## Apple industry adjusts to markets of future

UNIVERSITY PARK - Every American knows something about apples. Apples appear not only on our shelves and in our refrigerators, but also in songs, poems, legends, and everyday speech. Who does not know the tales of William Tell and Johnny Appleseed? Who has not heard the expressions "The apple of my eye" and "An apple a day keeps the doctor away"? America's love for apples goes back many decades. But apples today are not at all like those grown years ago.
One can only wonder what kinds of apples the early American settlers found along Johnny Appleseed's path. To be sure, they must have witnessed some oddlooking harvests. More than likely, much of the fruit was afflicted with fungal growths and insect infestations. Apples were probably small, too, since fruit was not thinned nor trees pruned as they are now.
Today, apple growers do not plant seeds, Instead, they grow apples from transplanted trees, which are produced by grafting a small part of a branch or bud onto a living root system. The new, young tree has a bearing surface genetically identical to that of its "parent" and produces identical fruit. Thus, grafting ensures that the desirable characteristics of a variety are transmitted from one generation of trees to the next.

Adjustime To
Conemmer Moods
Most changes in apple production and marketing have occurred in response to changes in consumer demand for apples and apple products. As a result, the apple industry is better able to give apple industry is better able to give
consumers the kind of fruit they consumers the kind of fruit they
want, when and where they want want, when and where they want it.
Developments in storage, tarnsportation, and growing techniques have enabled producers and marketers to adjust to changing consumer needs. While the adjustment process is While the adjustment process is slow overall, growers can change minor characteristics of their
orchards relatively quickly. Major
changes, however, generally require new plantings, which do not bear fruit for four to six years. Fortunately, consumption patterns are also slow to change, so growers usually have enough time to adjust.

## Trunds in <br> Frut Consmmption

Per-capita consumption of fruit has been slowly increasing for a number of years. In the period, 1980-83, consumption was about 225 pounds, up 20 pounds ( 10 percent) from 1970-74. Possible reasons for the increase include the changing lifestyles and age distribution of our population, higher average our population, higher average
incomes, and greater awareness of incomes, and greater awareness of
the importance of fruits and the importance of fruits and

Nearly all of the increase in percapita fruit usage since the mid1970s has been in fresh, noncitrus fruits, especially apples. Apples now comprise about 20 percent of all fresh-fruit sales in the United States. Much of the growth in fresh. Mle consumption is it-tresh-apple consumption is attributable to the wider use of specialized controlled-atmosphere storages. These storages maintain fruit in a nearly fresh-picked condition for several months, offering consumers fairly large volumes of high-quality fruit in the late spring and summer.
Table 1 shows recent trends in consumption of apples and apple products. Since the mid-1970s, the popularity of apple juice has popularity of apple juice has capita use of frozen slices has held capita use of frozen slices has held
nearly constant, and consumption of dried apples, canned slices, and canned sauce has dropped. While frozen apple slices and dried apples offer comparatively few sales opportunities for apple growers nationally, canned apple slices and apple sauce provide extremely important markets. The drop in important markets. The drop in consumption of canned slices and sauce is particularly worrisome to
commercial growers in New York, commercial growers in New York,
Michigan, and the AppalachianMichigan, and the Appalachian-
Region states of Pennsylvania, Region states of Pennsylvania,
Maryland, Delaware, West Maryland, Delaware, West
Virginia, Virginia, and North (Turn to Page E13)


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