

# New Jersey News

## Richard G. Obal, NJ County Agricultural Agent Passes

Richard G. Obal, 73, of Howell passed away on Wednesday, June 30, 2021 at CentraState Medical Center, Freehold Township. He was born and raised in Sayreville before settling here. Rich received his Bachelor's degree from C. W. Post College and continued his education at Rutgers University earning his Masters degree in Horticulture. He was the agricultural and natural resources agent for Rutgers Cooperative Extension of Monmouth County for 34 years prior to his retirement in 2011. Rich was responsible for establishing many important regional education programs in nursery, greenhouse, landscape, and turf management, and implemented the Monmouth County Master Gardener program in 1999.

He received numerous awards throughout the years including the Blue Ribbon Award from the American Society of Agricultural and Biological Engineers, the Distinguished Service Award and Achievement Award from the National Association of County Agricultural Agents, the James T. Howard Team Award from the Monmouth County Water Resources Association, and the Outstanding Professional Conservation Award from the NJ Association of Conservation Districts. His job provided the title of associate professor at Rutgers, and teaching was

his passion.

Rich was a modest person, with a plethora of knowledge and an engaging persona. He was admired by many, would help anyone who came to him and seemed to specialize not only in conservation but in people also.

Richard was preceded in death by his parents,

Walter and Helen Obal, and his wife, Diana "Tish" Obal, in 2009. He is survived by his friend, Sue Malmi; his siblings, Walter Obal and his wife, Kathryn of Monroe, Christine Geene and her husband, Matthew of Gainesville, VA, and Joseph Obal and his wife, Joan of Sayreville; nieces and nephews, Walter Obal, Jr. and his wife, Louise of Plainsboro, Debbie Bertone and her husband, Kevin of Groveville, Tom Obal of Monroe, and



Anthony Obal and his wife, Dawn of Palm Coast, FL, Kenneth Obal and his companion, Brooke Tomczik of Old Bridge, and Garrett Geene, Jr. and his wife, Patti, and Brandon Geene and his wife, Theresa, all of Gainesville, VA; and great nieces and nephews, Jason Bertone, Juliann Bertone and her husband, Sam Hitchcock, Garrett Geene, Jr. and his wife, Amanda, Christine Geene, and Laura Tindal and her husband, Kenneth.

For information, or condolence messages to the family, visit [www.claytonfuneralhome.com](http://www.claytonfuneralhome.com)

# 2021 Apple Cultivar Evaluation

**Win Cowgill**

*Professor Emeritus Rutgers, Win Enterprises International, LLC*

Evaluation is underway of 32 selections, including 16 named cultivars from MAIA (Midwest Apple Improvement Association) at a test orchard located in Baptistown, Hunterdon County, New Jersey. Also included are numbered selections and named cultivars from the Cornell University and the University of Minnesota breeding programs, as well as some named standards for comparison. Emphasis on delivering education and recommendations to growers in NJ and the Northeast, evaluations will be added to the apple

testers data base on-line at <http://appletesters.net/>.

This project has is currently supported by the MAIA -Midwest Apple Improvement Association Wafler Nursery, the NJSHS in 2020 and Win Enterprises International, LLC. A tall spindle apple system was established in 2018 and 2019- with selections. Trees are planted 2.5' by 12'. Additional cultivars were added in 2020 and 2021. The planting now totals 300 trees.

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MAIA12 (Summerset) ripens with Honeycrisp.



AutumnCrisp (NY674C) /B.9 ripens mid to late September in Northern NJ. AutumnCrisp was released by Cornell University. It is a sweet-tart apple with excellent texture.





Partial overview of apple test plots in Baptistown, NJ tall spindle 2.5' x 12'.



MAIA-L (Ludacrisp) ripens 3 to 4 weeks after Golden Delicious and about a week before MAIA1 (Evercrisp).



MAIA-SM (SweetMAIA) was first picked in 2021 on August 19. It will hang on tree for 2+ weeks in excellent condition. This photo was taken on September 3, 2021.



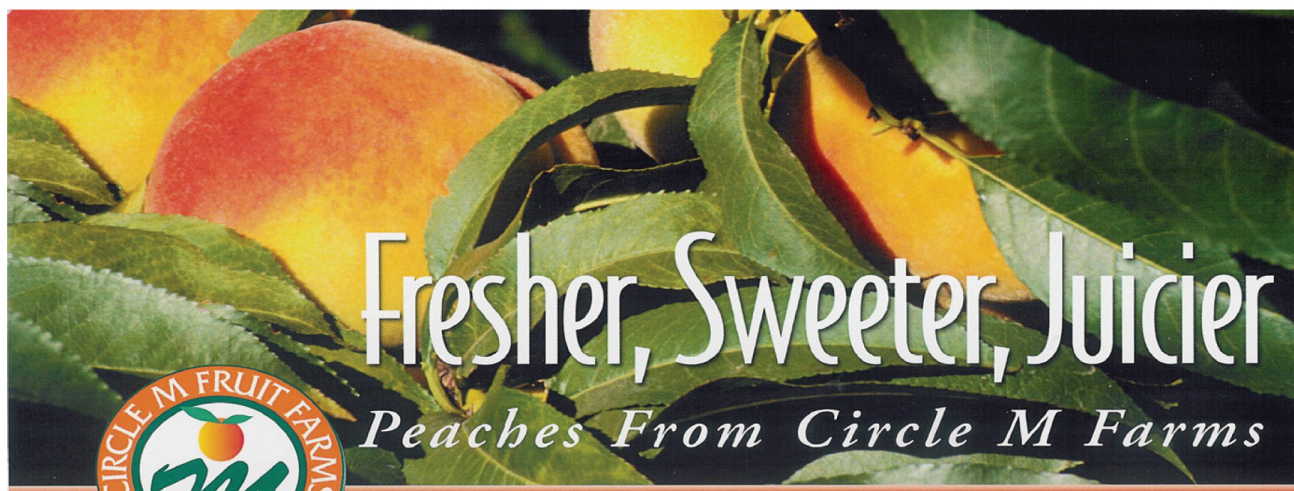


MAIA-L (Ludacrisp)/B9 on 3-year-old trees.



Blondee is a limb sport of Kidds D-8 Gala discovered in 1998 in Portsmouth, Ohio. It was patented and marketed by International Plant Management (<https://intplant.com/index.php/cultivars/apples/blondee>). It is a very attractive yellow apple that ripens just before or with Gala. It is managed just like Gala. It was cropped for 6+ years at Rutgers Snyder Farm, and it bears annually like gala. The clear yellow fruit has a smooth finish and non-prominent lenticels. The flesh is exceptionally firm for an apple in this season and has a sweet, and crunchy texture. Its shelf life in common storage is easily several months and has been held for 12 months.





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