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THE GRAPEVINE

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PEAR HARVEST

Most pear cultivars should not be allowed to ripen on the tree. They should be picked while still firm and ripened after harvest. Tree-ripened fruits are often of poor quality because of the development of grit cells and the browning and softening of the inner flesh. Pears ripen from the inside out and waiting until the outside is completely ripe will often result in the interior of the fruit being mushy and brown. Commercial growers determine the best time to harvest pears by measuring the decrease in fruit firmness as the fruit matures. This varies with growing conditions and variety. A Magness meter is used for testing and measures the pressure needed to push a 5/16-inch tip a specified distance into an individual fruit. Home gardeners use other indicators:

1. A change in the fruit ground color from a dark green to light green or yellowish green. The ground color is the "background" color of the fruit.
2. Fruit should part easily from the branch when it is lifted up and twisted.
3. Corking over of lenticels. Lenticels are the "breathing pores" of the fruit. They start out as a white to greenish white color and turn brown due to corking as the fruit nears maturity. They look like brown "specks" on the fruit.
4. Development of characteristic pear aroma and taste of sampled fruit.

Pears will actually be of higher quality if they are cooled immediately after harvest. Temperatures between 31 and 50 degrees will work with the warmer temperatures actually reducing the amount of chilling needed. Just don't go over 50 degrees. Homeowners may want to use a refrigerator, if possible. The amount of chilling required varies by cultivar from 2 days to several weeks. Pears ripen in one to three weeks after being removed from storage if held at 60 to 65 degrees F. They can then be canned or preserved. If you wish to store some for ripening later, fresh-picked fruit should be placed in cold storage at around 31degrees F and 90 percent humidity.

Placing fruit in unsealed gallon plastic bags can provide the necessary humidity. Ripen small amounts as needed by moving them to a warmer location and holding them at 60 to 65 degrees F. Ripening at too high a temperature (75 degrees F and higher) may result in the fruit breaking down without ripening.

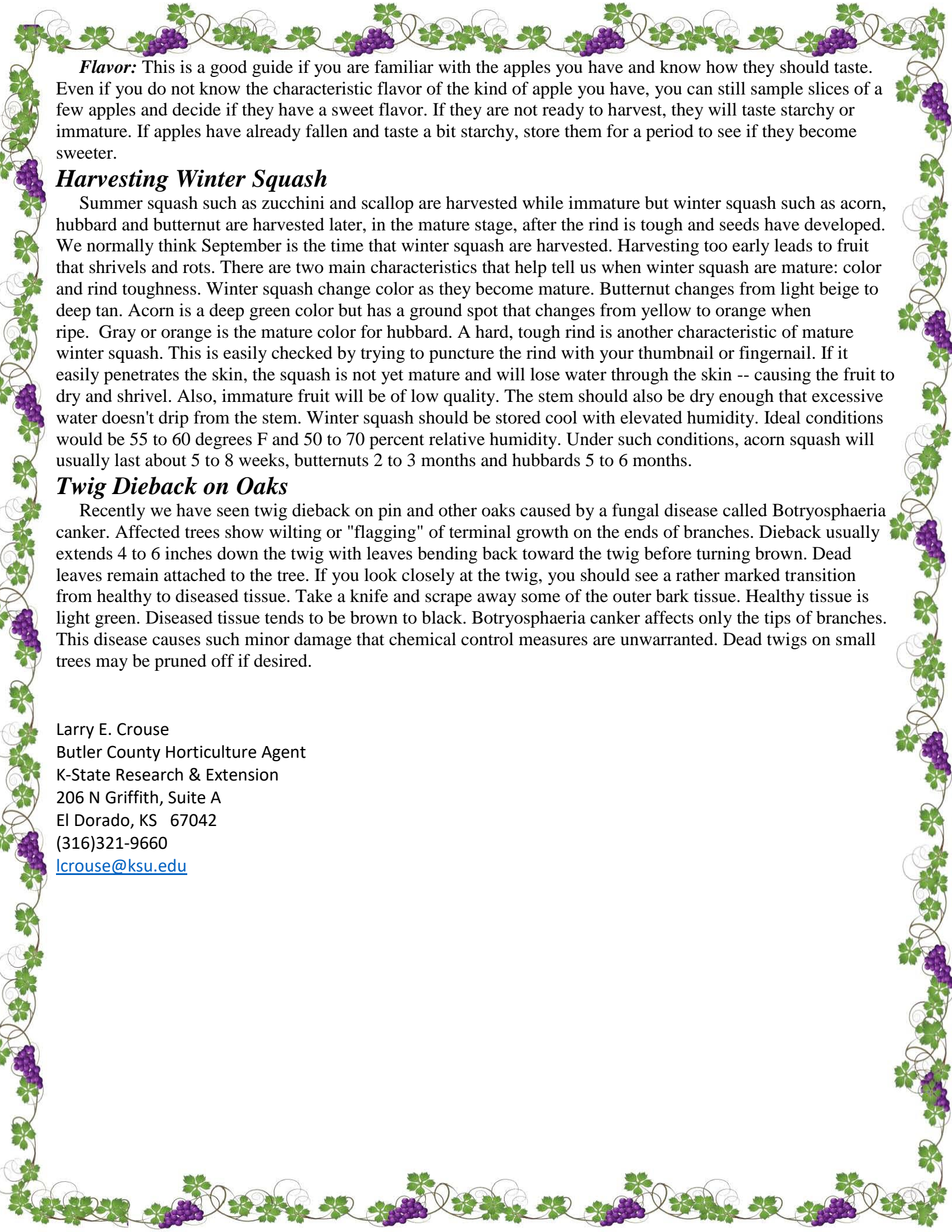
When Are Apples Ready to Pick?

Apples mature over a long period of time depending on variety. Some varieties such as Lodi can mature in July and others as late as October or even November. Here are some guides to help you decide when to pick your apples. Days from bloom: The number of days from bloom is a reliable guide for general maturity time, but weather conditions will have some influence. Some kinds of apples and approximate days from bloom to maturity are Jonathan, 135, Delicious, 145, Golden Delicious, 145, and Winesap, 155 days. This process may be quicker than usual due to the hot weather this year.

Flesh color: As apples mature and starches change to sugars, the flesh changes from very light green to white. When you cut a thin slice and hold it up to the light you can see the difference.

Seed color: The seeds of most apples change from light green to brown as the fruit ripens. This indicator should be combined with other changes since it is not absolute. The flavor of the apples, the change in color of the stem and calyx basins and flesh color are important in deciding if apples are ready to harvest.

Color change: As apples mature, the skin color in areas of the stem and the calyx basin at the bottom of the apple turns from an immature green to a light-yellow color. Some apples will develop a red skin color over the majority of the fruit before they are ripe, so this is not a reliable indication of maturity.



Flavor: This is a good guide if you are familiar with the apples you have and know how they should taste. Even if you do not know the characteristic flavor of the kind of apple you have, you can still sample slices of a few apples and decide if they have a sweet flavor. If they are not ready to harvest, they will taste starchy or immature. If apples have already fallen and taste a bit starchy, store them for a period to see if they become sweeter.

Harvesting Winter Squash

Summer squash such as zucchini and scallop are harvested while immature but winter squash such as acorn, hubbard and butternut are harvested later, in the mature stage, after the rind is tough and seeds have developed. We normally think September is the time that winter squash are harvested. Harvesting too early leads to fruit that shrivels and rots. There are two main characteristics that help tell us when winter squash are mature: color and rind toughness. Winter squash change color as they become mature. Butternut changes from light beige to deep tan. Acorn is a deep green color but has a ground spot that changes from yellow to orange when ripe. Gray or orange is the mature color for hubbard. A hard, tough rind is another characteristic of mature winter squash. This is easily checked by trying to puncture the rind with your thumbnail or fingernail. If it easily penetrates the skin, the squash is not yet mature and will lose water through the skin -- causing the fruit to dry and shrivel. Also, immature fruit will be of low quality. The stem should also be dry enough that excessive water doesn't drip from the stem. Winter squash should be stored cool with elevated humidity. Ideal conditions would be 55 to 60 degrees F and 50 to 70 percent relative humidity. Under such conditions, acorn squash will usually last about 5 to 8 weeks, butternuts 2 to 3 months and hubbards 5 to 6 months.

Twig Dieback on Oaks

Recently we have seen twig dieback on pin and other oaks caused by a fungal disease called *Botryosphaeria* canker. Affected trees show wilting or "flagging" of terminal growth on the ends of branches. Dieback usually extends 4 to 6 inches down the twig with leaves bending back toward the twig before turning brown. Dead leaves remain attached to the tree. If you look closely at the twig, you should see a rather marked transition from healthy to diseased tissue. Take a knife and scrape away some of the outer bark tissue. Healthy tissue is light green. Diseased tissue tends to be brown to black. *Botryosphaeria* canker affects only the tips of branches. This disease causes such minor damage that chemical control measures are unwarranted. Dead twigs on small trees may be pruned off if desired.

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