

The following were developed by Purdue University, Indiana Agr. Exp. Station, West Lafayette, Indiana 47907, United States. Donated by Jules Janick, Purdue University, Department of Horticulture, West Lafayette, Indiana 47907-1165, United States. Received 04/19/1993.

PI 590204. Malus hybrid

Williams' Pride. Pedigree - PRI 1018-101 x NJ 50 (Intro. as 'Williams Pride'. (Janick et al. 1988) Field immune to apple scab, cedar-apple rust. RESISTANCE: high level to fire blight; good level to powdery mildew. Comments:: Fruit: 67-76 mm plus; variable size; round to conic, variable shape; lime green to pale yellow ground; washed & faintly striped, bright, 70-90% med. to dark red or purple-red; cons picuous, slightly sunken lenticels; med. to coarse grained, cream colored, firm very crisp & breaking flesh; mod. to mildly sub-acid, slightly spicy, full, rich flavor; juicy; excellent summer dessert quality. Suggested for advanced commercial testing on soils where nutrient deficiencies do no predispose trees to bitter pit. Not recommended on MM- 111 rootstock or under high nitrogen fertilization.

PI 590205. Malus hybrid

Co-op 24. Pedigree - N.J. 125355 x 'Prima' (Williams et al. 1984) Field immune to apple scab. RESISTANCE: High to powdery mildew; moderately to fire blight. Susceptible to cedar-apple rust. Comments:: Fruit: 64-70 mm; variable, oblate-round or short-conic and slightly lobed, wide calyx cavity w/open calyx; green-yellow to pale yellow ground; bright glossy finish; washed to 75- 95% med. to dark red to purple-red, very attractive; fine grained, pale yellow to cream colored, firm, very crisp and breaking flesh; mildly sub-acid, slightly spicy, slightly mod. cropping. Matures 1/2 - 1 wk before Delicious. Tree: Mod. vigor, slightly upright. 1 1/2- 2 mos in storage, flavor breaks down to aldehyde & becomes unpalatable.

PI 590206. Malus hybrid

Co-op 25. Pedigree - PCF 2-134 x PRI 669.205 (669NJ5) (Williams et al. 1984) Observed to be susceptible to apple maggot in late-season unsprayed blocks. Comments:: Fruit: 76 mm+; round-short-conic; green-yellow to yellow ground; mod. to bright finish; slightly splashed, washed 75% to 90% light to med. red to orange; mod. grained, pale yellow to cream colored, extremely, very crisp & breaking flesh sweet to mildly subacid, slightly spicy, fruity, rich, pleasant flavor; juicy. Open calyx tube. Somewhat bland at harvest, flavor improves after a month in storage; retains quality in cold storage for 7+ mos. One of the longest storing selections to originate from PRI program. Fruit hangs well. Matures 1 1/2 wk before Delicious. Tree: mod. vigor.

The following were developed by U. of Illinois, Urbana, Illinois, United States. Donated by Jules Janick, Purdue University, Department of Horticulture, West Lafayette, Indiana 47907-1165, United States. Received 04/19/1993.

PI 590207. Malus hybrid

Co-op 26. Pedigree - 'Starking Delicious' x PRI 610-2 (Williams et al. 1984) Field immune to apple scab; highly resistant to: powdery mildew, cedar-apple rust, fire blight. Comments:: Fruit: variable size & shape; 64-77mm; round or short-conic to long-conic; green-yellow to pale-yellow ground; very bright, glossy finish; washed 75-100% med. red, attractive; fine grained, cream colored, firm to crisp, slightly tender flesh, texture varies; sweet to mildly sub-acid, somewhat bland, please flavor; juicy. Quality peaks after harvest. Fruit hangs well. Matures with Delicious. Tree: moderate vigor, annual heavy cropping. Insufficient storage life. Testing on dwarfing rootstocks has shown tendency for