**NEW PLUM**

**Jam Session™**

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It proved to be exceptional in the quality attributes of its processed products when compared to Damson and other commonly grown *Prunus domestica* cultivars. While trees of Jam Session™ are hardy and crop heavily, they tend to biennial bearing if over-cropped. Nevertheless, it warrants release for its usefulness as a processed ingredient of plum products.

Jam Session™ is partially self-fertile. Hence, it may benefit from interplanting with a pollinator cultivar that is known to bloom simultaneously with it and known to successfully pollinate its flowers. Two successful pollinizers for it are Damson and NY 9™. It ripens in mid-September in Geneva, about a week after Stanley. Its skin color is dark blue and unprocessed flesh is yellow-green. Neither the skin nor the flesh are astringent.

Processed jams and jellies of plums like Jam Session utilize whole fruit with pits extracted after initial cooking. The color of cooked Jam Session™ fruit is a beautiful deep, purple-red and this color is slow to oxidize to brown. Fruit are round-oblong and approximately 3/4” wide and 7/8” long and weigh approximately 15g.

The tree has medium vigor and is readily trained to systems that use machine harvesting via shake and catch methods. It has strong fruit reten-

**Blues Jam™**

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Blues Jam™ is a unique processing plum that resembles Damson in astringency that requires recipe management. As with Damson, the astringency can be managed in several ways. Freezing and thawing the fruit before processing moderates astringency and improves color. Astringency can also be moderated by blending with a less astringent fruit such as Jam Session and many other plums. It has favorable processed color and good flavor that helps the final products’ shelf life. Due to its high performance in pilot processing trials conducted by food scientists, we anticipate acceptance of Blues Jam™ products by consumers. Arbor Hill of Naples, NY, has been selling a preserve made from Blues Jam for several years.

Blues Jam™ resulted from hybridizing ‘Furst’ with an unknown male parent. Seeds of open pollinated trees of ‘Furst’ were saved in 1958 by John P. Watson (deceased), a senior research associate in the former Department of Pomology and Viticulture (now part of the Department of Hort. Sc.). In 1970, Watson selected and propagated the seedling tree that he designated as NY 58.9041 because its fruit was similar to Damson and it cropped very heavily. In subsequent trials at Geneva and on New York farms this selection was designated as NY 9041. Trees of Blues Jam™ proved to be hardy and crop heavily with little tendency to be biennial and are self-fertile. Moderate mild susceptibility is its only known fault.

Blues Jam™ ripens in mid-September in Geneva, about a week after Stanley. The fruit weigh approximately 20g, which is slightly larger than Jam Session™. They have blue skin and green-amber flesh and are approximately 1” long and 3/4” wide. Processed jams, jellies and sauces of plum products containing Blue Jam™ blended with milder flavored, less well colored, cultivars gave excellent taste test results and had long shelf life stability. Fruit are completely freestone and oblong in shape.

The tree has medium vigor and is readily machine harvestable via shake and catch methods. Black knot and brown rot tolerances of Blues Jam™ are similar to that of Damson (above average).

Trees of Blues Jam™ are available from commercial nurseries. Such nurseries must acquire their legal permit to grow this trademarked cultivar from International Plant Management, Inc., of Lawrence, MI.