New Jersey News

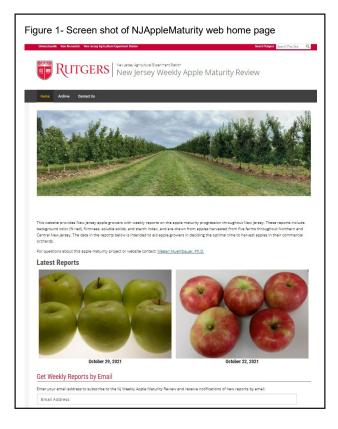
New Apple Maturity Web Site for New Jersey Growers

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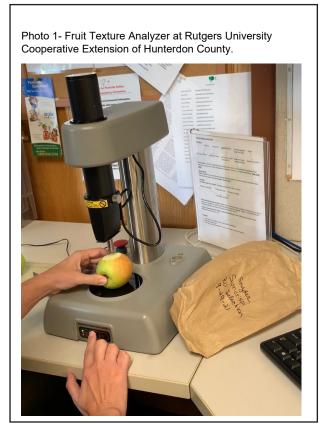
We launched a new website this past September titled 'New Jersey Weekly Apple Maturity Review <u>https://njapplematurity.rutgers.edu</u>

The website (Figure 1) provides New Jersey apple growers with weekly reports on apple maturity progression throughout New Jersey. The purpose is to aid growers throughout the



region in making decisions on when to harvest their apples. Maturity indices reported through this website include background color (% red), firmness (lbs), soluble solids (% sugar), and starch index.

Firmness is being tested using a newly purchased automated Gus GS-15 Fruit Texture Analyzer pictured below Photo 1.



Growers can access the website <u>https://njapplematurity.rutgers.edu</u> and they can subscribe to weekly reports (see Figure 2) by submitting their E-mail address at the bottom of the webpage as seen above. Note that growers must respond to the con irmation E-mail sent to their inbox to be subscribed.

Universitywide New B	runswick New Jersey	Agricultural Experim	ent Station				Sea	arch Rutgers Search T	nis Site 🛛 🖸
RUTGERS New Jersey Agricultural Experiment Station New Jersey Weekly Apple Maturity Review									
Home Archive	e Contact Us								
• <u>cripps pink</u> >	or 20	2021							
Location	Variety	Fruit Diameter (in)	Soluble Solids (% Sugar)	Pressure (lbs)	Starch Rating	Percentage of Red in Surface Color	Tasting Notes	Comments	Photo
Optimum:			12-14% SSC	13-15 Ibs	6-7				
Hackettstown	Brak City Fuji	3.4″	12%	12.2	7.2	60%	Sweet	Ready to Pick	800
Hackettstown	Granny Smith	3.5″	11.3%	13.5	4.3	20%	Tart and a Little Starchy	Needs a Few More Days	Sec.
Pittstown	Gold Rush	3.3″	13.2%	15.6	4.2	10%	Tart and Sweet	Needs Another Week	-
Pittstown	Granny Smith	3.1″	12.3%	14.2	4	5%	Crisp and Tart, Somewhat Sweet	Needs a Few More Days	and the second
Pittstown	Pink Lady (Cripps Pink)	3.1″	9.5%	15.4	6	60%	Sweet and Tart	Needs Another Week	006
Princeton	Stayman- Winesap	3.3″	10.9%	15	2.3	70%	Tart and Starchy	Needs Another Week or Two	255
Princeton	Granny Smith (Older Trees)	2.9″	10.7%	14	4.1	10%	Mildly Tart	Needs Another Week or Two	100
Princeton	Granny Smith (Younger Trees)	3″	9.5%	13.2	3.7	5%	Very Tart, Starchy	Needs Another Week or Two	-
Princeton	Pink Lady (Cripps Pink)	2.75″	10.9%	15.7	3.8	40%	Slightly Sweet	Needs Another	206

Tom Evans, Long Time Farmer in Pittstown, NJ Passes at 98

Thomas Rice Evans, Jr., age 98 years, of Pittstown, NJ, passed away peacefully on November 2, 2021, surrounded by his loving family.

Tom was a long time farmer and salt of the earth in Franklin Township, Hunterdon County, NJ. He grew field crops, strawberries and vegetables. He loved horticulture and just wanted to grow crops. In his last 15 years he added 2 greenhouses to his farm operation to grow fresh vegetables. Active in the community, Tom was loved by farmers and all that met him.







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