

## Juneberry Update – 2013

The Juneberry crop was good this year and four of the five varieties performed well. The exception this year was again, ‘Smoky’ as it just does not finish ripening.

In the photo on the *right*, you can see that the berry color is quite reddish. It will get a bit darker than this but except for the king berry, the rest just do not achieve the dark blue color that we expect. The flavor is correspondingly weak,

It is confusing since ‘Smoky’ is considered the main crop on many farms in Canada and we are not that much warmer here in North Dakota. We will be irrigating half of the Juneberry trial this summer, so in the next few years we will see if that changes anything.



In 2013, I sprayed the plants for flower thrips and also for entomosporium leaf and berry spot. I ordered my fungicide as samples through a colleague and I didn’t get it in time to apply the (first) silver tip application. There was some indication of infection but any leaves that were affected and turned yellow were shed by early July and the plants looked very nice in mid-summer. I did not apply a post-harvest treatment. There was almost no juniper-apple rust due to the dry conditions this year.

The plants are pretty tall now. In some places, I had to tape half-poles onto our bamboo poles to make the nets were tall enough this year. I hope to get out into the orchard early enough this coming spring to prune these plants. I’ve never pruned the Juneberries except for a bit of tidying – they grow quite loosely and openly. Our 2012 field day speaker, Steve Fouch, recommended pruning, starting when the plants are 4 years old. Richard St. Pierre’s manual recommends the same thing. In previous years, I have run out of time to prune because I can’t get into the orchard gate very early but last fall, I set the gate so that I should be able to shovel it open this spring.

	Harvest 2012 (lbs)			Harvest 2013 (lbs)			Comments
	7/2	7/10	NA	7/17-19	7/20-25	NA	
<b>Honeywood</b>	60.9	11.5		25.3	61.5		Traditional flavor, longer ripening period. U Pick.
<b>JB30</b>	62.8	4.3		73.1	0		Sweeter, more juicy and mild
<b>Martin</b>	49.2	6.3		55.6	0		Sweeter, more juicy and mild
<b>Smoky</b>	18.0	55.9		28	74.7	<i>a.</i>	Traditional flavor, difficult to finish ripening. <i>Most disease and insects.</i>
<b>Thiessen</b>	65.5	5.4		66.3	0		More juicy and mild, the <i>sweetest variety</i>

- a. We carefully picked 1 set of 5 ‘Smoky’ plants the first day, but it was too difficult to select the ripe fruit. There was still more fruit after the 2<sup>nd</sup> picking but it were not worth the time. Birds and guests finished the harvest.*