

The flesh of the *Spanish* group is red in color and hard, and the skin is noticeably pubescent. The tree is large, vigorous, and adapted to the warmer localities. The typical varieties are: Blood Cling and Indian.

The fruit of the *Chinese Cling* group is dull in color, with a thin skin, and flesh that is white or yellow, juicy, fine-grained, and of good quality. The leaves are large. Most of the commercial varieties are found in this or in the *Persian* group. Typical varieties are: Chinese Cling, Carman, and Greensboro. The Elberta is probably a cross between Chinese Cling, and Early Crawford. These varieties tend to have a long rest period.

The *Persian* group includes all varieties originating from the importations out of Persia by way of Italy, Great Britain or the Colonies. The typical varieties are: Alexander, Early Crawford, Late Crawford, Hale's Early, St. John, Susquehanna, Tuscan, Phillips,⁴ Heath, Foster, Lemon Cling, Salwey, and the somewhat newer midsummer varieties; Paloro, Hauss, Gaume, Johnson, Walton, and Sims. As with the North China group the varieties of this group also drop their leaves early and have a rather long rest period.

Suitability of the Variety for a Purpose.—Since peaches are raised for drying, shipping, canning, or for home consumption, it is necessary to select varieties that are best suited for these special purposes. The condition of the market has much to do with the way the fruit is sold or used. Some orchardists, therefore, prefer to raise freestone varieties that may be dried, or sold fresh. Clingstone varieties are used mostly for canning, although a very few are shipped as fresh fruit.

Canneries use yellow-fleshed clingstone peaches. The canners' standard calls for a firm peach with a golden color, of good symmetrical size, without red at the pit, and the pit should be small.

Among the yellow clingstone varieties, the Tuscan and Phillips were formerly preferred because they interfered less with the canning of pears, plums and cherries in July, and because desirable midsummer varieties were not then available. The midsummer varieties such as the Hauss, Paloro, Peak, Johnson, Gaume and Sims, however, are increasing in popularity. The Tuscan and Phillips appear to be losing favor with the canners at present, due to defects such as splitting of the pit and gumming of the fruit. The Tuscan is also objectionable because of the red color of the flesh near the pit, which causes a colored syrup.

⁴ The varieties, Phillips, Paloro, Hauss, Gaume, Johnson, and Walton originated in Sutter County, California.