

NEW PLUM Geneva Mirabelle™

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Geneva Mirabelle™

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 trademarked cultivar from International Plant Management, Inc., of Lawrence, MI.

For further information about acquiring trees, contact International Plant Management, Inc.
at 1-800-424-2765 or www.IntlPlantMgt.com