

curl. The fruit is also shipped satisfactorily and is a good yellow-fleshed, freestone canning peach. It is not especially attractive externally and is not adapted for sale as a dessert fruit. Under certain conditions it splits at the pit and the halves tend to be unequal in size.

*Paloro*.—The Paloro originated as a chance seedling in a dooryard at Gridley and was later named by Frank A. Dixon. The name is a contraction of two Spanish words: "palo" meaning tree, and "oro" meaning gold; therefore, Paloro means "gold tree." It was first propagated in 1912. The fruit is large and round, yellow in color, with slight blush on the sunny side. The flesh is clear yellow in color to the pit, firm, and withstands handling well, and is an excellent mid-summer canning variety, in demand by the canners. The tree is vigorous and productive, but is subject to peach rust and mildew and tends to drop the fruit somewhat prematurely. The Peak closely resembles the Paloro and may be the same variety, or strain, with slightly later ripening characteristics.

*Phillips (Phillips Cling)*.—This variety originated as a chance seedling in California in the orchard of Joseph Phillips of Sutter County, about 1885. It was discovered in a cannery by Mrs. E. Hailstone and was first propagated by J. T. Bogue of Marysville, California. This is the most popular yellow clingstone variety in the state. The fruit is large, with excellent flavor, highly yellow-colored and with a firm flesh. The flesh has no red color at the pit, and the stone is small. It is one of the best canning peaches. It ripens progressively so that picking can be extended without loss due to dropping from the tree. The fruit is subject to gumming, which may result in serious losses.

*Salwey*.—The Salwey was originated in England by Colonel Salwey who raised it about 1844. The fruit is very late in time of ripening and hence valuable in extending the freestone peach season. Its exceptional adaptability to many soils and climates make it widely grown in England, France and the United States. The trees are vigorous, hardy and productive. The fruit, however, is neither attractive enough in appearance, nor high enough in quality to be a first class dessert variety. The flesh becomes dry with overmaturity and is red at the pit.

*St. John*.—This variety originated in New Orleans over 100 years ago. It is fairly early in season of ripening, of good quality, yellow flesh, and freestone. It is satisfactory for shipping and for home use. The trees are hardy, but somewhat unproductive and lack in vigor under certain conditions. The fruits tend to be medium to small in size.