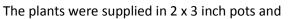
Juneberry Update – 2006-2010

In the orchard at CREC, Juneberries are considered to be an important crop due to local and state-wide interest. Therefore, our five selections: Honeywood, JB30, Martin, Smoky and Thiessen are arranged as a randomized complete block variety trial with five plants per experimental unit and four replications. There are 100 plants in the trial, which was planted in 2006.





were 6- to 18-inches tall. The planting area was prepared by killing the vegetation with glyphosate in a two-foot wide strip the length of the row. Planting holes were hand dug, about the depth and width of a shovel, and the plants were set into the holes about one-inch deeper than in the pot. Wood chips were applied 2- to 3-inches deep and gradually widened over the years as the plants grew.

In the first season, the plants did not appear to add much growth and this was noted as normal by other growers. In spring 2007, however, 32 plants that looked supple failed to leaf out. Research indicated that this was caused by wooly elm aphids that had fed on the new root hairs the previous summer and sapped the plants' strength. Replacements were ordered but Martin and Thiessen were not available. In 2008, several more plants had failed and in total, 37 plants were replaced. Beginning in 2007, an insecticide named Admire was applied as a once-a-year drench around the base of the plants in late June or early July. In 2009 and 2010, only small, non-bearing plants received the insecticide as larger, healthy Juneberries can withstand some aphid root feeding. In fall 2010, 22 plants were still classified as having low vigor; four plants had very low vigor.



Small amounts of fruit were produced in 2008, but most was removed or enjoyed by birds. In 2009, we harvested the first true crop of 43 pounds. Weather conditions became favorable just as blossoms opened in 2010 and the harvest was 161 pounds in July. The trial is picked three times, 3 to 5 days apart, which is sufficient for all of the varieties except Honeywood and possibly Smoky, which ripens later. Honeywood ripens unevenly; in 2009, it was estimated that 10% of the crop was left behind.

Smoky and Honeywood have what some describe as a traditional flavor – the fruit is denser and has a vegetal flavor. However, Canadian

friends like it best. JB30, Thiessen and Martin have larger, juicier fruit, but the flavor is milder and the fresh favorite for CREC visitors.

	Harvest 2009 (lbs)			Harvest 2010 (lbs)			Comments
	7/17	7/21	7/24	7/7	7/12	7/16	
Honeywood	10.1	4.8	3.8	14.3	20.0	3.1	Traditional flavor, longer
	_			_		_	ripening period. U Pick.
JB30	6.3	1.2	.4	26.7	10.6	0.3	Newer, sweeter, more juicy and mild
Martin	1.4	.2	.05	10.0	3.6	0.3	Newer, sweeter, more juicy and mild
Smoky	1.4	1.5	1.9	6.4	25.7	11.1	Traditional flavor, longer ripening period.
Thiessen	7.5	1.7	.4	22.5	6.6	0.3	Newer, more juicy and mild, the sweetest variety