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'Brandywine' purple raspberry

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The purple raspberry is a hybrid between the red raspberry, *Rubus idaeus strigosus*, and the black raspberry, *Rubus occidentalis*. In many breeding programs, crosses have been made between the various colored fruited clones resulting in selections with complex parentages. Some seedlings closely resemble the red raspberry and produce suckers while others more closely resemble the black raspberry and are propagated by tip-layering.

Purple raspberries have been grown commercially in central and western New York for many years. They have not been grown widely in other raspberry areas of the United States, but have been listed by many commercial nurseries for use in home gardens. Purple raspberries are characterized by tart purple fruit. They are seldom eaten fresh but are most suitable for canning, freezing, and making jams and jellies. They generally exhibit hybrid vigor and are very productive.

In 1878, 'Shaffer,' the first purple raspberry variety, was named and released. It was superseded by the 'Columbian' in 1892 which remained the leading variety for many years. In 1926, the New York State Agricultural Experiment Station released 'Brant' and 'Webster.' In 1935, 'Sodus' was named and released, followed by 'Marion' in 1937 and 'Clyde' in 1963.

'Brandywine' is a new purple raspberry released in 1976 by the New York State Agricultural Experiment Station, Geneva. Tested as New York 905, this variety is recommended for commercial trial, small roadside marketing operations, and home gardens. 'Brandywine' fruit is large (average 5-6 grams per fruit), round-conic in shape, reddish purple in color with moderate pubescence, firm, coherent, tart but of high quality (Fig. 1). The tartness is

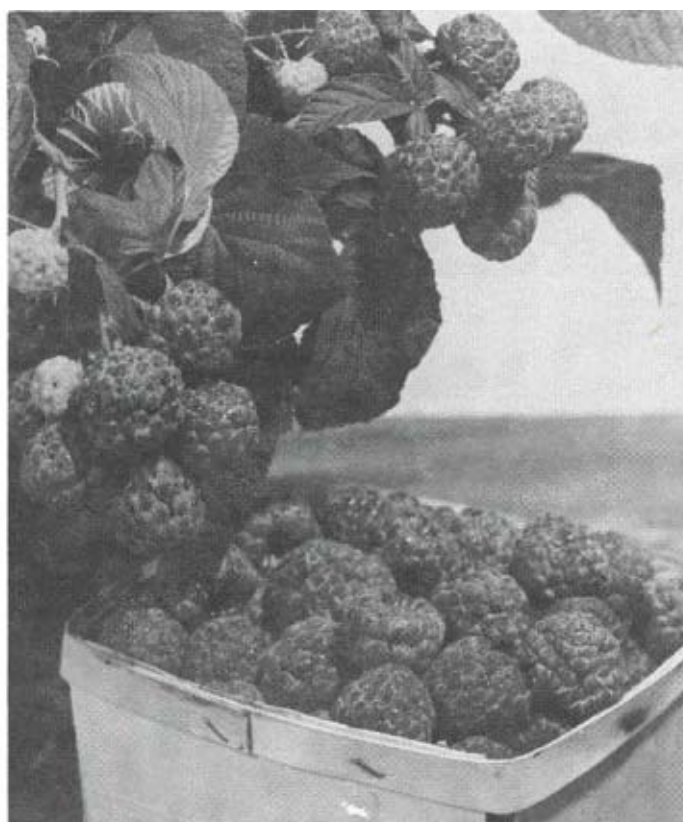


Figure 1.—Fruit of the purple raspberry variety 'Brandywine.'

desirable for making jam and is one of the best flavored raspberry jams tested at the New York State Agricultural Experiment Station. 'Brandywine' is also one of the latest varieties to ripen.

The plants are very vigorous and productive (Fig. 2), and have performed well under test. 'Brandywine' has been tested at various locations in New York State as well as in Michigan, Ohio, and Massachusetts. The canes are large, very erect and strong, seldom bending under the weight of the fruit.



Figure 2.—Test plot of 'Brandywine.'

The plants do not sucker like red raspberries, but are best propagated by tip-layering. Late summer cuttings root readily under mist propagation. Plants require a rich well drained loam. Low and poorly drained areas should be avoided. 'Brandywine' is more tolerant of wet soils but like most black raspberries, it can become infected with Verticillium wilt. Although several promising purple selections

are immune to the raspberry aphid, 'Brandywine' is susceptible. With care, however, plantings can be maintained free of mosaic for a number of years.

Because of the extreme vigor, no specific cultural requirements have been established for this variety. Most growers to date have allowed the canes to grow like red raspberries.

'Brandywine' should be classified as a purple raspberry, but because of its complex background (Fig. 3), it is not a true purple. 'Brandywine' resulted from a cross between New York 631 (a dark purple fruit raspberry) and Hilton (a large fruited red raspberry). The cross was made in 1963, producing 172 seedlings from which seven selections were made in 1966.

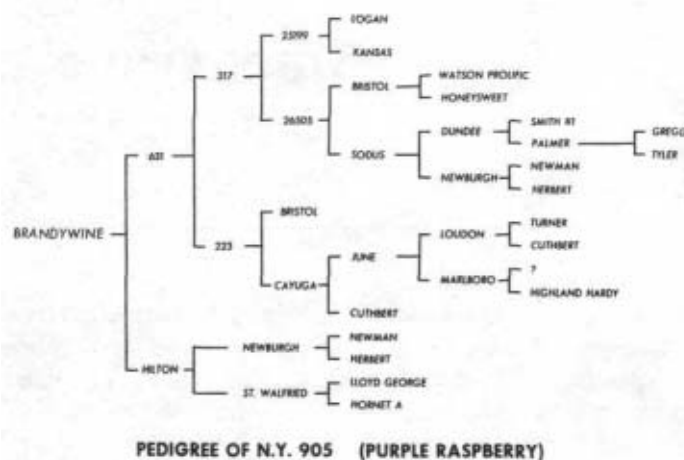


Figure 3.—Pedigree of the purple raspberry variety, 'Brandywine.'

