

Further Investigations on the Harvesting, Storing, and Ripen- ing of Pears from Rogue River Valley



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SUMMARY

(1) Time of picking affects materially the dessert and keeping quality of all varieties of pears.

(2) The length of the period during which pears of first-class quality can be harvested from any given orchard varies considerably with varieties.

(3) Of the several tests of maturity considered, the so-called pressure test proved to be the most reliable for all varieties.

(4) The desirable pressure range for each of the chief varieties of the Rogue River Valley and suggestions for the use of the pressure test are given.

(5) The order in which the chief varieties of the Rogue River Valley should be harvested so as to obtain the best dessert and storage quality is given attention.

(6) Temperature after picking is the most important single factor affecting the keeping of pears. When long keeping is desired, immediate refrigeration is essential.

(7) Pears ripen less rapidly on the trees than they do when picked and left out of doors at the prevailing temperatures.

(8) It is obvious from the results of these tests that pears have a rather definite storage life. They can be held in cold storage for a limited period and then must be removed and disposed of. When they are kept in cold storage beyond their normal storage life, they do not ripen properly upon removal. While they may appear to be in good condition, upon removal to warm temperatures the skin "scalds" or turns brown, the flesh remains hard, a foul odor is developed and core breakdown may occur.

(9) The approximate length of time each variety may be safely held in cold storage is given.

(10) Storage humidities varying between 78 and 85 percent are necessary to prevent excessive loss of weight or wilting, if the fruit is to be in storage for any length of time.

(11) Pears are sensitive to odors and should not be stored in the same room with strong-smelling products.

(12) Pears do not ripen properly under normal cold storage conditions and attempts to ripen them at cold storage temperatures may result in serious losses. To obtain quality, the fruit should be removed from cold storage and allowed to ripen at living-room temperatures. These tests have shown that temperatures varying between 60° and 70° F. are satisfactory for the ripening of pears.

(13) Pears ripen quickly at temperatures between 60° and 70° F. The length of time the fruit has been in cold storage apparently has but little influence on the time required to ripen at the higher temperatures.

(14) With a combination of prompt cold storage and ripening at high temperatures as the occasion demands, the marketing season of most varieties of pears can be extended over a comparatively long period of time.

Further Investigations on the Harvesting, Storing, and Ripening of Pears from Rogue River Valley

By

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INTRODUCTION

Scope of investigations. Studies relating to the harvesting, storing and ripening of pears from the Rogue River Valley were undertaken by the Oregon Experiment Station in 1917 and have been in progress since that time. Reports have been published from time to time, but the present bulletin deals with new data obtained during the seasons of 1926, 1927, and 1928, on such varieties as Anjou, Comice, Bartlett, Seckel, Howell and Winter Nelis. Results on Bosc are not included, since data from similar tests with this variety were given in Oregon Experiment Station Bulletin 228, entitled, "Investigations on the Harvesting and Handling of Bosc Pears from the Rogue River Valley."

Although many factors relating to the handling of pears received attention during these investigations the present report is confined largely to (1) the influence of time of picking, (2) the determination of maturity, (3) the influence of temperature and humidity on pears in storage, (4) the maximum storage life of the various sorts, and (5) the conditions of ripening under which pears develop quality. The data presented are derived from more than 1,600 lots of Rogue River Valley pears.

Cooperation received. The Fruit Growers' League of the Rogue River Valley cooperated closely with the Oregon Experiment Station in carrying on the work reported here. To make the work possible this organization, together with the Medford Precooling and Cold Storage Company, constructed at their own expense several experimental rooms in which temperature and humidity conditions could be controlled. Individual growers and shippers also made valuable contributions, often at considerable expense to themselves.

Terminology. In reporting upon the various phases of these experiments a number of terms are employed that may require explanation. This is true particularly of some of the expressions used in describing quality and condition. The term "prime condition" as employed here refers merely to that stage of maturity when the fruit is ready for eating. It is not used to describe quality. The term "very good" is used to designate maximum flavor and aroma and is applied only to the lots that possess full quality for the variety. The term "good" is used to describe fruit that is marketable but that is slightly less desirable than that which is "very

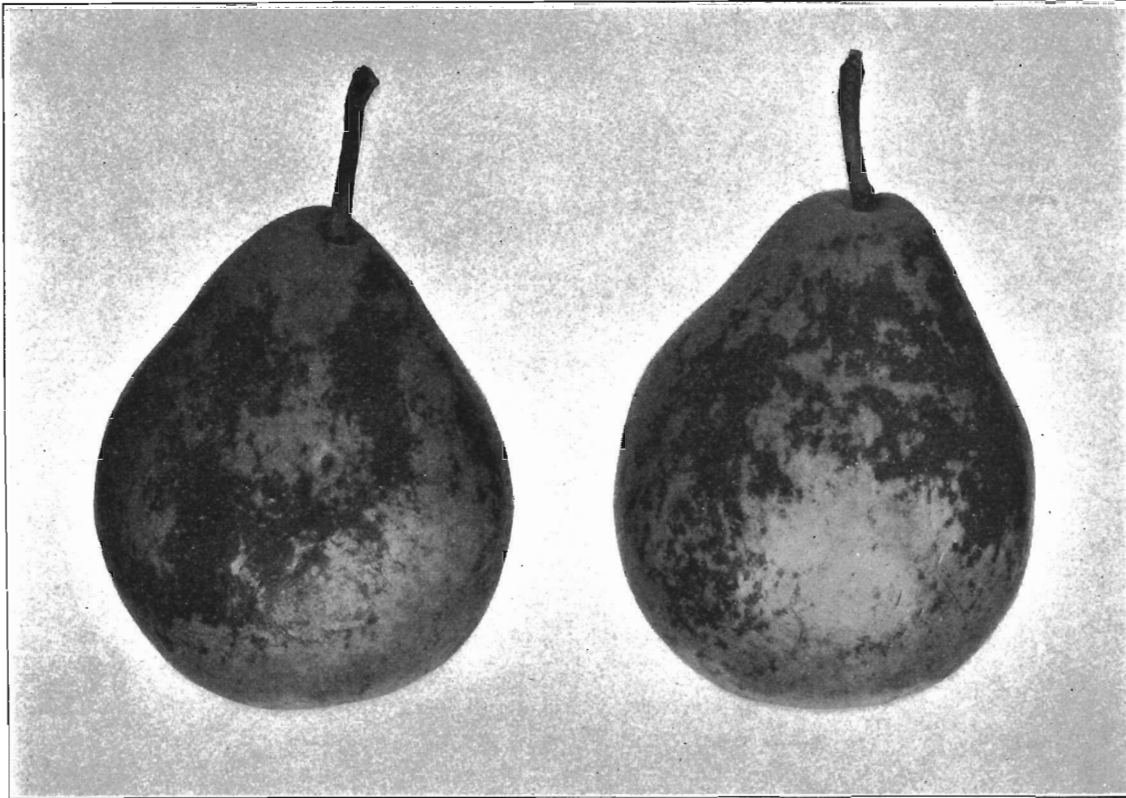


Fig. 1. Storage scald in Howell pears. This disease occurs in all varieties of pears when the fruit is kept in cold storage beyond its normal storage life. Even though pears in storage may appear to be in good condition, they will scald upon removal if the cold storage period is extended too long. Since "scalded" pears are practically worthless, scald is the most serious menace of pears in storage.

good." "Fair" refers to fruit that is generally unsuited for dessert use but that may be of some value for culinary purposes, while "poor" implies that the product is practically worthless.

GENERAL METHODS

Time-of-picking tests. Comprehensive time-of-picking tests were conducted in the course of these investigations. Fruit of each variety was gathered at intervals of five days throughout the picking season. From seven to ten pickings were made of each variety each year and during this range of harvesting the fruit passed from a state of comparative immaturity to one somewhat beyond the optimum picking stage. To reduce error as much as possible, care was exercised in the selection of the samples. The fruit was gathered from carefully-selected trees of full bearing age and an attempt was made to have each picking represent a cross-section of the entire crop on the tree at the time the picking was made.

Pressure-test determinations were made shortly after picking with both the Oregon and the U. S. pressure testers, the Oregon tester being equipped with a plunger 7/16 of an inch in diameter and the U. S. tester with a plunger 5/16 of an inch in diameter.* About 10 specimens were used for each test and determinations were made on both pared and unpared surfaces.

Fruit from each picking was placed in a ripening room at a temperature of 65° F. and a relative humidity varying between 78 and 80 percent. Records were kept of (1) the dessert and storage quality of each lot, (2) the length of time required to ripen, (3) the amount of core break-down and scald present, and, (4) the keeping quality of the fruit after it attained prime condition.

Storage and ripening tests. For the storage and ripening tests, three or four pickings were made of each variety each season. Pressure-test determinations were made at the time of picking and representative lots were stored immediately at a temperature of 31° to 32° F. and a relative humidity varying between 78 and 85 percent. Removal dates were so arranged that fruit from each picking was removed from cold storage at intervals of 30 days throughout the storage period. Upon removal from the cold room the fruit was allowed to ripen at a temperature of 65° F. Records were kept of (1) the condition of the fruit upon removal from cold storage, (2) the number of days required to reach prime condition, at 65° F., (3) the amount of core break-down and scald present, (4) the dessert quality and (5) the keeping quality of the fruit after it reached eating condition.

PRESENTATION AND DISCUSSION OF RESULTS

TIME OF PICKING

That time of picking affects materially the ultimate dessert and keeping quality of pears was again shown by these investigations. This was true for all the varieties under observation. When picked prematurely the

*Previous data on the pressure test are given in Ore. Sta. Bul. No. 186, Ore. Sta. Bul. No. 206, and Ore. Sta. Bul. 228.

fruit was undersized and often shriveled in storage. It lacked in sweetness and flavor; it was unusually susceptible to "storage scald," and at times broke down quickly after reaching prime condition. When picked too late, on the other hand, the fruit ripened quickly and usually lacked in juiciness. It was often gritty in texture and was subject to break-down at the core.

Determination of maturity. The difficulty of determining time of picking, especially in the winter varieties, was emphasized by these studies. Such common indicators of maturity as size of the fruit, color of the seeds, ease of separation from the spurs, and even the color of the skin proved to be unreliable indexes to maturity in pears.

Of the several tests of maturity considered none proved the equal of the so-called pressure test. It will be noted from tables III to XVI that there is a close relationship between maturity and pressure-test determinations made at the time of picking. It is clear from this work, however, that while the pressure test is a valuable guide to time of picking for all varieties of pears, it is of little value unless used with reasonable care. It is by no means "fool proof" and should only be applied by some one who has made a study of the factors involved.

Making the pressure test. In selecting samples for the pressure test only normal, average specimens should be used. Fruits that are blemished, wormy, or over-colored do not give a fair average. The test, so far as possible, should be made on turgid fruit. Wilted specimens are unsatisfactory. Fruits from the inside of the tree on the larger branches are usually more turgid than those from the outer portions. Specimens for testing should be picked early in the morning and the test should be made as soon after picking as possible. From 10 to 12 fruits with three determinations on each are necessary to give a representative test.

While both the Oregon and the U. S. testers may be used, the Oregon tester has generally given the most satisfactory results under Rogue River Valley conditions. The method of testing through the skin has proved to be satisfactory for all pears and apparently nothing is gained by removing the epidermis prior to the application of the tester.

Picking pressures. A study of the data presented in tables III to XVI inclusive shows that pears from the Rogue River Valley have usually developed their maximum dessert and storage quality when picked within the following pressure ranges as indicated by the Oregon tester: Bartlett, (Table I) has usually developed its best quality when picked at pressures between 33 and 26 pounds, Seckel between 23 and 20 pounds, Howell between 27 and 24 pounds, Bosc between 28 and 24 pounds, Anjou between 24 and 19 pounds, Comice between 19 and 16 pounds, and Winter Nelis between 28 and 24 pounds. Since pears undergo a rather marked increase in size during the harvest period it is usually unwise to pick the entire crop as soon as the fruit has reached the upper limits of the desirable pressure range. Rather, harvesting should be so distributed that the last of the fruit will be picked about the time the tester registers at the lower limits of the desirable pressure range.

Succession of varieties as to time of picking. From the data acquired during these studies it is possible to arrange, in a general way, the order in which the chief varieties of the Rogue River Valley should be harvested so as to obtain the best dessert and storage quality. Table II, which gives

the picking dates on which the best quality for the various sorts was obtained in 1928, is typical of the average, and illustrates the order in which the various sorts should succeed each other throughout the season. It will be noted that Bartlett, the first in order, gave its best quality when harvested on August 13 and 18. Seckel and Howell, the varieties next in the order of succession, developed their best quality from the pickings of August 23 and 28. Bosc came next in order and developed its best quality when picked on September 2 and 6, while Anjou developed its best quality when picked on September 6 and 12. Comice gave its best quality when picked on September 22 and 27, while Winter Nelis, the last in order, developed its best quality in the pickings of October 2 and 10.

Obviously, with the varieties grown in the Rogue River Valley, a long harvesting season is possible in normal years. Beginning with Bartlett and ending with Winter Nelis, it appears that picking can be distributed over a period of at least 70 to 75 days.

Length of picking season varies with varieties. It is apparent that the length of the period over which fruit of good quality can be harvested from any given tree varies considerably with varieties. In the case of Bartlett, Anjou and Howell the desirable picking range covers a comparatively long period of time while in the case of Bosc, Seckel and Comice it is comparatively short. In any event, however, the length of the picking season is influenced considerably by the amount of fruit that is on the tree. Trees with heavy crops ripen their fruit at a faster rate than do the trees that have only moderate or light loads. Removal of part of the crop during the harvest season tends to retard the ripening of the portion that remains on the tree.

Orchards vary as to time of picking. As shown by these investigations the fruit in the various orchards of the Rogue River Valley does not all reach the proper picking stage at the same time. The orchards situated in the lower part of the valley on the lighter types of soil are more advanced than are those on either the "sticky" or "free" soils at the higher elevations. In normal seasons the orchards at the lower elevations may be ready for harvest at least a week before those of the higher portions. The age of the trees, cultural treatment, and the amount of crop may also affect the time of ripening.

Time of picking varies with the seasons. Time of picking obviously varies considerably from year to year. In 1926, for example, the picking season during which the best fruit of Anjou was harvested from the Barnes orchard dated from August 21 to September 10, while in 1927, the best fruit from this orchard was picked between September 9 and October 1. Other varieties showed corresponding differences in time of picking during these seasons. There is considerable evidence to show that maturity is more or less associated with the time of blossoming and the time growth begins in the spring. It can be assumed, in the main, that early springs lead to early maturity.

Increase in size. Pears of all varieties undergo a marked increase in size during the harvest period. This increase is noticeable not only during the early part of the period but is usually still in progress at the close. Evidently the fruit continues to increase in size and weight for some time after the optimum time of picking has been reached, and it appears that when full dessert and keeping quality are desired pears cannot be left on the trees until all growth has ceased.

STORAGE TESTS

The influence of temperature. As in the case of most fruits the behavior of pears in storage is influenced by several factors. Experimental evidence as well as practical experience has shown that the storage life of pears is affected more or less by time of picking, time of storage, temperature, humidity, decay organisms, style of packages and the conditions under which the fruit was grown. It is generally recognized, however, that temperature is the most important single factor affecting the keeping of pears. The present experiments have shown that pears generally respond to temperature according to the Vant-Hoff law. Within certain limits their rate of ripening is accelerated by increases in temperature and retarded by decreases in temperature. Tests with several varieties have shown that a delay of seven days at 65° F. after picking was responsible for a reduction of as much as 60 days in the possible cold storage life of the fruit. For practical purposes it can be assumed that pears picked and left in the orchard or in a warm packing house deteriorate as much in one day as they do in ten days of cold storage.

When long keeping is desired, pears should be stored at cold storage temperatures immediately after picking. In case the fruit is to be consumed within a few weeks of picking time, immediate refrigeration is of less importance.

Pears ripen less rapidly on the trees than they do when picked and left out of doors at the prevailing temperatures. When the fruit, for some reason or other, can not be handled promptly it will deteriorate less if left on the trees than if kept in boxes in the orchard or in packing houses.

Maximum storage life of pears. It is obvious from the results of these tests that pears have a rather definite storage life. Pears can be held in cold storage for a limited period and then must be removed and disposed of. When pears are kept in cold storage beyond their normal storage life, they do not ripen properly upon removal. Even though they may appear to be in good condition, the flesh remains hard, the skin "scalds" or turns brown, a foul odor is developed and core breakdown may occur.

While the storage life of pears may be influenced by several factors, it is now possible to predict in a general way the length of time each variety can be safely held in cold storage. According to the data presented in tables XVII to XXXI inclusive, the leading varieties of the Rogue River Valley, when picked at the proper time and when subjected immediately to cold storage conditions, can be held for at least the following periods of time: Bartlett from 40 to 50 days; Bosc, Comice, and Seckel from 90 to 100 days; Howell from 100 to 120 days; Anjou from 150 to 180 days, and Winter Nelis from 160 to 180 days. While exceptional lots can, doubtless, be held in cold storage for longer periods, it appears unwise to hold the average run of pears very much beyond the foregoing limits. Delays in handling, and transportation during the harvest season when prevailing temperatures are still high, will probably reduce somewhat the possible cold storage life of all varieties.

Storage humidities. The humidity of storage rooms is of considerable importance in pear storage. The present tests have shown that humidities varying between 78 and 85 percent are necessary to prevent excessive loss of weight or wilting, if the fruit is to be in storage for any length of time.

Odors in storage rooms. Pears are very sensitive to odors and should not be stored in the same rooms with strong-smelling products. The odors of vegetables, meats, etc., are readily absorbed by pears and may persist after storage to the extent that they are detectable in the ripened fruit and even in the cooked or canned product.

RIPENING TESTS

High temperatures essential. Unlike many other fruits, pears require special ripening treatment if the best of quality is to be obtained. They do not ripen properly under normal cold storage conditions. In fact, such sorts as Bosc and Bartlett seldom ripen at all if kept constantly at 30° to 32° F. These tests have shown that temperatures between 60° and 70° F. are essential to the development of full quality in pears. While they may be held in cold storage for the periods of time already indicated, they should be removed and ripened at fairly high temperatures before they are consumed. Serious losses may be sustained unless this is done.

Time required to ripen. Pears ripen quickly at temperatures between 60° and 70° F. Over the three seasons covered by these experiments (tables XVII to XXXI) the average length of time required for Bartlett to attain prime condition at 65° F. after removal from cold storage was 8.3 days, while Seckel required an average of 12.0 days, Howell 9.1 days, Bosc 9.6 days, Anjou 10.1 days, Comice 7.3 days, and Winter Nelis 11.4 days. The length of time the fruit has been in cold storage apparently has but little influence on the time required to reach prime condition at the higher temperatures. In the case of Comice in 1928, for example, the various lots held in cold storage for 30 days required an average of 7.7 days to reach prime condition at 65° F. Those which had been in cold storage for 60 days also required 7.7 days to reach prime condition at 65° F., while those which had been in cold storage for periods of 90 and 120 days required an average of 7.5 days to become fully ripe at the same temperature.

The length of time necessary for the various sorts to ripen after cold storage varies somewhat with the seasons. The various lots of Anjou in 1926, for example, required an average of 7.5 days to ripen at 65° F. but in 1927 the lots of this variety required an average of 11.5 days to ripen at this temperature.

Long market season possible. With a combination of prompt cold storage and ripening at high temperatures as the occasion demands, it is apparent that the market season of most varieties of pears can be extended over a comparatively long period of time. By this system it is possible to have Bosc pears in good condition for eating from the first of October to at least the first of January. Comice can be had from October 15 to February first, and Anjou from the first week in October to March and possibly April. Winter Nelis placed in cold storage at the time of picking can be ripened at any time between November first and April or May.

TABLE I. RECOMMENDED PICKING PRESSURES FOR PEARS FROM THE
ROGUE RIVER VALLEY
(Specimens unpared)

Variety	Pressure tests	
	Oregon tester	U.S. tester
	<i>lbs.</i>	
Bartlett	33 to 26	23 to 20
Seckel	23 to 20	16 to 14
Howell	27 to 24	22 to 20
Bosc	28 to 24	18 to 16
Anjou	24 to 19	19 to 15
Comice	19 to 16	14 to 15
Winter Nelis	28 to 24	18 to 15

TABLE II. SUCCESSION OF VARIETIES AS TO TIME OF PICKING IN 1928

Variety	Picking dates when best quality was obtained
Bartlett	August 13 and 18
Seckel	August 23 and 28
Howell	August 23 and 28
Bosc	September 2 and 6
Anjou	September 6 and 12
Comice	September 22 and 27
Winter Nelis	October 2 and 10

TABLE III. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF
BARTLETT PEARS

Bear Creek Orchard, 1927. Ripened at 65° F.

Lot No.	Date of picking	Pressure test		Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)			
		<i>lbs.</i>				
1	8/5	35.2	23.3	8/20	15	Fair to good
2	8/10	33.7	22.9	8/22	12	Good
3	8/15	31.0	20.8	8/27	12	Very good
4	8/20	30.9	20.5	8/31	11	Very good
5	8/25	29.6	19.9	9/5	11	Very good
6	8/30	26.9	17.3	9/8	9	Very good
7	9/5	26.2	17.9	9/14	9	Good
8	9/9	25.0	17.4	9/16	6	Good
9	9/14	24.5	16.9	9/20	6	Fair

TABLE IV. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF
BARTLETT PEARS

Bear Creek Orchard, 1928. Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		<i>lbs.</i>						
1	8/3	34.7	32.5	25.1	20.3	8/18	15	Good
2	8/8	31.0	28.7	23.6	18.7	8/21	13	Very good
3	8/13	29.0	27.1	23.0	18.1	8/25	12	Very good
4	8/18	29.2	26.6	18.8	16.8	8/29	11	Very good
5	8/23	25.8	23.1	19.6	15.5	9/1	9	Very good
6	8/28	25.3	23.7	18.8	15.3	9/6	9	Very good
7	9/2	25.2	23.5	18.1	15.3	9/10	8	Good to very good
8	9/7	24.8	23.4	17.8	15.3	9/14	7	Fair

TABLE V. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF SECKEL PEARS

Leonard Carpenter Orchard, 1927. Ripened at 65° F.

Lot No.	Date of picking	Pressure test		Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)			
		lbs.	lbs.			
1	8/25	28.8	19.0	9/16	22	Fair
2	8/30	25.5	17.5	9/19	20	Good
3	9/5	22.7	16.1	9/21	16	Very good
4	9/9	21.4	14.1	9/22	13	Very good
5	9/14	18.5	13.0	9/23	9	Good to very good

TABLE VI. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF SECKEL PEARS

Leonard Carpenter Orchard, 1928. Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		lbs.	lbs.	lbs.	lbs.			
1	8/14	25.0	23.3	18.8	15.4	9/4	21	Fair to good
2	8/18	24.3	18.7	16.5	13.1	9/5	18	Very good
3	8/23	22.0	20.0	15.7	13.0	9/6	14	Very good
4	8/28	21.4	20.2	16.1	12.9	9/10	13	Very good
5	9/2	19.3	18.2	14.0	11.7	9/17	15	Very good
6	9/6	18.3	16.4	14.9	11.9	9/21	15	Good

TABLE VII. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF HOWELL PEARS

S. G. Nye Orchard, 1927. Ripened at 65° F.

Lot No.	Date of picking	Pressure test		Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)			
		lbs.	lbs.			
1	8/26	30.0	21.8	9/16	21	Fair to good
2	8/31	29.5	20.8	9/20	20	Good
3	9/5	26.8	20.2	9/22	17	Very good
4	9/9	24.1	18.5	9/24	15	Very good
5	9/14	24.7	18.9	9/27	13	Very good
6	9/19	24.7	18.3	10/2	13	Very good

TABLE VIII. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF HOWELL PEARS

S. G. Nye Orchard, 1928. Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		lbs.	lbs.	lbs.	lbs.			
1	8/14	28.0	25.8	22.4	17.2	9/2	19	Good
2	8/18	26.3	23.0	21.5	16.0	9/5	18	Very good
3	8/23	27.0	24.6	23.3	16.9	9/8	16	Very good
4	8/28	25.6	23.6	21.5	15.6	9/10	13	Very good
5	9/2	24.6	22.3	20.3	15.5	9/13	11	Very good
6	9/7	23.7	21.9	20.3	15.1	9/18	11	Good
7	9/12	23.6	20.3	18.8	12.8	9/23	12	Good

TABLE IX. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF ANJOU PEARS

J. C. Barnes Orchard, 1926.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>			
1	8/11	26.2	23.7	20.1	15.2	9/2	22	Fair to good
2	8/16	24.4	21.2	19.8	14.9	9/4	19	Good to very good
3	8/21	22.4	20.2	17.2	13.5	9/7	17	Very good
4	8/26	20.1	17.7	16.1	13.0	9/12	17	Very good
5	8/31	20.1	19.0	15.5	12.5	9/18	18	Very good
6	9/5	19.0	17.4	12.2	10.6	9/24	19	Very good
7	9/10	18.3	16.7	12.6	10.9	9/24	17	Very good
8	9/16	16.6	15.3	12.0	10.3	10/1	15	Good
9	9/21	15.4	13.7	10.6	9.5	10/5	14	Good

TABLE X. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF ANJOU PEARS

J. C. Barnes Orchard, 1927.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test		Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)			
		<i>lbs.</i>	<i>lbs.</i>			
1	8/25	29.9	19.4	9/25	31	Poor
2	8/30	28.6	18.8	9/25	26	Poor
3	9/5	25.4	17.5	9/26	21	Good
4	9/9	24.3	16.4	9/30	21	Very good
5	9/14	24.0	16.1	10/5	21	Very good
6	9/19	21.3	15.8	10/9	20	Very good
7	9/24	21.2	14.9	10/12	18	Very good
8	9/30	19.8	14.7	10/16	16	Very good

TABLE XI. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF ANJOU PEARS

J. C. Barnes Orchard, 1928.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>			
1	8/18	26.2	24.1	21.6	17.2	9/9	22	Fair to good
2	8/23	24.6	22.8	20.0	15.1	9/13	21	Good to very good
3	8/28	23.5	22.1	18.6	15.2	9/16	19	Very good
4	9/2	22.3	20.4	18.0	13.9	9/21	19	Very good
5	9/6	21.8	20.1	17.4	14.0	9/26	19	Very good
6	9/12	23.8	21.5	16.2	14.0	10/1	19	Very good
7	9/17	22.8	21.6	16.7	13.8	10/5	18	Very good
8	9/22	20.4	18.5	15.7	11.9	10/8	16	Very good

TABLE XII. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF COMICE PEARS

Gold Range Orchard, 1926.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>			
1	8/11	22.3	19.1	14.9	10.2	8/31	20	Fair
2	8/16	19.2	16.4	14.4	10.6	9/3	18	Very good
3	8/21	17.7	15.6	15.1	10.4	9/7	17	Very good
4	8/26	17.3	14.9	14.1	10.1	9/12	17	Very good
5	8/31	17.3	15.0	13.7	9.5	9/20	20	Very good
6	9/5	17.3	14.5	11.8	8.8	9/24	19	Very good
7	9/10	16.7	14.0	11.4	8.9	9/26	16	Very good
8	9/16	14.8	13.3	11.7	8.7	10/2	16	Good

TABLE XIII. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF COMICE PEARS

Hollywood Orchard, 1927.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test		Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)			
		<i>lbs.</i>	<i>lbs.</i>			
1	8/26	24.7	15.8	9/27	31	Poor
2	8/31	24.3	14.3	9/28	28	Fair
3	9/6	23.2	14.9	9/27	21	Fair
4	9/10	21.6	12.7	9/29	19	Good
5	9/15	18.2	12.8	10/3	18	Very good
6	9/20	18.6	12.8	10/8	18	Very good

TABLE XIV. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF COMICE PEARS

Hollywood Orchard, 1928.

Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>	<i>lbs.</i>			
1	8/23	21.5	18.1	16.3	12.4	9/11	19	Fair
2	8/28	20.3	16.2	13.0	10.0	9/14	17	Fair to good
3	9/2	19.7	16.8	13.5	10.5	9/18	16	Good
4	9/7	18.5	16.0	13.6	10.5	9/26	19	Very good
5	9/12	17.1	14.8	13.0	9.1	9/30	18	Very good
6	9/17	16.9	14.3	13.0	9.4	10/2	15	Very good
7	9/22	14.8	13.0	12.4	8.6	10/8	16	Very good
8	9/27	15.9	13.0	9.8	8.0	10/12	15	Good to very good
9	10/2	16.1	13.3	9.7	7.4	10/16	14	Good

TABLE XV. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF WINTER NELIS PEARS
Gold Range Orchard, 1926. Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		lbs.	lbs.	lbs.	lbs.			
1	8/26	31.3	24.8	19.6	17.2	9/12	17	Fair
2	9/10	26.3	24.1	17.2	15.0	9/27	17	Very good
3	9/16	24.8	23.0	17.2	14.4	9/30	14	Very good
4	9/21	25.4	21.5	15.6	13.7	10/5	14	Very good
5	9/26	21.7	18.8	15.4	13.4	10/12	16	Very good
6	10/4	21.8	20.0	14.8	12.7	10/16	12	Good to very good
7	10/11	20.2	18.5	14.2	12.3	10/22	11	Good
8	10/18	20.5	20.0	11.8	11.2	10/29	11	Good

TABLE XVI. THE INFLUENCE OF TIME OF PICKING ON THE QUALITY OF WINTER NELIS PEARS
James G. Love Orchard, 1928. Ripened at 65° F.

Lot No.	Date of picking	Pressure test				Date of prime condition	No. of days to reach prime condition	Quality rating
		Oregon tester		U.S. tester				
		Unpared	Pared	Unpared	Pared			
		lbs.	lbs.	lbs.	lbs.			
1	9/12	30.3	27.7	21.1	16.7	9/28	16	Fair to good
2	9/17	28.5	24.7	18.7	16.1	10/3	16	Good
3	9/22	26.5	23.7	17.5	15.6	10/8	16	Very good
4	9/27	26.3	23.6	17.2	15.0	10/12	15	Very good
5	10/2	25.7	22.8	16.1	14.8	10/16	14	Very good
6	10/7	23.1	21.5	16.3	14.3	10/19	12	Very good
7	10/12	23.0	21.2	15.0	13.6	10/23	11	Very good
8	10/17	22.7	20.3	14.2	12.8	10/28	11	Very good
9	10/22	22.2	20.1	14.2	13.0	11/3	12	Very good

TABLE XVII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF BARTLET PEARS
Bear Creek Orchard, 1927. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing.	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition.	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)						
		lbs.	lbs.						
1	8/10	33.7	22.9	9/10	30	Firm, green	9/21	11	Very good
				10/10	60	Firm, green	10/20	10	Good
				11/10	90	Some scald	11/20	10	Poor
2	8/15	31.0	20.8	9/15	30	Firm, green	9/25	10	Very good
				10/15	60	Firm, green	10/25	10	Good
				11/15	90	Some scald	11/23	8	Poor
3	8/20	30.9	20.5	9/20	30	Firm, green	9/30	10	Very good
				10/20	60	Firm, green	10/29	9	Good
				11/20	90	Some scald	11/29	9	Poor
4	8/25	29.6	19.9	9/25	30	Firm, green	10/4	10	Very good
				10/25	60	Firm, green	11/4	9	Good
				11/25	90	Some scald	12/4	9	Poor
5	8/30	26.9	17.3	9/30	30	Firm, green	10/10	10	Very good
				10/30	60	Firm, green	11/10	10	Good
				11/30	90	Some scald	12/9	9	Poor

TABLE XVIII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF BARTLETT PEARS

Bear Creek Orchard, 1928.		Stored immediately at 32° F.				Ripened at 65° F.					
Lot No.	Date of picking and storing	Pressure test Oregon tester		U.S. tester		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/8	31.0	28.7	23.6	18.7	8/23	15	Firm, green	9/2	10	Very good
						9/8	30	Firm, green	9/13	5	Very good
						10/8	60	Firm, green	10/13	5	Good to very good
						11/8	90	Firm, green	11/14	6	Fair
2	8/13	29.0	27.1	23.0	18.1	8/28	15	Firm, green	9/6	9	Very good
						9/13	30	Firm, green	9/20	7	Very good
						10/13	60	Firm, green	10/20	7	Good to very good
						11/13	90	Firm, green	11/20	7	Fair
3	8/18	29.2	26.6	18.8	16.8	9/3	15	Firm, green	9/8	5	Very good
						9/18	30	Firm, green	9/27	9	Very good
						10/18	60	Firm, green	10/25	7	Good to very good
						11/18	90	Firm, green	11/26	8	Fair
4	8/23	25.8	23.1	19.6	15.5	9/8	15	Firm, green	9/13	5	Very good
						9/23	30	Firm, green	10/1	8	Very good
						10/23	60	Firm, green	9/30	7	Good
						11/23	90	Firm, green	12/1	8	Fair

TABLE XIX. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF SECKEL PEARS

Leonard Carpenter Orchard, 1927.		Stored immediately at 32° F.				Ripened at 65° F.				
Lot No.	Date of picking and storing.	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition.	No. of days to reach prime condition at 65° F.	Quality rating	
		Oregon tester (Unpared)	U.S. tester (Pared)							
		lbs.	lbs.							
1	8/30	25.5	17.5	9/30	30	Firm, green	10/17	17	Good	
				10/30	60	Firm, green	11/15	15	Good	
				11/30	90	Firm, green	12/12	12	Fair	
2	9/5	22.7	16.1	10/5	30	Firm, green	10/18	13	Very good	
				11/5	60	Firm, green	11/17	12	Very good	
				12/5	90	Firm, green	12/17	12	Fair	
3	9/9	21.4	14.1	10/9	30	Firm, green	10/22	13	Very good	
				11/9	60	Firm, green	11/21	12	Very good	
				12/9	90	Firm, green	12/20	11	Fair	

TABLE XX. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF SECKEL PEARS

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/18	24.3	18.7	16.5	13.1	9/18	30	Firm, green	10/1	13	Very good
						10/18	60	Firm, green	10/29	11	Very good
						11/18	90	Firm, green	11/29	11	Very good
						12/18	120	Firm, green	12/30	11	Good
2	8/23	22.0	20.0	15.7	13.0	9/23	30	Firm, green	10/5	12	Very good
						10/23	60	Firm, green	11/3	10	Very good
						11/23	90	Firm, green	12/3	10	Very good
						12/23	120	Firm, green	1/4	11	Good
3	8/28	21.4	20.2	16.1	12.9	9/28	30	Firm, green	10/10	12	Very good
						10/28	60	Firm, green	11/8	10	Very good
						11/28	90	Firm, green	12/10	12	Very good
						12/28	120	Firm, green	1/9	11	Good to very good

TABLE XXI. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF HOWELL PEARS

Lot No.	Date of picking and storing.	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition.	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)						
		lbs.	lbs.						
1	8/26	30.0	21.8	9/26	30	Firm, green	10/6	10	Fair to good
2	8/30	29.5	20.8	9/30	30	Firm, green	10/10	10	Good
3	9/5	26.8	20.2	10/5	30	Firm, green	10/15	10	Very good
4	9/9	24.1	18.5	10/9	30	Firm, green	10/20	11	Very good

TABLE XXII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF HOWELL PEARS

S. G. Nye Orchard, 1928. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/23	27.0	24.6	23.3	16.9	10/23	60	Firm, green	11/1	9	Very good
						11/23	90	Firm, green	12/1	9	Very good
						12/23	120	Firm, green	1/1	9	Very good
						1/23	150	Firm, green	2/1	9	Fair to good
2	8/28	25.6	23.6	21.5	15.6	10/28	60	Firm, green	11/5	8	Very good
						11/28	90	Firm, green	12/5	8	Very good
						12/28	120	Firm, green	1/6	9	Very good
						1/28	150	Firm, green	2/6	9	Fair to good
3	9/2	24.6	22.3	20.3	15.5	11/3	60	Firm, green	11/11	8	Very good
						12/3	90	Firm, green	12/12	9	Very good
						1/3	120	Firm, green	1/12	9	Very good
						2/3	150	Firm, green	2/12	9	Fair to good

TABLE XXIII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF ANJOU PEARS

J. C. Barnes Orchard, 1926. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test Oregon tester		Pressure test U.S. tester		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/16	24.4	21.2	19.8	14.9	11/16	90	Firm, green	11/24	8	Very good
						12/16	120	Firm, green	12/23	7	Very good
						1/16	150	Firm, green	1/24	8	Very good
						2/16	180	Firm, green	2/23	7	Very good
						3/16	210	Firm, green	2/22	6	Good
2	8/21	22.4	20.2	17.2	13.5	11/21	90	Firm, green	11/29	8	Very good
						12/21	120	Firm, green	12/29	8	Very good
						1/21	150	Firm, green	1/28	7	Very good
						2/21	180	Firm, green	2/28	7	Very good
						3/21	210	Firm, green	3/29	8	Good
3	8/26	20.1	17.7	16.1	13.0	11/26	90	Firm, green	12/5	9	Very good
						12/26	120	Firm, green	1/3	8	Very good
						1/26	150	Firm, green	2/3	8	Very good
						2/26	180	Firm, green	3/4	6	Good to very good
						3/26	210	Firm, green	4/2	7	Good

TABLE XXIV. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF ANJOU PEARS

J. C. Barnes Orchard, 1927. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition.	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)						
		lbs.	lbs.						
1	9/9	24.3	16.4	12/9	90	Firm, green	12/21	12	Very good
				1/9	120	Firm, green	1/21	12	Very good
				2/9	150	Firm, green	2/20	11	Good to very good
				3/9	180	Firm, green	3/21	12	Poor
2	9/14	24.0	16.1	12/14	90	Firm, green	12/26	12	Very good
				1/14	120	Firm, green	1/25	11	Very good
				2/14	150	Firm, green	2/25	11	Good
				3/14	180	Firm, green	3/26	12	Poor
3	9/19	21.3	15.8	12/19	90	Firm, green	12/31	12	Very good
				1/19	120	Firm, green	1/30	11	Very good
				2/19	150	Firm, green	3/2	11	Good
				3/19	180	Firm, green	3/30	11	Poor

TABLE XXV. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF ANJOU PEARS
J. C. Barnes Orchard, 1928. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/23	24.6	22.8	20.0	15.1	12/23	120	Firm, green	1/3	11	Good
						1/23	150	Firm, green	2/5	13	Good
						2/23	180	Firm, green	3/6	10	Good
						3/23	210	Firm, green	4/4	12	Good
2	8/28	23.5	22.1	18.6	15.2	12/28	120	Firm, green	1/10	13	Very good
						1/28	150	Firm, green	2/9	12	Very good
						2/28	180	Firm, green	3/10	10	Very good
						3/28	210	Firm, green	4/9	12	Very good
3	9/2	22.3	20.4	18.0	13.9	1/3	120	Firm, green	1/15	12	Very good
						2/3	150	Firm, green	2/15	12	Very good
						3/3	180	Firm, green	3/15	12	Very good
						4/3	210	Firm, green	4/15	12	Good to very good
4	9/7	21.8	20.1	17.4	14.0	1/8	120	Firm, green	1/19	11	Very good
						2/8	150	Firm, green	2/19	11	Very good
						3/8	180	Firm, green	3/18	10	Very good
						4/8	210	Firm, green	4/18	10	Good to very good

TABLE XXVI. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF COMICE PEARS
Gold Range Orchard, 1926. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/21	17.7	15.6	15.1	10.4	11/21	90	Firm, green	11/27	6	Very good
						12/21	120	Firm, green	12/26	5	Very good
						1/21	150	Badly scalded	1/27	6	Poor
						2/21	180	Badly scalded	1/27	6	Poor
2	8/26	17.3	14.9	14.1	10.1	11/26	90	Firm, green	12/3	7	Very good
						12/26	120	Firm, green	1/3	7	Very good
						1/26	150	Badly scalded	2/3	7	Poor
						2/26	180	Badly scalded	3/2	6	Poor
3	8/31	17.3	15.0	13.7	9.5	11/31	90	Firm, green	12/8	8	Very good
						12/31	120	Firm, green	1/7	7	Very good
						1/31	150	Badly scalded	2/7	7	Poor
						2/28	180	Badly scalded	3/8	8	Poor

TABLE XXVII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF COMICE PEARS

Klamath Orchard, 1927.		Stored immediately at 32° F.				Ripened at 65° F.			
Lot No.	Date of picking and storing.	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition.	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)						
		lbs.	lbs.						
1	9/10	21.6	12.7	12/10	90	Firm, green	12/19	9	Good to very good
				1/10	120	Firm, green	1/18	8	Good to very good
				2/10	150	Firm, green	2/18	8	Poor
2	9/15	18.2	12.8	12/15	90	Firm, green	12/22	7	Very good
				1/15	120	Firm, green	1/23	8	Very good
				2/15	150	Firm, green	2/23	8	Poor
3	9/20	18.6	12.8	12/20	90	Firm, green	12/27	7	Very good
				1/20	120	Firm, green	1/27	7	Very good
				2/20	150	Firm, green	2/26	6	Poor

TABLE XXVIII. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF COMICE PEARS

Hollywood Orchard, 1928.		Stored immediately at 32° F.				Ripened at 65° F.					
Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	9/2	19.7	16.8	13.5	10.5	11/3	60	Firm, green	11/13	10	Very good
						12/3	90	Firm, green	12/12	9	Very good
						1/3	120	Firm, green	1/10	9	Very good
						2/3	150	Firm, green	2/12	9	Fair to good
2	9/7	18.5	16.0	13.6	10.5	11/8	60	Firm, green	11/14	6	Very good
						12/8	90	Firm, green	12/15	7	Very good
						1/8	120	Firm, green	1/15	7	Very good
						2/8	150	Firm, green	2/15	7	Fair to good
3	9/12	17.1	14.8	13.0	9.1	11/13	60	Firm, green	11/21	8	Very good
						12/13	90	Firm, green	12/20	7	Very good
						1/13	120	Firm, green	1/20	7	Very good
						2/13	150	Firm, green	2/20	7	Good
4	9/17	16.9	14.3	13.0	9.4	11/18	60	Firm, green	11/26	8	Very good
						12/18	90	Firm, green	12/26	8	Very good
						1/18	120	Firm, green	1/24	7	Very good
						2/18	150	Firm, green	2/24	7	Fair to good

TABLE XXIX. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF WINTER NELIS PEARS

Gold Range Orchard, 1926. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	8/31	28.1	26.2	18.2	16.1	11/31	90	Firm, green	12/12	12	Very good
						12/31	120	Firm, green	1/12	12	Very good
						2/3	150	Firm, green	2/13	13	Very good
						3/1	180	Firm, green	2/13	13	Very good
2	9/11	26.3	24.1	17.2	15.0	12/11	90	Firm, green	12/22	12	Very good
						1/11	120	Firm, green	1/24	13	Very good
						2/11	150	Firm, green	2/24	13	Very good
						3/11	180	Firm, green	3/23	12	Very good
3	9/16	24.8	23.0	17.2	14.5	12/16	90	Firm, green	12/26	10	Very good
						1/16	120	Firm, green	1/28	12	Very good
						2/16	150	Firm, green	2/27	11	Very good
						3/16	180	Firm, green	3/26	10	Very good

TABLE XXX. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF WINTER NELIS PEARS

James G. Love Orchard, 1927. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test		Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester (Unpared)	U.S. tester (Pared)						
		lbs.	lbs.						
1	9/30	26.7	19.3	1/30	120	Firm, green	2/12	12	Very good
				2/28	150	Firm, green	3/12	12	Very good
				3/30	180	Firm, green	4/11	12	Very good
				4/30	210	Firm, green	5/12	12	Good
2	10/5	25.9	17.7	2/5	120	Firm, green	2/18	13	Very good
				3/5	150	Firm, green	3/18	13	Very good
				4/5	180	Firm, green	4/17	12	Very good
				5/5	210	Firm, green	5/17	12	Good
3	10/10	25.7	16.5	2/10	120	Firm, green	2/23	13	Very good
				3/10	150	Firm, green	3/23	13	Very good
				4/10	180	Firm, green	4/22	12	Very good
				5/10	210	Firm, green	5/22	12	Good

TABLE XXXI. THE INFLUENCE OF TIME OF PICKING AND TIME IN STORAGE ON THE QUALITY OF WINTER NELIS PEARS

James G. Love Orchard, 1928. Stored immediately at 32° F. Ripened at 65° F.

Lot No.	Date of picking and storing	Pressure test				Date of removal from 32° F.	No. of days at 32° F.	Condition upon removal from 32° F.	Date of prime condition	No. of days to reach prime condition at 65° F.	Quality rating
		Oregon tester		U.S. tester							
		Unpared	Pared	Unpared	Pared						
		lbs.	lbs.	lbs.	lbs.						
1	9/17	28.5	24.7	18.7	16.1	1/18	120	Firm, green	1/27	9	Very good
						2/18	150	Firm, green	2/27	9	Very good
						3/18	180	Firm, green	3/26	8	Very good
						4/18	210	Firm, green	4/28	10	Very good
2	9/22	26.5	23.7	17.5	15.6	1/23	120	Firm, green	2/4	11	Very good
						2/23	150	Firm, green	3/5	10	Very good
						3/23	180	Firm, green	4/4	11	Very good
						4/24	210	Firm, green	5/3	9	Very good
3	9/27	26.3	23.6	17.2	15.0	1/28	120	Firm, green	2/9	12	Very good
						2/28	150	Firm, green	3/10	10	Very good
						3/28	180	Firm, green	4/9	12	Very good
						4/28	210	Firm, green	5/8	10	Very good