Fruit maturity

Plums
As cherry harvest comes to an end, Japanese plums will begin to ripen. Early Golden will be the first in the Highmoor Farm orchard, and should be ready for a first pick by the end of next week. The Plum Production Guide can be found at the website: https://extension.umaine.edu/publications/2034e/
The last section is a description of our varieties and approximate ripening dates.

Apples
The first of our summer apples will be ready for a first pick sometime in the next two weeks. Pristine, is beginning to have acceptable quality.

Pears
Now is the time to begin pressure testing pears to schedule harvest. Both the Magness-Taylor pressure tester or an Effigi type can be used to test fruit. When flesh firmness decreases to 15 lbs. or less, fruit are ready to pick for short term cold storage. The hot weather can delay ripening, so harvest time can vary from year to year. We have a small collection of pears with a bad case of psylla, so there will be no pear pressure tests to report.

More information can be found on firmness and harvest times of pear varieties at the postharvest website: https://extension.umaine.edu/fruit/harvest-and-storage-of-tree-fruits/

For pears, the most commonly used indicator of when to harvest is flesh firmness. When stored for a long or short time, pears should be harvested when they are still firm and green to prevent internal breakdown. Pears harvested ripe turn brown in the core after a short time in cold storage. Consequently, pears are picked before they are considered ready to eat, and when the flesh has reached a certain stage of firmness. The optimum firmness at harvest varies according to variety.

<table>
<thead>
<tr>
<th>Flesh firmness of pears that corresponds with harvest time for cold storage.</th>
<th>Pounds</th>
<th>Kilograms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bartlett</td>
<td>17 – 23</td>
<td>7.7 – 8.6</td>
</tr>
<tr>
<td>Bosc</td>
<td>13 – 15</td>
<td>5.9 – 6.8</td>
</tr>
<tr>
<td>Clapp’s Favorite</td>
<td>17 – 19</td>
<td>7.7 – 8.6</td>
</tr>
<tr>
<td>D’Anjou</td>
<td>13 – 15</td>
<td>5.9 – 6.9</td>
</tr>
<tr>
<td>Flemish Beauty</td>
<td>10 – 13</td>
<td>4.5 – 5.9</td>
</tr>
<tr>
<td>Packham’s Triumph</td>
<td>13 – 15</td>
<td>5.9 – 6.9</td>
</tr>
<tr>
<td>Starkrimson</td>
<td>17 – 19</td>
<td>7.7 – 8.6</td>
</tr>
</tbody>
</table>
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