



# 'St-Jean d'Orléans' Strawberry

Shahrokh Khanizadeh and Martine Deschênes, Audrey Levasseur, Odile Carisse, Marie Thérèse Charles, Djamila Rekika<sup>1</sup>; Louis Gauthier and André Gosselin<sup>2</sup>; Rong Tsao and Raymond Yang<sup>3</sup>; Jennifer DeEll<sup>4</sup>; J. Alan Sullivan<sup>5</sup>

- 1- Agriculture and Agri-Food Canada, Horticulture Research and Development Centre, 430 Gouin Blvd., St-Jean-sur-Richelieu, QC, Canada, J3B 3E6
- 2- Les Fraises de l'Île d'Orléans Inc., St-Laurent, Île d'Orléans, QC, Canada, G0A 3Z0
- 3- Agriculture and Agri-Food Canada, Food Research Program, 93 Stone Road West, Guelph, ON, Canada, N1G 5C9
- 4- Ontario Ministry of Agriculture and Food, Box 587, 1283 Blueline Rd & Hwy #3, Simcoe, ON, Canada, N3Y 4N5
- 5- Department of Plant Agriculture, University of Guelph, Guelph, ON, Canada, N1G 2W1



## Introduction

'St-Jean d'Orléans' is a new June bearing strawberry cultivar (*Fragaria x ananassa* Duch.) released by Agriculture and Agri-Food Canada, Horticulture Research and Development Center, Quebec. 'St-Jean d'Orléans' was introduced because it has large, very firm, light red shiny fruit, (Fig.1), with excellent shelf life and resistance to leaf diseases.

The selection was named after the village of St-Jean located on l'Île d'Orléans, where the selection was tested.

Fig. 1. Fruit of 'St-Jean d'Orléans' strawberry



## Origin

'St-Jean d'Orléans', tested as FIO9623-43, is a selection resulting from a cross (Fig. 2) made in 1996 between 'L'Acadie' and 'Joliette'. 'St-Jean d'Orléans' has been tested since 1997 at the Agriculture and Agri-Food Canada sub-station in L'Acadie, Quebec; in controlled semi-commercial sites by our private partners Les Fraises de l'Île d'Orléans in Île d'Orléans, Quebec (latitude 46°N, longitude 71°W) and in Europe by Meiosis Ltd. (Bradbourne House, Stable Block, East Malling, Kent ME19 6DZ). The data presented here are from replicated trials in commercial fields (Les Fraises de l'Île d'Orléans Inc., St-Laurent, Île d'Orléans, Quebec) during 1999-2003.

## Description and Performance

Plants of 'St-Jean d'Orléans' are vigorous, have a flat to flat-globose growing habit, and produce four to five inflorescences per crown. They can tolerate winter air temperatures below -30°C with a 10 cm straw mulch cover. Petioles are short with three, medium to dark green, cupped and obtuse leaflets, with slightly acute teeth. The terminal leaflets have a 1.15 - 1.20 length: width ratio and the flowers are perfect.



'St-Jean d'Orléans' produces attractive medium to large size, light red, shiny fruit. The fruit shape is mainly globose-conic. The flesh is light to medium red almost throughout and very firm. Fresh fruit have a long shelf life and can maintain quality and appearance for up to 5 days at room temperature, making it superior to 'Kent' for shipping.

## Availability

Nonexclusive multiplication licenses can be obtained from Agriculture and Agri-Food Canada, Saint-Jean-sur-Richelieu, Quebec. European nurseries may obtain a multi-plication license from Meiosis Ltd. (Bradbourne House, Stable Block, East Malling, Kent, UK ME19 6DZ). A limited number of plants are available for research purposes from the corresponding author (SK).

'St-Jean d'Orléans' produces a higher yield compared to 'Yamaska', 'Mira', 'Honeyoye', 'Kent' and 'Annapolis'. 'St-Jean d'Orléans' is also firmer than 'Kent', with similar flavor but lighter skin color. 'St-Jean d'Orléans' is an early-mid season cultivar. Fifty percent of the primary fruit ripen by June 27, which is similar to 'Kent' at the sub-station in L'Acadie, and production peaks were reached on the same day as 'Kent'. It is less susceptible to leaf diseases, compared to 'Kent'. The susceptibility to leaf scorch (*Diplocarpon earlina* Ell. & Ev.) and leaf spot (*Mycosphaerella fragariae* (Tul.) Lindau) of St-Jean d'Orléans was ranked as moderate to low in trials conducted since 1997.

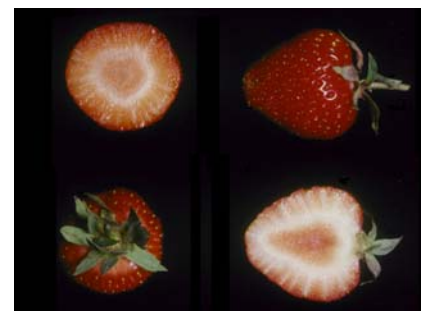


Fig. 2. Pedigree of 'St-Jean d'Orléans' strawberry

