

NEW PLUM Jam Session™

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Jam Session™

Jam Session™ is a unique processing plum. Due to its high performance in pilot processing trials conducted by food scientists, we anticipate ready acceptance by consumers of New York- grown Jam Session™ products. Most of New York's on-farm retailing includes jams and jellies, which often are produced in small kettle batches by the fruit farm families. Additionally, many of these farms also sell both their fresh fruit and fruit preserves in cities and villages where farmers' markets and green markets afford access to locally grown products, often through on-the-spot sample tasting. Jam Session's preserves can assist New York fruit growers as they seek new, value-added items to retail or wholesale.

Jam Session™ resulted from hybridizing 'Late Muscatel' with an unknown male parent. Seeds of open pollinated trees of Late Muscatel 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. Sci.). He selected and propagated the seedling tree that he designated as NY 58.911.1 in 1970 because it had wonderful plum taste. In subsequent trials at Geneva and on New York farms, this selection was designated as NY 111.

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 pollinizer cultivar that is known to bloom simultaneously with it and known to successfully pollinize 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 retention that resists natural drop, but tree structure and bearing habit favor fruit removal via centrifugal force. Hence, fruit can wait on the tree for scheduled harvest. Trees require annual pruning once mature to reduce crop loads and encourage annual bearing. Black knot and brown rot tolerances of Jam Session are similar to that of Damson (above average). The pit of Jam Session™ fruit is completely freestone and oblong with dimensions of 1/2" x 5/8".

Trees of Jam Session™ 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.