On October 9, photos of eight varieties were taken at State Bog. In addition, photos of Stevens, Howes, and Early Black were taken at Rosebrook Bog (Ben Lear at that location have been harvested). Fall frost tolerance is estimated based on the color of the fruit. That color development is a reflection of the internal biochemical changes in the fruit that lead to a tolerance of increasingly lower temperatures during the fall. Tolerance should be estimated by looking down into the canopy - do not remove fruit for examination. The photos below represent what you would see looking down at the fruit. Photos were taken using the camera on an iPhone.

When viewed from above, all varieties appear either dark red or deep red (maroon). All varieties except Howes and Stevens have reached their maximum tolerances. Stevens at State Bog and at Rosebrook have reached 22°F. Note that by late October, the tolerance for Stevens rises back to 23°F. Howes at both locations are at 23°F. In some years, as Howes move to deep red (maroon), they can tolerate temperatures as low as 20°F. See photo captions for specific variety and location tolerances.

ALWAYS CHECK THE TOLERANCE ON YOUR BOGS.


Ben Lear have been harvested at Rosebrook Bog.

Ben Lear, 24°F, State Bog, 10/9. Maroon stage. Note: Ben Lear never tolerate temperatures below 24°F.
Stevens, 22°F, Rosebrook Bog, 10/9. Maroon stage. Note that tolerance will rise back to 23°F in late October.

Crimson Queen, 24°F, State Bog, 10/9. Maroon stage. Note: like Ben Lear, Crimson Queen never tolerate below 24°F.

Mullica Queen, 24°F, State Bog, 10/9. Deep red stage. Note: like Ben Lear, Mullica Queen never tolerate below 24°F.
Note: like Ben Lear, Demoranville never tolerate below 24°F.

Note: like Ben Lear, GH#1 never tolerate below 24°F.