Mirabelle-type plums are famous in some districts of France and Germany for their excellent processed products of compote (whole individual fruit canned in heavy syrup), jams and brandies. Geneva Mirabelle™ is unique for New York conditions in that it has proven to crop regularly and to ripen earlier (by about ten days) than ‘American Mirabelle’ (which ripens in the last few days of September). No processing trials of Geneva Mirabelle™ have been done at Geneva. Its release is based on its consistent heavy cropping and a desire by Geneva horticulturists to make it available for trial by New York’s emerging cottage industries doing small-scale jam, compote and fruit wine commercialization.

Geneva Mirabelle™ resulted from selections made in 1950 amongst open pollinated seedlings of American Mirabelle by scientists at the New York Agricultural Experiment Station, in Geneva, NY. It is rounder and earlier than its female parent. It has a golden skin color that is covered by about 40% orange-pink blush. Fruits are small (approximately 15g), round, and completely freestone. Flesh color is amber and soluble solids levels of about 22 percent are common.

Trees of Geneva Mirabelle™ are available from commercial nurseries. These nurseries must acquire their legal permit to grow this trade-marked cultivar from International Plant Management, Inc., of Lawrence, MI.

Rosy Gage™

Rosy Gage™ is a unique fresh-market plum. Due to its elegant flavor we anticipate ready acceptance of New York-grown Rosy Gage™ by consumers at the hundreds of New York produce stands, both on farms and in the cities and villages where farmers’ markets and green markets afford access to locally grown produce of the highest and freshest quality. Rosy Gage™ has the best plum flavor of any plum at Geneva!

Rosy Gage™ resulted from hybridizing of the heirloom plum ‘Imperial Epineuse’ with an unknown male parent. Seeds of open-pollinated trees of Imperial Epineuse were saved in 1977 by John P. Watson (deceased), a senior research associate in the former Department of Pomology and Viticulture (now part of the Department of Hort. Sci.). He selected and propagated the seedling tree that he designated as NY 77.610.1 in 1986 because of its wonderful plum taste. In subsequent trials at Geneva and on New York farms, this selection was designated as NY 101. It proved to be exceptional in its quality attributes and also very hardy and consistent in cropping.

This new cultivar, however, has two deficiencies: it lacks sufficient firmness to be packed for wholesaling to chain stores, and requires a carefully managed pest program for brown rot and black knot fungus diseases. Nevertheless, it warrants release for its excellence in taste. It has considerable potential to assist New York fruit growers as they seek new and more diverse crops, especially those with high nutritional value such as fresh and processed plums.

Rosy Gage™ is not self-fertile. Hence, it requires a pollenizer cultivar that is known to bloom simultaneously with it and known to successfully pollinize the flowers of Rosy Gage™.

Three such cultivars are ‘Oullins’, ‘Demontfort’, and ‘Reine Claude Conduita,’ all of which also have excellent quality and ripen at different times than Rosy Gage™.

Rosy Gage™ ripens in late August. Its skin color is yellow-green under a pink/rosy blush when it receives adequate exposure to sunlight. Unthinned fruit size is medium-small (about 25g) but 40g fruit are readily achieved with bloom-time thinning of excess blossoms. The tree is vigorous and has strong, spreading angles of its lateral branches. It requires annual pruning once the trees are mature otherwise its canopy becomes dense and fruit coloration suffers, as does fungicidal penetration.

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