

# Eden apple hangs on into the snows of winter

By Dick Lehnert  
Assistant Editor

It takes some bravado to name an apple Eden, as in "the Garden of," evoking the memory of the original apple of worldly temptation fame.

That Eden is "the" original apple is doubtful, but there is no doubt it is an "original apple" – as in novel and unique.

One of its potential niches is as a candidate for "ice cider" and "ice wine."

The picture on the screen told a story. There was the tree, with no leaves, standing in foot-deep snow, hanging full of bright red apples. The picture was taken Dec. 15 in Canada's Quebec province.

The apple was released in 2004 by Agriculture and Agri-Food Canada's Horticultural Research and Development Center at St.-Jean-sur-Richelieu, Quebec. The center bred the variety. It was described by Shahrokh Khanizadeh, who directs the research at the center and is an associate professor at Laval University and the current president of the Canadian Society for Horticultural Science. He spoke to the National Association of Strawberry Growers in Savannah, Ga., in January.

"Eden is a dessert apple with improved firmness and crispness, high quality flesh and much longer shelf life than McIntosh and Cortland," according to its official description. "The fruits have superior flavor and do not fall from the tree at maturity. The flesh is juicy, firm, crisp and resistant to bruising. No browning occurs after cutting, making it an excellent candidate for fresh fruit slices, fruit salad, dried apple chips and processing for juice and cider."



Eden apples hang on trees after leaves are gone and snow arrives.

The "no browning" effect is thought to be because of its very low level of phenols, Khanizadeh said.

"The flesh is white, juicy, firm, crisp yet melting and fine textured. No browning occurs for several days after the flesh is cut with a stainless steel knife, and it remains white until completely dried at room temperature, probably due to its low level of phenolic compounds."

On a scale where Eden measures 50, Cortland is 80, Royal Gala 118 and McIntosh 142 in phenol content.

Eden was tested as SJCA38R6A74, originating from a cross between Linda and Jonamac. Trees are described as upright

to upright-spreading, semi-vigorous, with wide branch angles. Trees are hardy in Quebec, where the average winter minimum temperature is minus 13 °F. There have been no signs of powdery mildew or fire blight infections on leaves during the evaluation period. Fruits are susceptible to scab, similar to Macspur, McIntosh and Cortland.

Flowering starts five days before McIntosh. The flavor is very aromatic, sweet and acidic at optimum maturity, which is at the end of September – one week after McIntosh.

Eden fruits are oblate and sometimes lopsided and irregular. The fruits are attractive, Khanizadeh said, medium to large in size, with an average of 150 grams (6 ounces) in Quebec and 220 grams (a half pound) in British Columbia. The color of the skin is washed out (faded) and solid dark red over a greenish-yellow ground.

Eden is recommended for fresh eating, fruit salad and processing (dried apple

chips). The fruits keep their firmness, juiciness and flavor very well in standard cold storage for four to five months, Khanizadeh said.

Fruits are susceptible to bitter pit, especially if the season is dry and no irrigation is provided. Fruits are resistant to water core.

"The yield is very similar to Macspur but, unlike Macspur, they do not drop at maturity but stay on the tree for several weeks after – even at minus 4 °F – which

might make Eden a good candidate for ice cider production," Khanizadeh said.

Virus-free budwood is available from the Canadian Food Inspection Agency Centre for Plant Health, 8801 East Saanich Road, Sidney, B.C., Canada, V8L 1H3. Non-exclusive multiplication licenses can be obtained from AAFC at Saint-Jean-sur-Richelieu (Quebec).

For more information, visit [www.cyberfruit.info](http://www.cyberfruit.info) or e-mail [Khanizadehs@agr.gc.ca](mailto:Khanizadehs@agr.gc.ca).

## ► WAGES

Continued from page 40

the ballot," he said.

Relatively few Michigan workers are paid the current minimum wage. Still, polls indicated that more than three-quarters of Michigan voters approved increasing the minimum wage, and the petition drive had the backing of labor unions and the Michigan Democratic Party.

The National Federation of Independent Business (NFIB) opposed the minimum wage hike, noting that since Michigan is "rock bottom in many rankings of business climate when compared to other states, any state ballot proposal that would hike Michigan's minimum wage sends another negative

message to job providers and boosts costs to small business."

Hoekstra echoed those sentiments. Michigan ranks 47th in creating new jobs, he said, adding that the state's Department of Environmental Quality "makes it a tough place in which to do business" and that "we can be successful here, but we can't be ruled by the unions."

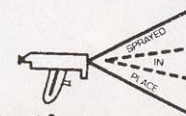
"The 'good things' UAW did for Flint and Detroit, the same strategies used to build that are being used to build the state," he said. "Who wants to live in Detroit or Flint?"

NFIB saw the main threat of raising the minimum wage as the ballot initiative, not legislation, especially in Michigan's Republican-controlled Legislature.

## Attention Fruit Growers

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