

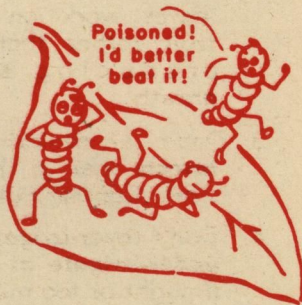
Do's and Don't's for Delicious

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do's

1. Fertilize sometime during the period of December, January, or February when the **ground is not frozen** to be sure fertilizer is available early in the growing season.
2. **Remove filler trees** before they seriously crowd permanent trees. Tree spacing improves color.
3. **Control leaf pests and diseases.** Leaf feeding insects and diseases strike the tree at a vital spot. Mites, aphids, and mildew are especially bad offenders.
4. Irrigate all the soil **evenly**.
5. Grow a **cover crop** to help reduce the nitrogen content of the soil in August and September.
6. **Thin** fruit moderately.
7. Have pickers empty sand from boxes **before** filling.



don't's

1. Don't fertilize in the **summer** or **late spring**. Late tree growth will interfere with color development.
2. Don't **over prune**. Quality fruit results from a maximum time in which the healthy leaves work on the fruit rather than in producing shoot growth.
3. Don't let **devitalizing insects** get a head start. Control mites early.
4. Don't **over-irrigate** part of the year and **under-irrigate** at other times. Injury from drought or too much water may continue for 3 or more years after the trouble is corrected.
5. Don't allow cover crop to **sap strength** which tree badly needs during first half of season.
6. Don't grow **over-sized** fruit. Aim to have your fruit peak at about 100 size.
7. Don't use **dirty** picking boxes. They start decay.



do's

8. Pick when fruit is **mature** irrespective of color. It may be necessary to pick **more than once**, especially with Delicious to be held after the first of the year. Complete picking within 7-10 warm days' time in any one orchard.



9. As fruit is being picked, **segregate weak fruit from that suitable for long storage**; store the two kinds separately.

10. Move Delicious from **tree to cold storage** within 24 hours after

picking if you wish to market after the first of the year.

11. Lower storage temperature to 30° throughout the entire box **within three days** after the fruit enters cold with the exception of Jonathan and overripe fruit.
12. **Segregate** for prompt **packing** and shipping lots which are not suitable for long holding. This may require separate picking of the lightly loaded trees.

don't's

8. Don't allow hormones to be the excuse for **delaying picking** too long after fruit is fully mature. Hormones prevent dropping but they do **not prevent ripening**.

9. Don't permit pickers to mix windfalls with good fruit.

10. Don't forget that the Delicious variety must have a **lot of reserve** to live through normal wholesaling and retailing delays. Don't ship riper than firm for eastern markets.



11. **Don't stack** fruit so **close** that cold air cannot reach center of each box. Leave at least two inches spacing between stacks.
12. Don't think that all Delicious are suitable for long holding. If for any reason a Delicious is not hard enough for long holding, it should be **shipped not** later than for the Thanksgiving trade.

do's

13. Size fruit carefully. Pads are **not** a **substitute** for correct sizing.
14. Avoid **bruises** as well as **skin breaks**. "Lenticel decay" often starts in bruises.
15. Use a sodium silicate washing solution heated to 90° to 100° in preference to cold acid for decay reduction.
16. **Sort out rots** before they reach the washing machine solution.
17. Measure the temperature at the **core**. As far as storage is concerned the apple is no colder than its core.
18. Keep storage air **circulating** at 32 linear feet per minute.
19. Bring apples into cold storage as soon as possible after picking. **Nothing you do in storage will replace what you lose while apples are under the tree.**



don't's

13. Don't use the power of the lidding machine to force incorrectly sized and placed apples into position. **This is the surest way of bruising.**
14. Don't use washing machines that **dent the fruit.**
15. Don't use **polluted washing and rinsing solutions**. They infect the bruises with decay.
16. Don't let the fruit stand in a **warm moist atmosphere** to germinate mold spores.



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