

## Harvest Maturity Report #3



August 21, 2013

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This is the third Apple Maturity Report for the 2013 harvest season. Reports will be sent out every week, with supplemental reports during peak season if needed.

- **Jersey Macs** - Picking finished, reports of very good quality.
- **Paula Reds**- First pick should be complete. **There are reports of serious fruit drop on this variety.** It should be a multiple pick variety, and this year it is especially evident. For some, 20-30% are fully mature and dropping if not treated with a stop-drop material. The weather has helped with coloring on most of the remaining fruit. So growers should be finishing harvest very soon. The main maturity indices for this variety are the changing of the background color from green to creamy yellow, apples loosening on the stem, a starch reading near 3.0, and pressures between 15-16 psi.
- **Zestar** – **This new tasty summer apple is a multiple pick variety, and first pick is occurring now.** Color is very good. Flavor is very good, brix is around 13% on apples I looked at this week, with pressures in the 14-15 pound range. The starch index is between 3 and 4.
- **Ginger Golds** – see page 2-3.
- **Bartlett Pears** – The bulk of Bartlett pears for processing should be picked next week. They should be in the 16-18 pound range for harvest.

### Overall Maturity Issues:

Normal? As of now, we seem to be right on target for a “normal” harvest maturity window, at least for the early varieties. So dig up your records of harvest dates for varieties on your farms- a good starting point would be to average the dates from the years before 2007. We’ve not had a “normal” year since before then!

**Weather Forecast** The quite warm (upper 80s today Wednesday) temps should be leaving us for a bit, with lower 80s for tomorrow with a 40% chance of (Thursday) afternoon thunderstorms. It's looking to be cooler Friday/Saturday with highs in the 70s with 50s at night. We're looking at mainly a mix of sun/ clouds, with moderate winds now through the weekend. Monday and Tuesday of next week have highs back in the upper 70's and low 80s for most of our region, but with warmer (mid and low 60s) nighttime temps. Chances for showers Sunday through Tuesday are currently predicted at only 20-30%. Thus the weather looks conducive to harvest activities.

## **Ginger Gold – Harvest for CA beginning next week for most**

There has been some progression in maturity in GG's this week, but most of them are still not ready. Earlier sites for select markets may begin earlier next week, with the bulk of picking for most growers not beginning until at least later next week. Pressures are coming down, brix is coming up, and some fruit seems to be starting background color change. The main maturity index for Ginger Golds is the change in ground color; from green to cream (earlier harvest, longer storage) or cream to yellow (short-term storage) and the development of varietal flavor. **Best (short-term storage) eating quality is achieved when harvest is delayed until fruit background color fades to white/cream color and fruit take on a yellowish appearance.** However, degree of acceptable color change will depend on your market. Early harvested fruit respond well to Smartfresh™ and CA. A bright yellow coloring indicates fruit have become over-mature. Individual fruit that are noticeably more yellow than the rest on the tree usually suffer from moldy core and will breakdown in storage and during marketing. Pickers should be instructed to discard these diseased apples. And moldy core was seen in a number of samples this week. Pick based on your marketers recommendations.

Harvest maturity report subscription reminder – tell a friend. Call or email Kim Hazel to subscribe at 585-798-4265 ext. 26, [krh5@cornell.edu](mailto:krh5@cornell.edu).

18 Ginger Gold blocks tested in Western NY on August 19 & 20, 2013

Index	August 19 & 20, 2013		August 13 & 16, 2012		August 24-25, 2011		August 17, 2010	
	Average n=18	Range	Average n=16	Range	Average n=11	Range	Average n=15	Range
Firmness (lb.)	19.2	17.4-24.0	20.6	19.1-22.8	19.5	17.3-21.2	16.9	16.1-17.9
Soluble Solids (%)	10.3	8.6-11.6	12.6	10.8-15.4	10.5	9.0-12.7	10.7	9.5-12.0
Starch Index	1.7	1.0-2.3	1.2	1.0-2.1	1.4	1.1-1.6	1.5	1.1-1.8

## Reminders

Please follow recommended maturity indices for each variety in addition to consulting with your marketer. Make sure there is adequate varietal flavor prior to harvest. **While I realize inventories are very low and the large demand for fresh apples have marketers screaming for fruit, picking under-mature fruit will only kill repeat sales.**

**Variation between individual blocks and orchards always occur.** Because of this inherent variation, the average maturity index readings of several grower blocks (as developed by the regional testing program) has often provided a better guide to harvest than readings from individual orchards. BE SURE TO CONSULT WITH YOUR MARKETER – **before harvesting the block.**

**Crop load effects maturity.** Trees with lighter crop loads, along with stressed trees (i.e. drought and frost damage/loss) and very young trees usually mature earlier. Maturity is usually delayed in trees carrying a larger crop.

**The harvest maturity report for next week (8/28) will focus on testing data for Ginger Gold, while starting testing for Marshall Macs and Gala.**