard.


Thomas, American Fruit Culturist, 1885. Roman (Abricot Commun). Medium in size, rather oval, compressed, suture small or obscure; surface pale yellow, with a few red dots to the sun; flesh very fine grained, half juicy, with a mild pleasant flavor. Kernel bitter. Worthless in England but greatly improved by our warm summers. Productive. Season rather early, or medium, or two weeks after midsummer. It is disseminated in this country under various erroneous names.

The blotch-leaved Roman differs only in the yellow spot or stain of its leaves.

Catalog of Bernay, France, 1938-39. Gros Commun. Fruit large, flesh fine, for cooking and syrup. Late July, early August (of the 3 groups arranged in order of ripening this is in the third).

Catalog of Bianchi, Italy, 1932-33. Commune (Romano; Gros ordinaire). Fruit rather large, irregularly globose; skin thick, lightly downy, whitish yellow in shade, golden yellow in sun and covered with brown and russet dots. Flesh a handsome yellow; melting; freestone. First quality. Mid-July.

Catalog of Croux, France, 1938-39. Commun. Fruit fairly large, good or fairly good according to the nature of the soil. Early August.


Catalog of Raverdam, France, 1932-33. Commun. Fruit fairly large, quality very good, tree vigorous and productive second half July.

Listed by 7 of 26 French catalogs examined 2/27/42 as Commun.
Listed by 1 of 26 French catalogs examined 2/27/42 as Gros Commun.
Listed by 1 of 26 French catalogs examined 2/27/42 as Comice de Toulon.
Not listed by 1 Swiss and 2 Belgian catalogs examined 2/27/42.
Listed by 2 of 7 Italian catalogs examined 3/2/42.

Evaluation Data
U. S. Plant Introduction Garden, Chico, California

P. I. 102562, Commune (Commun). Plants received from G. Giannini, Stabilimento d'Orcololcura, Pistoia, Italy, April 1933. Fruit picked at Chico, 6/30/38 and 6/15/39 with seasons of 6/24-7/2/38 and 6/13-20/39. Hangs fairly well. Size quite uniform with average length of 4.1 cm., diameter 4.3 cm., and weight 38.6 gms. ranges are 4.0-4.2 cm. for length, 4.0-4.6 cm for diameter and 37.3 to 40.0 gms. for weight. Shape roundish oblate, halves unequal. Cavity medium to medium deep, mostly medium wide, rather abrupt, ridged, cut deeply by suture. Suture medium in 1938, shallow in 1939, distinct. Apex variable, some rounded but others flattened, slightly depressed. Skin color dull creamy to pale yellow, lightly blushed, thin to medium thick, medium tough, slightly astringent, adherent to flesh, pubescence short, very fine, dots inconspicuous, stem thick, .5 cm. long. Flesh color creamy white to pale yellow, lighter at pit, otherwise even distribution, moderate juice, texture fine grain, some stringiness, tender, melting; flavor sweet, subacid, mild; quality fair to poor. Stone free, medium size, roundish-oval, plump, blunt, surface pitted, brown.


For the period 1935-39 Commune (P.I.102562) rated 1 out of a possible 10 score with Di Breda, Trevatt and Pesca di Nancy scoring 8, 7 and 6, respectively. Poor color, darkens at pit, stringy, semi-cling.
Literature and Miscellaneous Notes


Origin—according to Miller this came originally from Africa (through Travescant?) but imported into England from Breda. Hogg thinks our Breda cannot be this as Miller described it as large. It was, however, large in Miller’s day compared with the other varieties then cultivated. A hardy variety, fruiting occasionally as a standard in warm situations.


Thomas, American Fruit Culturist, 1885. Breda (Holland, Amande Aveline). Rather small, sometimes nearly medium (an inch and a half diameter), roundish, obscurely four sided, suture distinct. Surface orange with a dark reddish orange cheek. Flesh deep orange, free from the stone, rich and highly flavored. Sweet kernel. Quite early, or a week or two after midsummer. Hardy for an apricot and very productive.


Catalog of Böttcher and Bergfeld, Germany, 1936-37. Breda-Aprikose. Fruit medium size, dark yellow with some red. Flesh yellow, soft, pineapple spiced. Tree medium sized, very fruitful. Early to mid-August.

Catalog of Fruit Trees, Bunyard and Company, England, 1938-39. Breda. Medium, mid-August, roundish, rich orange with brownish-red flush. Flesh tender and sweet. One of the hardiest and best cropping varieties which has been grown in this country for several centuries. (Grown as Maidens and Fans).


Listed by 19 of 33 German catalogs examined 2/11/42.
Listed by 7 of 15 English catalogs examined 2/25/42.

Evaluation Data
U. S. Plant Introduction Garden, Chico, California

P.I. 65984. Di Breda. Trees received from Fratelli Sgaravatti, Saonara, Padova, Italy, 1926. Fruit picked at Chico, 6/27/33, 6/16/34, 6/15/39, 6/18/40 and 6/20/41 with seasons of 6/10-16/39, 6/18-22/40 and 6/18-26/41, respectively. Fruit hangs well. Size fairly uniform, 4.9 cm. in length, 4.8 cm. in diameter and 55.1 gms. in weight. Shape uniform, regular, ovate-cordate, compressed opposite suture, halves unequal. Cavity medium depth, wide, flaring, cut by suture. Suture lips unequal, shallow, distinct, half circumference of fruit. Apex roundish. Pistillate point a scar. Skin color greenish orange-yellow, uniform, some blush, dull, medium thick-
ness and toughness, adherent to flesh, pubescence light, dots few, small, varying from inconspicuous to reddish brown. Flesh color deep yellow to yellow-orange throughout, juice moderate, pale yellow, texture medium to coarse, tender but firm, juicy, melting. Flavor subacid, variable sweetness, some mild, aromatic. Quality good in 1939, fair to good in 1940 and fair in 1941. Stone free, medium to large, mostly oval to oval-ovate, plump, blunt, surface mostly pitted but some smooth, brown in color, suture winged.


Comments

1932. An apricot of fine size and color. Quality good to very good, for canning and drying.

1933. Excellent quality. Has quality, size, color, even size and shape, smooth around seed cavity.

1934. Very good to excellent, for canning and drying.

1939. A very good cultivar except for slight stringiness of flesh. A few days earlier than Blenheim or Tilton.

1940. Seems to withstand heat quite well. Good color and quality.

1941. Good size and flesh color. Flavor fair but not the best, lacking volume and sweetness. Fair external color. Tree large, spreading type. With a score of 113 of a possible 150, this variety rated 13th among 90 apricot seedlings and varieties rated on July 6, 1941. This score was broken down as follows: keeping quality 35/40, attractiveness 22/30, flavor 10/20, size 9/10, color 5/10, quality of flesh 6/10, seed size and cavity 7/10, disease of fruit 9/10 and freestone 10/10. Trevatt rated 129 and Pesca di Nancy 119. Blenheim and Tilton were not rated. Kernel of Di Breda (P.I. 65984) is sweet.

Among apricots fruiting at Chico from 1935 to 1939 this variety rated third after Real Fino (P.I. 101854) and Paviot (P.I. 65992) for commercial potentialities with a rating of 8 in a possible 10. Good quality, size and color, firm, few days earlier than Blenheim or Tilton. For canning, shipping or drying. Slight stringiness in flesh. Trevatt had a score of 7 and Pesca di Nancy 6 in this rating.

This introduction appears to agree rather well with the published description.
Catalog Descriptif des Fruits Adoptes, 1927, p. 23. Docteur Mascle. Raised in 1886 by Pelissier, nurseryman at Chateau-renard (Bouches du Rhone). Fruit very large, cheeks flattened, suture accentuated and compressed as far as the tip. Lips a little protuding. Cavity deep and narrow. Skin yellow, with lively orange-red, sometimes dotted with crimson in the sun. Flesh lively orange-yellow, fine, juicy, sweet perfumed, leaving a large cavity around the pit. Quality very good. Kernel bitter. Mid-July. This variety one of the earliest on our markets. Should be grown in southern slope where it gives the best results. It will be necessary to thin out the interior of the tree to avoid internal confusion, facilitate coloration and increase the perfume of the fruits.

Garnier, Max. Abricot "Docteur Mascle" Rev. hort. 82: 156-157. 1910. First appearance Soc. Pom. de France was in form of a conserve. In October 1900, Pelissier, fruit grower at Chateau-renard (Bouches-du-Rhone) sent conserves of three varieties, Dr. Mascle, Blanc rose and Gros muscat rou de Provence. First considered best. Fresh fruit described in 1907 as large, handsome, yellow, lightly washed with vermillion in the sun. Fruit has a fine flesh, yellowish, a little juicy, agreeable but lacking in perfume. Earliness and beauty should make it one of the most profitable on the market. In 1908 "enormous and handsome fruit of very first quality." Adopted by Congr.Pomol. 1908. Well known and valued at Lyon. One of the first varieties on the market. Mid-July to late July. In Bouches du Rhone even in late June sometimes. In 1893 Pelissier stated that this variety, raised by him in 1886, presents great similarity in wood and foliage with Abricot Peche (de Nancy) from which it may be descended, but fruit much larger and earlier. Tree very productive; fruit very firm and ships well. Hence particularly valuable as commercial variety. Auguste Pelissier et fils originated also Bigarreau Pelissier, Bigarreau tigre, l'Abricot rose or blanc rose, etc.


Listed by 2 of 26 French catalogs examined 2/27/42.
Not listed by 2 Belgian and 1 Swiss catalogs examined 2/27/42.

Evaluation Data
U. S. Plant Introduction Garden, Chico, California.

P.I. 109997. Dr. Mascle. Plants received from H. Brayard, Directeur de la Station Experimentale, Marrakech, Morocco, March 1935. Fruit picked at Chico 6/30/41 and 7/18/42. Season 6/30-7/10/41. The 1942 picking was probably past its prime. Size tends to be variable, medium to large. Skin color yellow to greenish yellow, red blush, medium thickness and toughness, adherent to flesh, pubescence light, dots few, small, brown. Flesh color pale yellow to greenish yellow, juice abundant, slight yellowing, texture medium, firm, tender, juicy, crisp to melting. Flavor sweet, subacid, sprightly. Quality fair to good. Stone free, small to medium, roundish oval, plump to flattened, blunt, smooth, brown, winged.

Comments

1941. Pale skin and flesh color. Good flavor and flesh texture. Size fair. Kernel bitter. Clean pleasant taste. Save for selection work. Yield heavy for a young tree. Tree high to medium vigor, clean, healthy with good bearing habit. From a sample sent from Chico and examined at Glenn Dale, Maryland, July 1, 1941, the following notes were recorded: coarse skin, dry flesh, somewhat rubbery, very firm when ripe, uneven shape, poor color. Valuable factors are firmness of flesh and shipping quality.


1950. Browning at pit.

Of 87 seedlings and varieties rated in 1941, Dr. Mascle was 21 in the list with a score of 107 of a possible 150, divided as follows: Keeping quality 40/40, attractiveness 10/30, flavor 15/10, size 9/10, color 4/10, quality of flesh 9/10, seed size and cavity 7/10, disease 7/10, freestone 10/10.

Of 52 seedlings and varieties rated in 1942, Dr. Mascle was 6 on the list with a score of 109 of a possible 150, divided as follows: Keeping quality 35/40, attractiveness 15/30, flavor 12/20, size 9/10, color 4/10, quality of flesh 9/10, seed size and cavity 6/10, disease of fruit 9/10, freestone 10/10.

Dr. Mascle

From Catalog Descriptive

As Grown at Chico 1941.
GILETAN

Literature and Miscellaneous Notes


Evaluation Data

U. S. Plant Introduction Garden, Chico, California

P.I. 96451. Giletan. Originally from Spain, plants were received from H. Brayard, Directeur, Station Experimentale, Marrakech, Morocco, January 1932. Fruit picked at Chico 6/14/37, 6/22/38, 6/20/39 and 6/11/41 with seasons of 6/14-20/37, 6/20-28/38 and 6/12-22/39. But few fruits in 1939, medium crop in 1941. Hangs well. Size uniform, fairly large, averaging 4.7 cm. in length, 4.9 cm. in diameter and 62.4 gms. in weight, with respective ranges of 4.0-5.2 cm., 4.3-5.4 cm., and 43.4 to 77.4 gms., 1937 to 1941. Shape roundish to roundish truncate, diameters and halves unequal. Cavity mostly medium deep, shallow in 1941, varying medium to wide, regularly flaring. Suture lips slightly unequal, variable, changing from shallow to medium with some deep at base, distinct. Apex variable roundish to flattened, depressed. Pistillary point a scar. Skin color orange yellow, blushed where exposed to sun, lively, medium in thickness and toughness, tart, adherent to flesh, pubescence short and light to very light, no bloom; dots few, small, mostly obscure but some are red-purple. Stem medium to thick 3/16 to 1/4 inch long. Flesh color orange yellow throughout, juice moderately abundant, orange yellow, texture fine grained, firm, meaty tender, may get mealy at times, juicy, melting. Flavor sweet, mildly subacid to occasional tartness, sprightly, somewhat aromatic. Quality good. Stone free, mostly medium size, oval, plump, blunt, surface lightly pitted, brown. Kernel bitter.


Comments

1937. For canning or shipping. Not as highly colored as some of the commercial varieties but has some very good qualities. Pit loose in cavity. Kernel bitter. A shipment sent to Glenn Dale, Maryland, on June 21, arrived in good condition. Attractive color, firm flesh.

1938. For home or market. Kernel bitter. Worthy of further observation. A shipment sent to Glenn Dale, Maryland, received there on July 2, 1938, was described as having unusual firmness but flavor rather neutral.

1939. Of 17 varieties rated as having commercial possibilities for the period 1935-39, Giletan (P.I. 96451) with a score of 8 of a possible 10 was placed 4 on the list.
1941. Good color of flesh, appetizing flavor and external appearance. A shipment sent to Glenn Dale, Maryland, was described as arriving in excellent condition. Color as good or better than Royal. Flesh color an attractive light orange. Flavor very good, far superior to P.I.65991. Particolare. Should be promising as a fresh fruit shipper.

Of 87 seedlings and varieties rated and scored in 1941 Giletan (P.I. 96451) 20th on the list with a 109 of a possible 150 score, broken down as follows: keeping quality 25/40, attractiveness 18/30, flavor 17/20, size 7/10, color 6/10, quality of flesh 8/10, seed size and cavity 9/10, disease of fruit 9/10, freestone 10/10. Trevatt (P.I.68355) and Pesca di Nancy (P.I.65994) scored 129 and 119, rating them 2nd and 10th on the list. Yield medium, fruit clean. Tree a good type, high vigor, clean.

**Evaluation Data on a Second Introduction**

P.I. 101847. Giletan. Plants received from H. Brayard, Directeur de la Ferme Experimentale, Marrakech, Morocco, January 1933. Fruit picked 6/21/37, 6/19/39, 6/14/40, 6/11/41, 6/29/42 and 6/13/44, average 6/18. Season 6/18-26/37, 6/16-23/39, 6/12-20/40 and 6/7-18/44. Hangs well. Size uniform, large, averaging 5.0 cm. in length 5.4 cm. in diameter and 78.6 gms. in weight, with ranges of 4.2 to 5.3 cm. for length, 4.8 to 6.0 cm. for diameter and 63.5 to 87.0 gms. for weight. Shape uniform, mostly regular, roundish oblate, halves and diameters unequal. Cavity shallow to medium deep, mostly medium width, regular, variable flaring to abrupt, cut by suture. Suture lips unequal, shallow two years, medium depth one, distinct. Apex variable roundish to flattened, some lightly depressed. Pistillary point a scar. Skin color mostly lively orange-yellow, some greenish-yellow, mostly medium thickness but about half divided between medium and tough skin, adherent to flesh, pubescence short and light, no bloom, dots small, mostly inconspicuous, obscure. Stem medium to thick, .5 to .6 cm. long. Flesh color largely orange-yellow, even distribution throughout; juice moderate to abundant, mostly pale-yellow, texture variable but some coarse, some medium, firm, meaty, tender, some meallness, moderately juicy, melting. Flavor mildly sub-acid to somewhat tart, variable sweetness. Quality fair to good. Stone free, medium size, oval, plump, blunt, pitted some years, smooth others, winged, light brown. Kernel bitter.


**Comments**

1937. For drying and shipping. Good size. A good firm cot, of possible value. Kernel bitter. From sample sent to and examined at Glenn Dale, Maryland, quality poor to fair, but little soft when sampled. Size, flesh color, freestone, etc. worth watching.

1939. Doubtful value.

1940. Seems to withstand the hot weather fairly well. Large size because of small crop.

1942. Good external and flesh color. Very pleasant flavor but a slight tendency to be flat, should have more volume. Does not pit burn readily. Ripens evenly throughout fruit. Ripe fruit seems to hold up well. Light yield, high vigor, very light amount of shot-hole.

1944. Appearance and quality very good. Quality superior to Defarge and size about equal.

Of 87 seedlings and varieties rated and scored in 1941 this introduction of Giletan (P.I.101847) was 25 on the list (20 for P.I. 96451 above) with a rating of 105 of a possible 150 score. This was broken down as follows: keeping quality 15/40, attractiveness 28/30, flavor 12/20, size 9/10, color 9/10, quality of flesh 6/10, seed size and cavity 7/10, disease of fruit 9/10, freestone 10/10.

Of 52 seedlings and varieties rated and scored in 1942 this introduction (P.I.101847) was 2 on the list with a rating of 118 of a possible 150 score. This was broken down as follows: keeping quality 30/40, attractiveness 25/30, flavor 12/20, size 9/10, color 8/10, quality of flesh 8/1, seed size and cavity 7/10, disease of fruit 9/10, freestone 10/10.

An anonymous note has indicated that No. 16, Rouge de Roussillon (P.I. 117700) "May be identical with or close to the variety Giletan." A comparison of fruit outlines made under Rouge de Roussillon does indicate some similarity in shape but the one year's description does not agree closely otherwise with that given for Giletan in 1939 or any other year.
LIABAND

Literature and Miscellaneous Notes

Catalog Descriptive Society Pomologique de France, 1927, p. 25. **Liaband**. Raised by M. Liaband, fruit grower at Lyon. Fruit large or very large, generally spherical, sometimes ovoid. Cheeks little swollen. Suture narrow, deep at base, lips almost equal. Cavity narrow and deep. Skin fine, pale, flat yellow, shaded with red in the sun. Flesh pale yellow, transparent, fine, very melting, sweet and perfumed like Abricot de Nancy. Quality very good. Seed is bitter. Ripens early July. This early blossoming variety should be grown in sheltered situations to insure a crop. Especially suited for growing in an orchard but should be in warm regions little subject to spring frosts.


Catalog of Lecolier, France, 1938. **Liaband**. Blossoms early. Fruit fairly large, orange yellow, very good. July.

Catalog of Pallez-Remy, France, 1937-48. **Liaband**. Large, well perfumed and sweet. In list of 10 varieties in sequence of ripening, this is 5th following De Saluces and preceding Royal.


Listed by 7 of 26 French catalogs examined 2/27/42.
Listed by 1 of 7 Italian catalogs examined 3/2/42.
Not listed by 1 Swiss and 2 Belgian catalogs examined 2/27/42.

Evaluation Data

**U, S. Plant Introduction Garden, Chico, California.**

**P.I. 65990.** **Liaband.** Plants received from Fratelli Sgaravatti, Saonara, Padova, Italy, January 1936. Fruit picked 6/13/39, 6/10/40, 6/3/41 and 6/12/46 with seasons of 6/9-15/39, 6/6-14/40, and 6/9-18/46. Fruit drops readily. Size uniform, with average length of 4.9 cm., diameter 4.7 cm., and weight 57.6 gms. Some variability in shape but mostly regular, roundish ovate with some roundish oblate, diameters somewhat unequal, halves unequal. Cavity medium deep and medium wide, regular, mostly flaring but some medium abrupt, cut by suture. Suture lips unequal, uniformly shallow depth, distinct for two years and equal, changing depth with medium depth at base and shallow at apex for one year, distinct. Apex roundish. Pistillary point a scar. Skin color greenish light yellow to greenish orange-yellow, blushed, dull; medium thick, fairly tough, astringent, even tart at times, adherent to pulp, pubescence light, occasionally light bloom, dots numerous, small purplish red. Flesh color yellow to orange-yellow, evenly distributed, juice moderately abundant, yellow, texture medium to coarse, slightly stringy, firm but tender, melting, some mealiness at times. Flavor sweet to sweet-subacid,
- 17 -

mild but tart skin, slightly aromatic. Quality fair at best but usually poor.

Stone semi-cling, large, oval to ovate, flattened, most blunt, surface pitted, brown. Suture winged.


Comments

1939. No commercial value. Darkens at pit. For the period 1935-39, Liaband was given a rating score of 2 of a possible 10 with Di Breda and Trevatt scoring 8 and 7, respectively. Darkens at pit, fair quality, semi-cling.

1940. Low in quality. Darkens at pit in hot weather.

1941. Lacks flavor. Seed large in proportion to size of fruit. Color should be more even and brilliantly orange; green color should be masked before maturing.


Of 87 seedlings and varieties rated and scored in 1941, Liaband ranked 50 with a score of 86 out of a possible 150 divided as follows: quality 25/40, attractiveness 20/30, flavor 5/20, size 8/10, color 7/10, quality 2/10, seed size and cavity 7/10, disease of fruit 7/10, semi-cling 5/10.

P.I. 65990
Liaband

10. LUIZET Prunus armeniaca

Literature and Miscellaneous Notes

Catalog Descriptif des Fruits Adoptes par le Congres Pomologique, Villefranche 1927, p. 26. Luizet. Synonyms: Abricot du Clos; Suchet. Raised by M. Luizet, a nurseryman at Ecully-les-Lyon. Fruit large or very large, ovoid, a little obliquely truncate at tip, little compressed on the faces, with suture barely noticeable at tip and very pronounced at base. Stalk in a very deep cavity, little excavated. Skin without spots, beautiful orange-yellow, with red
becoming increasingly vivid in the sun. Flesh orange-yellow, solid, with sugary flavor, rather agreeably perfumed. Quality good, seed sweet, excellent for cooking. Ripens second half of July. Variety recognized as the most hardy of the species, grown especially as standard and in all exposures. Known in the South as Abricot Suchet, it is planted in considerable quantity as well as in the other parts of France, where it is above all the export variety, thanks to the firmness of its flesh. It should be grafted generally on plum, but it has the property of uniting very well with almond. It may even be added that it is the only one whose adhesion can be relied upon on this stock. No special pruning to be noted.

Blu, Henri, Les varieties fruitieres a cultiver pour l'exportation. Rev. Hort. 80: 128-130. 1908. Gros Luizet is second on list of 8 varieties recommended as best for export. Fruit ovoid, swollen, fairly large, very good, polished gooseberry cream, liberally dotted with fawn. Flesh firm, fairly juicy, vinous, pronounced flavor. Ripens late July. The Luizet is in high demand for export. Tree hardy and productive. The Durde Luizet, or Suchet, is also an excellent fruit for export, very resistant, enduring transportation well.


Catalog of Bernay, France, 1938-39. Luizet. Fruit enormous, flesh firm, agreeably perfumed, very good for cooking and preserving in syrup. Late July, early August. Of varieties arranged in three groups according to sequence of ripening, this is in the third.


Catalog of Herm. A. Hesse, Weener (Ems), Hannover, Germany, 1938-39. Lists Luizet as sold in bush, not espalier form. No description.


Catalog of Leyba, Spain. About 1934. Luizet. Orange and bright red, very large, flesh firm and perfumed. Excellent for export and pulp. Middle to end of July.
Catalog of Negree, France, 1934. Luizet. Early July. Fruit large, excellent, recommended for export.

Catalog of Orero, Spain, about 1934. Luizet. Early July. On general rather than on commercial list.


Catalog of J. Schmitz, Germany, 1939-40. Luizet's Aprikose. Late July. Very large, roundish, orange-yellow with light red. Valuable table fruit of splendid appearance and flavor.

Catalog of Sgaravatti, Italy, 1932-33. Luizet (Du Clos) (Colored figure). Variety much adapted to manufacturing conserves and export. July.


Catalog of Wilsdruff, Germany, 1938. Luizet. Ripens July. Very large, yellow, dotted red on sunny side, juicy.

Listed by 11 of 16 German catalogs examined 2/11/42.
Listed by 20 of 26 French catalogs examined 2/27/42. This variety is one of four most frequently listed by French catalogs.
Listed by 1 of 2 Belgian catalogs examined 2/27/42.
Listed by 1 of 1 Swiss catalog examined 2/27/42.
Listed by 7 of 7 Italian catalogs examined 3/2/42. Only variety listed so generally.
Listed by 1 of 15 English catalogs examined 3/2/42.

**Evaluation Data**

U. S. Plant Introduction Garden, Chico, California

P.I. 102434. Luizet. Plants received from Martino Bianchi, Pistoia, Italy, April 1933. Fruit picked at Chico 6/19/39, 6/18/40, 6/11 and 6/20/41, with seasons of 6/15-21/39, 6/15-21/40 and 6/17-25/41. Hangs well. Size somewhat variable, medium to large with average length of 5.0 cm., diameter 4.8 cm., and weight of 50.8 gms. Ranges of length 4.7 to 5.2 cm., diameter 1.7 to 4.8 cm., and weight 37.8 to 61.8 gms. Shape somewhat variable but mostly cordate, some cordate-ovate, compressed along suture, diameters and halves unequal. Cavity somewhat variable but mostly deep, wide and flaring, occasionally medium to narrow and abrupt. Suture lips unequal, uniform depth but shallow one year and deep another, distinct. Apex roundish, pistillar point a scar. Stem medium thickness, .6 cm. long. Skin color greenish-yellow to orange-yellow, mostly even distribution, juice moderately abundant, colorless two years but colored another, texture mostly medium but some coarseness, firm, tender, stringy some years, meaty on occasion, but usually juicy, crisp,
melting, flavor sweet, sometimes mild but usually somewhat subacid and even tart one year, sprightly, sometimes rather aromatic, quality fair to good. Stone mostly free, medium to large, mostly oval but some ovate, plump, blunt to bluntly pointed, surface mostly pitted, brown, winged suture. Kernel sweet.


Comments

1939. Rather small. Hold, said to be most adapted of all varieties. One of best exporting varieties because of firmness of flesh and good quality. For the period 1935-39, Luizet (P.I.102434) rated 3 out of a possible 10 score where Di Breda, Trevatt and Pesca di Nancy scored 8, 7 and 6 out of a possible 10, respectively. It was described as - quality good, meaty, sweet, with tough skin but rather small, semi-cling and slightly stringy.

1940. Firm, medium size this year, coarse flesh. Save.

1941. Poor, mottled external appearance is not attractive. Uneven but good size. Shape of fruit is bad. Pleasant full flavor, should be a bit sweeter. Kernel sweet. Watch behavior of ripening closely as it tends to ripen unevenly. Crop well distributed through tree. Tree upright growing with a weak crotch system.


Notes added to descriptive sheet of apricots sent in to Glenn Dale, Maryland, from Chico, California, 6/11/41: P.I.102434. Luizet. One of French standard varieties. Quality of mature fruits is good. Pronounced suture might be undesirable feature. Is located at Davis, California. Catalog of French Pomological Society mentions that it is recognized as being the most hardy of the genus. Planted in considerable quantity for export trade due to firmness of flesh.

Of 87 seedlings and varieties rated and scored in 1941, Luizet (P.I.102434) was 18 with a score of 112 out of a possible 150, divided as follows: keeping quality 30/40, attractiveness 20/30, flavor 15/20, size 9/10, color 7/10, quality 8/10, seed size and cavity 6/10, disease of fruit 7/10, freestone 10/10.

Evaluation Data on a Second Introduction

P. I. 131289. Luizet. Plants received from J. Schmitz, München, Germany,

From Catalog Descriptiv 1927

11. PAVIOT

P.I. 102434
Luizet

P.I. 131289
Luizet

Literature and Miscellaneous Notes

Catalog Descriptiv des Fruits Adoptes, 1927, p. 28. Paviot. Raised by M. Paviot at Marcilly-d'Azergues, and introduced in 1882. Fruit very large, conical, swollen on the cheeks. Suture less curved than the back. Pistillary point sometimes a little conical, placed well beyond the tip in a light depression inclined toward the back. Stem short. Cavity fairly accentuated. Skin orange red, more or less freckled with crimson and deeper red in the sun. Flesh well colored, fine, melting, very sweet, agreeably perfumed. Quality very good. First half of August. A seedling of Hative du Clos. The tree forms a well rounded head with spreading branches. Tree very vigorous, very hardy but produces little. Growth as standard preferred because of its great vigor; heavy thinning of the interior is necessary to favor penetration of air and light. This variety cannot stand humidity. Its flowers fall easily. This defect is noted also in certain localities in dry soil. Fruit for market and for export.

Revue horticole, 1901, p. 44. ib. pp. 460-462. Admitted to recommended list Congres Pomologique.

Catalog of Bianchi, Italy, 1932-33. Paviot. Splendid variety with very large fruit; reddish orange, exquisite, first quality. Valuable for export. August.

Catalog of Giannini, Italy, 1933-34. Paviot. Fruit very large. One of the best late varieties. July-August.

Catalog of Ingegnoli, Italy, 1933, lists Paviot among late ripening varieties. No description.

Catalog of Leyba, Spain, about 1934, lists Paviot but no description given.

Catalog of Orero, Spain, about 1934. Paviot. Fruit enormous, average 100 gms. Compressed, shining orange, flesh fine, juicy, sweet and very aromatic. Ripens lst of August. Listed under commercial varieties.

Catalog of San Juan, Spain, No.29, about 1934. Paviot. Fruit very large, like a good nectarine. Golden yellow, flesh very firm, export variety. Late July and early August.

Catalog of Sgaravatti, Italy, 1932-33. Paviot. Very large, some reaching 100 to 120 gms. Skin fine, orange-yellow and crimson. Flesh fine, melting, aromatic. Ripens late when other apricots have gone by. Fruit suitable for export and hence this variety can be recommended for commercial planting. It constitutes a large part of the French and Swiss plants which are used for export. July-August.

Listed by 10 of 26 French catalogs examined 2/27/42.
Listed by 1 of 2 Belgian catalogs examined 2/27/42.
Listed by 1 of 1 Swiss catalog examined 2/27/42.
Listed by 6 of 7 Italian catalogs examined 3/2/42.

**Evaluation Data**

U. S. Plant Introduction Garden, Chico, California.

P.I. 65992. Paviot. Plants received from Fratelli Sgaravatti, Saonara, Padova, Italy, January 1926. Fruit picked at Chico 6/12/39, 6/24/40 and 6/28/41 with seasons of 6/11-17/39, 6/20-28/40 and 6/25-7/4/41. Hangs well. Size fairly uniform, medium to large, averaging 4.1 cm. in length, 4.3 cm. in diameter and 36.4 gms. in weight for 1939 and 5.6 cm. length, 5.3 cm. diameter and 68.9 gms. in 1940. Shape fairly uniform; ovate to ovate roundish, compressed, halves unequal. Cavity medium depth and width, regular, flaring, cut by suture. Suture lips unequal, medium deep in 1939, uniform and shallow in 1940, distinct, half the circumference of the fruit. Apex roundish, some pointed tips in 1939 but depressed in 1940. Pistillate point a scar. Skin color yellow to greenish yellow, blushed 4-75 percent pink to dark red. lively one year, dull another; medium thickness and toughness though occasionally tough, adherent to the skin; pubescence light, no bloom; dots few, small, mostly inconspicuous, those with color dark brown. Stem medium thick ,5 cm. long. Flesh color mostly orange-yellow, some may have greenish cast, even distribution; juice abundant, yellow; texture medium, tender, juicy, melting, occasionally some mealininess and stringiness; flavor full, sweet, subacid, mild, sprightly, aromatic; quality fair to good but mostly good. Stone free, mostly medium size, some large, ovate, plump, blunt, pitted two years smooth one, brown, suture winged. Kernel bitter.


**Comments**

1930. Fruit picked at Chico July 11. Crop normal. Fruit large, 3 1/4 oz., roundish, somewhat flattened at base and sides, diameter 2 1/4 X 2 1/4 in., stem cavity medium depth, suture prominent but shallow, apex rounded, surface smooth, pubescence light, color skin golden-yellow tinged with red where ex-
posed to sun, skin thin but tough, flesh golden yellow, soft, juicy, sweet, pit large, free. A good apricot for shipping and drying.

1932. Good. A shipment to Glenn Dale, Maryland, arrived in fair condition only.


1934. On 6/11 rated as very good quality and on 6/16 good.

1939. Fairly good quality, excellent texture and color. Much smaller this year.

1940. Promising.


Of 17 varieties rated as having commercial possibilities for the period 1935-39, Paviot, with a score of 9 of a possible ten, was placed second on the list after Real Fino (P. I. 101854), which likewise had a 9 score. This variety was described as having good quality, color, texture, etc., ripening about the same season as Blenheim and Tilton. For market use.

Of 87 seedlings and varieties rated and scored in 1941, Paviot was 7th with a rating of 123 of a possible 150 score. This was broken down as follows: keeping quality 40/40, attractiveness 20/30, flavor 15/20, size 9/10, color 6/10, quality 6/10, seed size and cavity 7/10, disease of fruit 10/10 and freestone 10/10.

From Catalog Descriptiv

1927

P. I. 65992

Paviot.
12. POIZAT

**Literature and Miscellaneous Notes**

*Prunus armenica*

Catalog Descriptiv des Fruits Adoptes par le Congres. Pomologique, Villefranche, 1927, p. 29. Poizat. Raised by M. Poizat, horticulturist at Neuville-sur-Saone (Rhone). Fruit spherical, presenting a light point toward the pistillary point. Skin straw yellow, golden, and covered with vermillion in the sun. Flesh deep yellow, breaking, well sugared and perfumed. Stone small, free, with bitter kernel. Quality very good. Maturity first fortnight of August. Shoots short, short internodes disappearing because of the number of fruits in summer, leaves wide and flattened, flowers of pinkish white. Tree very vigorous and very fruitful, suitable above all to intensive culture where it will give the best results. The fruit is particularly sensitive to Monilia and must be sprayed preventively.


Listed by 3 of 26 French catalogs examined 2/27/42. Not listed by 1 Swiss and 2 Belgian catalogs examined 2/27/42.

**Evaluation Data**

*U. S. Plant Introduction Garden, Chico, California*

P. I. 130974. Poizat. Plants received from Pepinieres A. Veauvy, Chantegrillet, Crest, France, November 29, 1948. Fruit picked at Chico July 6, 1950. Size large, over 2 1/4 inches, oval shape, skin and flesh orange color, medium to light blush, suture very shallow, quality good to excellent, sugar high, acid medium, aroma medium to medium high, juice rather dry, no fiber noticed, stone free, retention value of fruit excellent and tree good.

13. **PRECOCE DE BOULBON**

*Prunus armeniaca*

**Literature and Miscellaneous Notes**

Catalog Descriptiv Society Pomologique de France, 1927. De Boulbon (Precoce de Boulbon). Origin unknown. Very important variety around Boulbon, near Tarascon. Fruit large, a little oblong, wider at the base. A little compressed in the upper third, compressed on the faces, scarcely curving on the back, very curved at the suture, which is deep and bordered with unequal lips. Cavity moderate depth, folded, bumpy and small. Pistillary point in a considerable oblique cavity. Skin yellow, well colored with crimson in the sun with blood red spots. Flesh orange yellow, freestone, fine, melting, very juicy, sweet and perfumed. Quality very good, ripe first half of July. This variety makes pretty trees as standards. It is grown on a very important scale in the south of France and can be likewise grown near the center and west.

Bliu, Henri. *Les variétés fruitières a cultiver pour l'exportation*. Rev. hort. 80: 128-130. 1908. One of eight varieties listed as best for export. Excellent fruit, large or very large, skin smooth, orange yellow, marbled with pink and with crimson. Flesh fine, flavored, juicy and aromatic. Ripens early July. Tree very vigorous, productive, robust, form regular and splendid. Listed as earliest ripening of the 7 varieties.

Catalog of Bernay, France, 1938-39. Precoce de Boulbon. Fruit large or very large, flesh fine and perfumed. Also good for cooking. Very good. First half July (in Normandy). Follows Precoce de Kontplaisir in ripening.

Catalog of Bianchi, Italy, 1932-33. Precoce di Boulbon. Large, yellow, colored with red in the sun. Flesh very fine, very savoury, aromatic. First of July.

Catalog of Croux, France, 1938-39. Precoce de Boulbon. Early variety of prime merit, ripening second half of July. Fruit enormous, flesh fine, honeyed, very agreeably perfumed.

Catalog of Giannini, Italy, 1933-34. Precoce de Boulbon (fig.1). Fruit large, with fine flesh, very good. June-July.

Catalog of Herholdt and Sons, South Africa, 1939-40. Early Boulbon. A very early variety imported by us. Fruit is of large size, fine flavor and good quality.


Catalog of Leyba, Spain, about 1934. Precoce de Boulbon. Yellow, crimson, large, very pleasant, juicy, excellent quality. June.


Catalog of San Juan, Spain, about 1934. Precoce de Boulbon. Very large, yellow tinted with red, flesh fine, medium consistency, agreeable and melting. Mid-July.


Listed by 16 of 26 French catalogs examined 2/28/42.
Listed by 1 Swiss catalog examined 2/28/42.
Listed by 2 of 2 Belgian catalogs examined 2/28/42.
Listed by 4 of 7 Italian catalogs examined 3/2/42.
One of the 4 or 5 most popular varieties.

Evaluation Data

U. S. Plant Introduction Garden, Chico, California

P.I. 65995. Precoce de Boulbon. Plants received from Fratelli Sgaravatti, January 1926. Fruit picked at Chico 6/11/28, 6/18/30, 6/6/39, and 6/5/46 with seasons of 6/10-20/35, 6/5-10/39 and 6/5/11/46. Hangs well. Uniform size, averaging 5.0 cm. for length, 5.0 cm. diameter and 32.2 gms. in weight. Shape roundish, halves unequal. Cavity medium deep, wide, regular, flaring. Suture shallow, distinct. Apex roundish. Skin: color light yellow to yellow with up to 60 percent red blush; medium thickness and toughness; adherent to flesh; pubescence short and light; dots inconspicuous. Flesh: color yellow to orange yellow, distributed throughout; moderate juice; fine grain texture, tender, melting; flavor sweet, subacid, mild; quality fair at best but mostly fair to poor. Stone free, large, oval, plump, blunt, surface rough, brown.

Time of full bloom: 3/5/48, 3/5/50, 3/13/51, and 3/4/53, averaging 3/7 for these years; for Blenheim and Tilton 3/10 each during this same period.

Comments

1935 to 1939. Rated 2 of a possible 10 score for this period. Large pit; fair quality; cracks badly; ripens around pit first. Little or no commercial value. 1946. Soft. Mild apricot flavor. Pits tend to break off at lower one third (apical). A first picking was made on 6/5/46 and a second on 6/12/46. Ripe fruit hangs very well. Sweet but very mild. Quality fair to poor. Gets soft and mushy. Freestone.

Among a group of apricots picked on 6/5/46 and again on 6/12/46 this variety rated as one of the largest and best appearing of the group that had both yellow flesh and a blush.
Another introduction, No. 3, Boulbon (P.I.73455) has been described at Chico but apparently it is not the same variety as Precocé de Boulbon (P.I.65995). Trees of P.I. 73455 blossom a week later and ripen nearly a week later (1939) and have a pale, creamy white flesh rather than yellow to orange-yellow.

From Catalog Descriptiv 1927

P. I. 65995
Precocé de Boulbon

P. I. 73455
Boulbon

14. PRECOCE D'ESPEREN

Prunus armeniaca

Literature and Miscellaneous Data

Not listed in Catalog Descriptif des Fruits Adoptés, 1927.


Catalog Bernay, France, 1938-39. Precocé d'Esperen. Fruit large, flesh fine, juicy, good. (Varieties arranged in three groups according to sequence of ripening; this in second group with Precocé de Boulton and following Precocé de Montplaisir).


Listed by 10 of 26 French catalogs examined 2/28/42.
Not listed by 1 Swiss and 2 Belgian catalogs examined 2/28/42.

**Evaluation Data**

U. S. Plant Introduction Garden, Chico, California

P.I. 117697.  **Precoce d'Esperen.** Plants received from H. Brayard, Directeur, Station Experimentale de Marrakech, Morocco, March 9, 1936. Fruit picked at Chico 6/8/39 and 6/19/42 and 6/14/43. Season 6/5-10/39 and 6/14-18/43. Hangs well. Size variable, averaging 5.0 cm. in length and diameter, and weight of 63.5 gms. in 1939; said to be large in 1942 but no measurements given. Shape variable, mostly roundish, halves unequal. Cavity shallow, medium width, regular, flaring. Suture shallow, distinct. Apex roundish. Skin: color greenish light yellow to orange yellow, dull, blushed 5 to 10% with red; medium thickness and toughness; adherent to flesh; pubescence very light; dots few small, red-brown. Flesh: color described as yellow one year and white to orange another, unevenly distributed; juice moderately abundant, yellow; texture medium fine grained, firm, tender, mealy but juicy, melting; flavor sweet subacid, mild. Quality mostly fair. Stone free, medium to large, oval, flattened, blunt, mostly smooth but some lightly pitted, brown, slightly winged.

Time of full bloom: 3/6/50, 3/26/51 and 3/28/53 with an average of 3/20. Blenheim and Tilton for these same years averaged 3/10 and 3/8, respectively, with dates of 3/2 and 3/3 in 1950 after an accumulation of 1075 hours at or below 45° F. by February 1. By February 1, 1951, the accumulation was 766 hours and 859 hours by February 1, 1953.

**Comments.**

1939. Browning around pit. Doubtful value.
1942. Flavor needs more volume, flat. Fruit ripens unevenly. Much darkening around pit. Flesh should be much firmer in ripe fruit. Pit and cavity large. Yield very light. Vigor high. Fruit holds well on tree when ripe. Shot-hole light to medium.
1943. Crop very light. Fruit large, sweet, Tilton color, unequal halves. Tree vigorous, spreading.

Of 52 varieties and seedlings rated and scored in 1942 Precoce d'Esperen (P.I. 117697) was 35th with a rating of 76 of a possible score of 150. This was broken down as follows: keeping quality 10/40, attractiveness 15/30, flavor 7/20, size 10/10, color 4/10, quality of flesh 8/10, seed size and cavity 5/10, disease of fruit 7/10, freestone 10/10. Trevatt rated first with a score of 119/150 and Tilton 3rd with 117/150.

**Evaluation Data on a Second Introduction**

P.I. 136558.  **Precoce d'Esperen.** Scions received from Professor P. T. Anagnostopoulos, Ecole Superieure d'Agriculture, Athens, April 1940. No fruit of this introduction has been described at Chico. Time of full bloom: 3/19/48, 3/18/49, 3/7/50 and 3/19/51, with an average date of 3/15. Average dates for Blenheim and Tilton this same period are 3/12 and 3/13, respectively.
null
15. PRECOCE DE MONTPLAISIR

Prunus armeniaca

Literature and Miscellaneous Notes.

Catalog Descriptiv Society Pomologique de France, 1927. Precoce de Montplaisir. Chance seedling introduced in 1865 by M. Jacquier, fruit grower at Montplaisir, Lyson. Above medium size, regularly ovoid, suture rather narrow and fairly deep, lips unequal. Cavity regular, narrow and fairly deep. Skin downy, thin, fine, of handsome orange-yellow, washed and striped with purple and crimson in the sun. Flesh orange-yellow, compact, very melting, very juicy, deliciously perfumed, quality very good, seed bitter. Late June and early July. Tree fairly delicate, preferably grown in espalier. Standard would be unfavorable in view of its moderate vigor and its low productivity. Although it is one of the last to flower and consequently escapes spring frosts, it should always be grown in warm exposures and very temperate regions.

Catalog of Bernay, France, 1938-39. Precoce de Montplaisir. Fruit fairly large, orange-yellow, flesh very melting and perfumed. Late June, early July. ( Earliest ripening variety listed).


Not listed by Giannini, Italy, 1933-34. Ingegnoli, Italy, January 1933 and Sgaravatti, 1932-33.

Catalog of Lecolier, France, 1938. Precoce de Montplaisir. Blossoms early. Fruit medium, ovoid, pale yellow, very good. Late June, early July.

Catalog of Orero, Spain, about 1934. Precoce de Montplaisir. Mid-June. On general rather than commercial list.

Catalog of Paliez-Remy, France 1937-38. Precoce de Montplaisir. Large, reddish, very juicy, very good, productive. In 10 varieties' sequence of ripening, this is second, following Gros Precoce and preceding Souvenir d'Amic.

Catalog of Schloesser, 1938-39, Germany. Frühe von Montplaisir. Large, irregularly colored, early apricot.

Listed by 1 of 33 German catalogs examined 2/11/42.
Listed by 13 of 26 French catalogs examined 2/28/42.
Listed by 1 of 2 Belgian catalogs examined 2/28/42.
Listed by 1 of 2 Swiss catalogs examined 2/28/42.
Listed by 1 of 7 Italian catalogs examined 3/2/42.

Evaluation Data

U. S. Plant Introduction Garden, Chico, California

Suture shallow, distinct. Apex variable, rounded to somewhat flattened and depressed. Skin: color has varied from light yellow to greenish orange yellow; blush varies from light to 75 percent of surface, dull; medium thickness and toughness; adherent to flesh; pubescence short and light; dots small, inconspicuous, brown when colored. Stem medium thick, .6 cm. long. Flesh: color varies from yellow through greenish orange-yellow and orange yellow, distribution uneven; moderately juicy; texture medium. Coarse, firm, meaty, medium tender, occasionally mealy, melting; flavor mildly subacid, fair sweetness; quality fair at best mostly fair to poor. Stone generally free though a cling from one tree. Medium size, oval, plump, blunt, surface smooth, brown in color, winged. Kernel bitter.


Comments

1939. Trees at E 38-3,4. Skin does not color up until it is quite ripe. Of doubtful value. Fruit from these trees is supposed to be the same as P.I. 102435 at L 1-3 but is later and different. Tree at L 1-3. For home or local market. Of little commercial value but very attractive.

For the period 1935-39, fruit of trees E 38-3,4 rated 3 of a possible 10 score with fairly good quality, good flesh color and size but skin unattractive and lacking in color; doubtful value and use. Fruit from tree at L 1-3 rated 2 out of a possible 10 score with attractive, good size fruits. However, its rather dry, pale color, poor quality and cling stone characters make it of doubtful value. 1941. Trees E 38-3,4. Good size, fair shape. Ripens unevenly. Dull external appearance. Poor flavor, tends to be flat. Yield light to medium. Prolonged ripening. Tree vigor high, clean. Kernel bitter. Recommended for discard.

Of 87 seedlings and varieties rated and scored in 1941, Precocé de Montplaisir, E 38-3,4 was 78th on the list with a rating of 63 of a possible 150 score. This was broken down as follows: keeping quality 5/40, attractiveness 10/30, flavor 7/20, size 8/10, color 2/10, quality 8/10, seed size and cavity 5/10, disease of fruit 8/10, freestone 10/10.

There are no further notes relative to the tree at L 1-3 but from the above descriptions it appears that fruits of E 38-3,4 are more like the variety as described.
Not listed in Catalog Descriptiv des Fruits Adoptes, 1927.

Bartre: Abricot Rouge de Roussillon. Pomol. Fr. 1927. No. 10, pp. 182-184. A very old variety raised about 1830 by my grandfather, Jean Marqui, but it was not until 1840 that it appeared in the caisses of the house. It was not much planted at that time, people preferring correctly the Abricot Pêche de Nancy for regional consumption. It seems today that the Abricot Pêche is in full degeneration, at least in our region (Ile-sur-Tet), and it is now more than an amateur's variety, perfect as to quality, but of little value for commercial plantings; further, it ships poorly. Attention was not called to the Rouge de Roussillon until exportation began with the development of our railway network. Around 1860 communications to Paris were still very slow and the methods of packing defective. It was necessary, therefore, to seek fruits capable of enduring long voyages. In 1878, at the time of the Exposition Universelle de Paris, exportation took on considerable increase and the shippers of Roussillon, incited by the high return secured on the Paris markets, began to invade foreign markets like London, Cologne, etc. The prices secured on these markets, which considerably exceeded those of the Abricot Pêche and even more the Abricot Commun or d'Alexandria, which was much grown here, directed the growers toward planting of Abricot Rouge. The fruit is fairly large to large, oblong, elongated, a little rounded on the two upper faces; the stem is short, compressed in a fairly deep cavity; skin fairly thick, greenish yellow, highly colored in the sun, often dotted with rather lively red spots. Flesh is pale yellow, half-fine, very solid, but very melting when the fruit is very ripe. I add that this variety ripens very well only in the south and in warm regions. When it arrives on the market it is eminent and is always the first one sold, because of its beauty.

Tree is fairly vigorous, erect and always in form (in contrast to the Luizet, which in our regions makes drooping trees with branches drooping). The wood is coarse, deep reddish chestnut, pointed with white. The foliage is rounded, smooth, little dentate and of a handsome deep green. Flowers handsome snow white, tinted with deep pink in the sun. This variety still possesses the inestimable quality of resisting spring frosts and one generally secures three crops in four years. The set of fruit is so good that the trees frequently bear too many fruits, to the detriment of quality and size; it is not rare for a tree to bear 300 kgms. of fruit. M. Jean Badhe, at Saint Esteve (Pyrenees-Orientales), a heavy producer of apricots, has in a vineyard a tree of 6 meters tall, trunk 35 cm. diameter; in 1925 it produce 300 kgms. of fruits, sold at an average of 4-6 francs per kgm. and in 1936 it produced 345 kgms. of very fine fruits. This tree is grafted on Myrobalan and was planted in 190. In two years 200,000 to 220,000 trees of this variety have been planted in the Departement des Pyrenees-Orientales, in addition to 200 or more thousand planted in preceding years. This will make our department the largest producer of fruits in France.

Anonymous note: "May be identical with or close to variety Galétan."

Catalog of Orero, Spain, about 1934. Rouge du Roussillon. Very hardy variety being much grown in the south of France. Has the characteristic of developing its branches almost vertically, giving the tree a very good form. Great fertility, ripens very early, late May or 1st June. Fruit of good size, elongated and flattened. Attractive color, crimson in the sun. Flesh orange, juicy, and much perfumed. Agreeable flavor. Qualities which make this a fruit of first quality. Ideal for export. Under list of commercial varieties.
Listed by 1 of 26 French catalogs examined 3/2/42.
Not listed by 1 Swiss and 2 Belgian catalogs examined 3/2/42.

**Evaluation Data**

U. S. Plant Introduction Garden, Chico, California

**P. I. 117700. Rouge de Roussillon.** Fruit picked at Chico 6/14/39. Season 6/13-20/39. Drops readily. Size uniform, rather small, although first pickings tend to run smaller, averaging 3.9 cm. in length, 4.1 cm. in diameter and 27.4 gms. in weight. Shape rather o-blate, halves unequal. Cavity medium depth and width, regular, moderately abrupt. Suture shallow, distinct. Apex roundish, lightly depressed. Skin color greenish yellow, a few fruits lightly blushed, pubescence short and light, dots inconspicuous, medium thickness and toughness, adherent to flesh. Flesh color greenish yellow, the greenish part usually being next to the skin on the least mature side, juice moderate, texture stringy, tender, melting, flavor mildly sub-acid, quality fair to poor. Stone semi-cling, medium size, roundish oval, plump, blunt, surface pitted, brown.

Only the one year's fruit description at Chico is available. There are suggestions of similarity to Giletan as far as shape is concerned but differences in flesh and skin color along with size and other internal characteristics raise doubts that they are identical.

No record of time of bloom is available.