Frost tolerances - Fall 2018 #4 October 2, 2018

On October 2, photos of eight varieties were taken at State Bog. In addition, photos of Stevens, Howes, and Early Black were taken at Rosebrook Bog (Ben Lear at that location have been harvested). Fall frost tolerance is estimated based on the color of the fruit. That color development is a reflection of the internal biochemical changes in the fruit that lead to a tolerance of increasingly lower temperatures during the fall. Tolerance should be estimated by looking down into the canopy - do not remove fruit for examination. The photos below represent what you would see looking down at the fruit. Photos were taken using the camera on an iPhone.

Cool nights this past week led to significant advances in fruit color. Many varieties had reached their lowest tolerances. The exceptions were Howes, Stevens, and Grygleski #1, all of which were at least fully red but had not reached their potential full color. See photo captions for specific variety and location tolerances.

ALWAYS CHECK THE TOLERANCE ON YOUR BOGS.



Early Black, 23°F, Rosebrook Bog, 10/2. Deep red (maroon) stage.



Early Black, 23°F, State Bog, 10/2. Deep red (maroon) stage.



Howes, 24°F, Rosebrook Bog 10/2. Dark red stage.



Howes, 25°F, State Bog 10/2. Red stage. Note: color is less advanced here.



Ben Lear have been harvested at Rosebrook Bog.



Ben Lear, 24°F, State Bog, 10/2. Deep red stage. Note: Ben Lear never tolerate temperatures below 24°F.



Stevens, 23°F, Rosebrook Bog, 10/2. Deep red stage.



Stevens, 23°F, State Bog, 10/2. Deep red stage.



Crimson Queen, 24°F, State Bog, 10/2. Dark red (maroon) stage. Note: like Ben Lear, Crimson Queen never tolerate below 24°F.



Mullica Queen, 24°F, State Bog, 10/2. Deep red stage. Note: like Ben Lear, Mullica Queen never tolerate below 24°F.



Demoranville, 24°F, State Bog, 10/2. Deep red (maroon) stage. Note: like Ben Lear, Demoranville never tolerate below 24°F.



Grygleski #1 (GH), 25°F, State Bog, 10/2. Red stage.