

Frost tolerances - Fall 2019 #6 – final for 2019
October 15, 2019

On October 15, photos of Stevens and Howes were taken at Rosebrook Bog – Ben Lear and Early Black have been harvested at that location. Photos of those 4 varieties plus Crimson Queen, Mullica Queen, and Demoranville were taken at State Bog. **This is the final set of photos for the season.**

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.

Ben Lear is at its full tolerance (24°F) at State Bog, as are Crimson Queen, Demoranville, and Mullica Queen (all 24°F). Early Black at State Bog are at 23°F tolerance. Stevens (22°F) and Howes (23°F; maybe as low as 20°F) were fully mature at both locations. By this time next week, the tolerance for Stevens should be considered to have returned to 23°F based on a state of late maturity. In 2 weeks, Howes tolerance should be considered to be 23°F.

ALWAYS CHECK THE TOLERANCE ON YOUR BOGS.

Early Black has been harvested at Rosebrook.



Early Black, 23°F, State Bog, 10/15.
Maroon.



Howes, 23°F, Rosebrook Bog 10/15.
Maroon.



Howes, 23°F, State Bog 10/15. Maroon.

Ben Lear has been harvested at
Rosebrook Bog.



Ben Lear, 24°F, State Bog, 10/15.
Maroon.



Stevens, 22°F, Rosebrook Bog 10/15.
Maroon.



Stevens, 22°F, State Bog 10/15.
Maroon.



Crimson Queen, 24°F, State Bog 10/15.
Maroon.



Demoranville, 24°F, State Bog 10/15.
Maroon.



Mullica Queen, 24°F, State Bog 10/15.
Maroon.