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The Hunt Institute for Botanical Documentation, a research division of Carnegie Mellon University, specializes in the history of botany and all aspects of plant science and serves the international scientific community through research and documentation. To this end, the Institute acquires and maintains authoritative collections of books, plant images, manuscripts, portraits and data files, and provides publications and other modes of information service. The Institute meets the reference needs of botanists, biologists, historians, conservationists, librarians, bibliographers and the public at large, especially those concerned with any aspect of the North American flora.

Hunt Institute was dedicated in 1961 as the Rachel McMasters Miller Hunt Botanical Library, an international center for bibliographical research and service in the interests of botany and horticulture, as well as a center for the study of all aspects of the history of the plant sciences. By 1971 the Library's activities had so diversified that the name was changed to Hunt Institute for Botanical Documentation. Growth in collections and research projects led to the establishment of four programmatic departments: Archives, Art, Bibliography and the Library.



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23 November 1972

Dr Wilson Popenoe  
Antigua  
GUATEMALA

Dear Dr Popenoe,

Stuart Dawes tells me you are interested in the varieties of temperate fruits which grow in New Zealand.

I am enclosing some reprints which describe the different kinds of stone fruit we grow in this country. We grow most of the standard and better known commercial varieties of both pip and stone fruit.

The Auckland Province has mild winters but the southern part of the South Island has rather cold winters with quite severe late spring frosts.

The well known peach Redhaven fruits grows well in both the North and South Island, as does the Japanese plum variety Santa Rosa. Golden Delicious and Jonathan apples also do well in both Islands.

I understand you grow the Florida selection of peaches in Guatemala. We do grow one of their peaches namely Flordawon. This peach ripens in Auckland the 20th November at practically the same time as Le Vainqueur (Victor). This Florida selection is not the quality or size of conventional peach varieties.

I would be very grateful for reprints describing temperate fruit growing in Guatemala, especially any information on stone fruits.

Yours faithfully,

A. Farmer  
Stone Fruit Specialist

Antigua, Guatemala, 19 January 1973

Mr. Albert Farmer,  
Plant Diseases Division  
Auckland New Zealand.

My dear Colleague:

Please accept my apologies for the delay in answering your letter of 23 November, with which you enclosed some good reading. Right off the bat, it strikes me that you do not have to worry so much as we do about "low chilling varieties", though we are coming to feel that chilling is by no means the whole story. But you don't seem to have to worry as we do about peaches of the Elberta type - which we cannot grow at all - not about apricots, which we cannot grow successfully nor about cherries, ditto, nor about European plums.

You ask for publications about Deciduous Fruits here in tropical America. There is not a great deal of information in print, but fortunately I still have a copy or two of the little paper I published in The Journal of the American Pomological Society of which I have been a member since about 1910. I will make a few comments on this paper, based on information I have been picking up these past few years here in the highlands of Guatemala.

Apples: We are still going strong on Winter Banana, because it is a vigorous grower, has a low chilling requirement, bears well and eats pretty well - though we all agree that it is not as good a dessert apple as Wealthy, our variety of second importance right now. I note that more than half of the apples the Ministerio de Agricultura are propagating right now, for general distribution, are Winter Banana and

Winter Banana seems to be a somewhat better keeper and shipper than Wealthy, and quality is not too important as yet. Most of the apples sold in Central America are Delicious from the Pacific Coast of the USA (I have just seen figures in the American Fruit Grower to the effect that 40 percent of the apples sold in the US are Delicious, but I can name half a dozen I prefer, e.g., McIntosh, Golden Delicious, Gravenstein and Jonathan. Now as to rootstocks, we went crazy over the Malling Mertens ten years ago because woolly aphid is such a pest here, but as the late and beloved Dr H B Tukey wrote me, Malling Merten rootstocks are for the lads who want a few trees for the back yard and are prepared to treat them as carefully as they do their orchids. We are using commercially vegetatively propagated material from some of the old seedling apples introduced in Colonial times, plus what we call cider mill seedlings in the States, and trusting to chemical control of woolly aphid of which very little has been done as yet.

As for pears, we were not getting along well as long as our native *Crataegus stipulosa* was the only rootstock. We started using French pear seedling, probably Barlett, and have not done too well. In the last five years we have begun to use *Pyrus calleryana* in quantity with highly satisfactory results. As to pear varieties, most of those which are being propagated today are the "large" and the "round" mentioned in my paper, but some years ago I introduced Baldwin from Florida which looks good, and more recently a pear which is said to be  $\frac{3}{4}$  Anjou and  $\frac{1}{4}$  Gerber, because Anjou is such a delicious pear and Gerber gives us a little Oriental bleed which is good because the oriental pears succeed at somewhat lower elevations - perhaps 1000 feet - than the Europeans, some which e.g. Bartlett need close to 8000 feet. We have under trial a number of other hybrids from Tennessee and Florida.

As for peaches, we seem right now to be up the creek without a paddle. We cannot grow what I call the North China group but we have



thousands of seedlings in Central America of what we call the south China or Honey group. As you know, the boys in Florida (mainly Ralph Sharpe who helps us muchly) and one or two men in California have produced a lot of hybrids with low chilling requirement. Our first one to be planted commercially on a small scale was Floridaawn, which started off wonderfully as far as productiveness and quality are concerned, but has the typical honey "beak" which makes it impossible to handle in the market. Several others such as Floridaqueen (quality not too good) and Floridaed and others started off well and we thought we were set; but what happened? These Florida varieties which have a very low chilling requirement are giving us two good crops or not more than three and then passing out of production. Ralph Sharpe writes they are worried also in Florida though his varieties are remaining in production two or maybe three years longer than they do with us. We may have to fall back, for melting-flesh peaches on local selections. Our big need is for "canning clings"; we cannot use anything from California. There are lots of local seedlings which turn out a canned product about as good as Del Monte, but we are not sure they are going to be very productive. We have 25 or more selections under trial, budded on Okinawa, Nemaguard and local seedlings.

Plums of the Japanese group do so well we already have more than the local market will take at a good price. I think right now Mariposa is becoming the favorite; Santa Rosa is giving us trouble; seems to go out of production at ten or twelve years of age but I feel it may be a matter of pruning and will happen to any of the plums if we don't prune for young wood once in a while, which has never been done here commercially. No more yellow plums being planted, and no European plums will bear anything here

Plums do not seem to have much of a future here, commercially. What people want is apples and they want handsome ones, with plenty of red on them - just as they do in the States, with exception of the fine all yellow varieties like Golden Delicious which is a magnificent and high y popular apple. I think in the end we are going to do a great deal with pears, at 6500 feet and above. We dont have to worry much about fire blight; climate is in our favor. No rain during the flowering season. We dont have any Nectarines commercially; Ralph Sharpe's Sunred started off with a bang, but stopped bearing after the second crop. Maybe we can find out what is the matter.

Well, that's about where we stand today. Please tell Stuart Daves my last Fuerte fruit dropped a month ago and yesterday I picked the first Hass. I am afraid it is going to be hard to sell Hass locally because it does not meet my standard for a popular fruit in Latin America; it must be large, highly colored, and sweet. Flavor doesn't seem to be important. And we are having a tough tough time establishing the fine fiberless mangoes in Guatemala; we have lots of seedlings which are big and just as sweet; no one seems to worry much about fiber. Please tell Stuart also that I received the check for postage on material I have sent and it almost knocked the cashier of the bank off his hig steel when I turned it in. First check he had ever seen from any place farther away than Acapulco, I guess..

Faithfully yours,

Wilson Popeoë -  
Director Emeritus