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## Cucumis melon MELON COMPARISON CHART

Type	Part #	Variety	Disease Resistance Codes <sup>1</sup>	Avg Wt(lb)/Fruit	Shape	Rind Color	Netting	Rib/Suture Characteristics	Flesh Color	Days to Maturity	Harvest Technique <sup>2</sup>	Avg Relative Shelf Life <sup>3</sup>
Cantaloupe	457	Athena (F1)	IR: F3, PM	5-6	Oval	Yellow	Heavy	Slight	Orange	79	Full-Slip	Minimal
	3760G	Divergent (F1) <b>CG</b>	HR: F3, IR: PM	3 1/2-4	Round/Oval	Yellow green	Heavy	Slight	Orange	75	Forced-Slip OR Cut	Minimal
	2488	Halona (F1)	IR: F3, PM	4-5	Round/Oval	Yellow	Medium	Medium	Orange	73	Full-Slip	Minimal
	3560	Hannah's Choice (F1)	IR: F2, PM, PRSV, WMV, ZYMV	3 1/2-5	Oval	Yellow	Medium	Medium	Orange	75	Full-Slip	Minimal
	4102	Milan (F1)	IR: F(0-2), PM	4-6	Oval	Yellow	Medium	Medium	Orange	72	Full-Slip	Minimal
	2784	Sarah's Choice (F1)	IR: F3, PM	3-3 1/2	Oval	Yellow	Heavy	Slight	Orange	76	Full-Slip	Minimal
	4399	Sugar Cube (F1)	HR: F3, PM, WMB. IR: PRSV, ZYMV.	2-4	Round	Yellow	Heavy	None	Deep orange	80	Full Slip	Average
	459	Sweet Granite <b>CG</b> (OP)	-	3-3 1/2	Oval	Yellow	Light	Slight	Orange	70	Full-Slip	Minimal
	2570	Tasty Bites (F1)	IR: AB, F3, PM	1 3/4-2 1/2	Round/Oval	Yellow	Heavy	None	Orange	80	Full-Slip	Minimal
	4182	<b>NEW</b> Triton (F1)	IR: PM	4-6	Oval	Yellow	Heavy	Slight	Orange	75	Full-Slip	Good
French/Charentais	4183	Anna's Charentais (F1)	HR: F3. IR: PM	2-3	Round	Gray-green	Medium	Medium	Orange	78	Forced-Slip OR Cut	Good
	4328	<b>NEW</b> D'Artagnan (F1)	IR: F(0-2), PM	2	Round/Oval	Gray-green	Medium	Green sutures	Dark orange	71	Cut	Average
	4554	Griselet (F1)	HR: F3. IR: AB	2-3	Round	Greenish-yellow, green-striped	Moderate	Faintly ribbed; pronounced dark-green sutures	Orange	75	Cut	Minimal
	462	Savor (F1)	HR: F3. IR: PM	2	Round/Oval	Green	Smooth	Faintly ribbed; dark-green sutures	Deep orange	78	Cut	Average
Honeydew	3640	Honey Blonde (F1)	IR: PM	3-3 1/2	Oval	Yellow	Smooth	None	Orange	71	Cut	Good
	2086	Honey Orange (F1)	-	3	Round/Oval	Ivory	Smooth	None	Pale salmon orange	74	Cut	Good
	638	Snow Leopard (F1)	HR: F	2	Oval	White, splashed with variegated green	Smooth	None	White	71	Cut	Good
Canary	53	Brilliant (F1)	-	4	Oval	Bright yellow	Smooth	None	White	75	Forced-Slip OR Cut	Good
Crenshaw	2481	Lilly (F1)	IR: PM, WMV	6-8	Ovoid	Pale yellow	Smooth	Slight wrinkle	Light salmon orange	78	Full-Slip OR Forced-Slip	Average
Galia/Tropical	460G	Arava (F1) <b>CG</b>	IR: PM	3-4	Round	Yellow	Heavy	None	Lime green	77	Full-Slip	Minimal
	2835	Diplomat (F1)	IR: PM	5-6	Round	Yellow	Netted	None	Lime green	71	Full-Slip	Minimal
Piel de Sapo	3012	Lambkin	IR: F2	3	Oval	Yellow with green mottling	A few growth cracks	Slight wrinkle	White	75	Full slip OR Cut	Average
Korean	3416	Torpedo	IR: PM	1-2	Blocky Oval	Yellow	Smooth	Medium	White	65	Full-Slip	Average

### 1 Melon Disease Resistance Codes

AB: Early (Alternaria) Blight; DM: Downy Mildew; F: Fusarium Wilt (Race 1); F2: Fusarium Wilt (Races 1 & 2); F3: Fusarium Wilt (Races 0, 1, & 2); PM: Powdery Mildew; WMV: Watermelon Mosaic Virus

### 2 Harvest Technique

- FULL-SLIP: Ripe fruit can be easily detached from the stem with a slight tug or a gentle push of the thumb.
- FORCED-SLIP: Ripe fruit requires an extra-firm push of the thumb to detach from the stem. Also known as half-slip, more pressure is needed than with full-slip types.
- CUT: Fruit requires cutting from the vine when ripe (override by the time it slips from vine).

### 3 Storage Conditions & Guidelines

- Netted melons store best at 36-41°F/2-5°C and 85-95% humidity.
- Other melon types should be stored at 45-50°F/7-10°C and 85-95% relative humidity.
- All melons will hold for a few days without refrigeration, but will hold longer if chilled.

• With regard to eating quality, there can be a flavor penalty with chilling melons. Chilling can dull flavor, especially over time, and melons are generally juicier and softer if kept at room temperature for 1-2 days before serving. These are more guidelines than rules, however, as preferences do vary.

### Storage Potential

The storage periods listed here are approximations; the variety and ripeness of the fruit when it's harvested, among other factors, will affect its shelf life. Shelf life can be ranked as follows:

- MINIMAL SHELF LIFE: Ananas, Cantaloupe, and Galia will hold for 2-3 days at room temperature, 7-10 days if refrigerated. The cantaloupe variety 'Athena' stores better than average but with storage, flavor may not equal that of our other cantaloupes.
- AVERAGE SHELF LIFE: Butterscotch, Charentais, Crenshaw, and Piel de Sapo types will hold for 4-5 days at room temperature, 7-12 days if refrigerated.
- GOOD SHELF LIFE: Canary, Honeydew, and 'Sun Jewel' (the latter an extra-early Asian melon), will hold for 7 days at room temperature, 10-14 days if refrigerated.