

# Golden Pershaw

seed of a new winter melon  
of good eating quality released

Glen N. Davis

The golden pershaw is a new melon, seed of which was released by the Department of Vegetable Crops, University of California, in the fall of 1952.

The Golden Pershaw belongs in the winter melon group which includes Honeydew, Crenshaw, Persian, and Casaba. The word Pershaw was derived by combining parts of the two names, Persian and Crenshaw.

The Golden Pershaw, in common with the other melons of this group, requires a relatively long season to reach maturity—about 115 days from the date of planting. Golden Pershaw will compete in the same markets with Honeydews, Crenshaws, Persians, and Casabas.

The exact parentage of the Golden Pershaw is not known. It originated from an off-type melon—a chance hybrid—found in a field of Crenshaw melons near Knights Landing, Yolo County, in 1944. Seven years of self-pollination and selection from the single original fruit resulted in the Golden Pershaw.

Golden Pershaw plants are large and vigorous with large leaves resembling those of the Crenshaw melon. The fruits are rather large, slightly greater in polar diameter—7½" to 9"—than in equatorial diameter—7" to 8". Fruits when mature weigh eight to 10 pounds, occasionally slightly more. This melon does not sunburn when exposed to the sun.

Externally the melons are free from sutures, the skin color at maturity is golden yellow, and the netting resembles that of the Persian melon, although somewhat more sparse. The fruits turn loose from the vine when fully mature.

Internally the edible flesh is very thick, the color is peach, the seed cavity is medium in size and dry. The flesh resembles that of the Crenshaw in texture and flavor. It is quite sweet—soluble solids 12.0% to 14.0%.

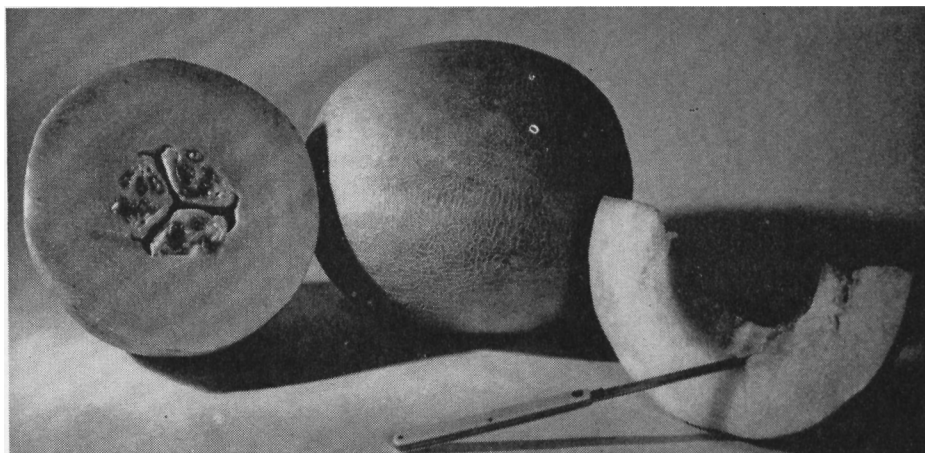
The Golden Pershaw reaches its highest eating quality if picked a few days

before it reaches full maturity or the full slip stage. If allowed to reach full maturity on the vine the flesh adjacent to the seed cavity becomes somewhat soft. Once picking starts, the fruits should be picked at least two and preferably three times each week until harvest is completed to prevent some of the fruits from becoming overripe. The harvest period for a single planting usually extends over a three to four weeks period.

For shipment to distant markets the melons should be harvested when the change in external color from green to golden yellow is about half completed. Tests have indicated that when picked at this stage and held at about 41° F the Golden Pershaw will continue to ripen slowly and maintain its high quality for approximately two weeks.

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The Golden Pershaw, a new winter melon of good eating quality.

## AVOCADO

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chlorosis has occurred to any extent in only five.

Whether the cause of the disorder is the same in all cases observed is not certain. There is a close correlation between the calcium reserve of the soil in the plots and the incidence of a type of chlorosis referred to as lime-induced chlorosis. Soil survey maps indicate that soils in three of the plots are highly calcareous. The other chlorotic plot and the nursery are saline. Other plots, where the soils are low in calcium and total salinity, have been free from this disorder. However, yellowing and leaf burn may result from any number of different causes.

The fact that chlorosis has not been

noted to any great extent in commercial orchards in the past, except when planted in obviously high lime soils, may be due to the almost exclusive use of Mexican rootstocks. Moreover, affected trees on this stock seem to recover within a short time, hence may not attract attention.

The variability in chlorosis within seedling progeny of the same variety is apparent. In all of the plots in which the disorder has occurred, normal and affected trees, about 20' apart and on the same rootstock variety, have been observed. This can be because of soil variation, but a similar situation existed in the nursery where the plants were only about one foot apart. Soil variability alone does not explain this behavior so it raises the question of the genetic factor in seedlings.

Seedlings of a given variety vary more

or less in leaf, fruit characters and growth habit even if the seeds are obtained from a single tree; each seedling is a different variety although some of the progeny may closely resemble the parent tree. In view of this situation it is likely that genetic variation among seedlings of a given variety would account for differences in degree of susceptibility to chlorosis. To prove this assumption would require extensive tests.

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*Avocado growers, A. J. Borchard, E. C. Borchard, M. R. Walker, R. T. Hodges, and F. Blower co-operated in the investigations reported above.*