

## Cucumis melo 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)	HR: F (0-2), PM.	5-6	Oval	Yellow	Heavy	Slight	Orange	79	Full-Slip	Minimal
	3760G	Divergent (F1) <b>CG</b>	HR: F (0-2). IR: PM.	3 1/2-4	Round/Oval	Yellow green	Heavy	Slight	Orange	75	Forced-Slip OR Cut	Minimal
	2488	Halona (F1)	IR: F (0-2), PM.	4-5	Round/Oval	Yellow	Medium	Medium	Orange	73	Full-Slip	Minimal
	3560	Hannah's Choice (F1)	IR: F (0, 1), PM, PRSV, WMV, ZYMV.	3 1/2-5	Oval	Yellow	Medium	Medium	Orange	75	Full-Slip	Minimal
	4473	Melonade (F1)	HR: F (0-2). IR: PM.	4-5	Round/Oval	Pale green to yellow	Heavy	Deep	Orange	70	Cut	Average
	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: F (0-2), PM.	3-3 1/2	Oval	Yellow	Heavy	Slight	Orange	76	Full-Slip	Minimal
	4399	Sugar Cube (F1)	HR: F (0-2), PM, WMV. IR: PRSV, ZYMV.	2-4	Round	Yellow	Heavy	None	Deep orange	80	Full Slip	Average
4182	Triton (F1)	HR: F (0-2). IR: PM.	4-6	Oval	Yellow	Heavy	Slight	Orange	75	Full-Slip	Good	
French/ Charentais	4183	Anna's Charentais (F1)	HR: F (0-2). IR: PM.	2-3	Round	Gray-green	Medium	Medium	Orange	78	Forced-Slip OR Cut	Good
	4328	D'Artagnan (F1)	IR: F (0-2), PM.	2	Round/Oval	Gray-green	Medium	Green sutures	Dark orange	71	Cut	Average
	3071	Escorial	IR: F (0, 1), PM.	2	Round/Oval	Pale yellow with green stripe	Moderate	Pronounced	Dark orange	72	Cut	Average
	4554	Griselet (F1)	HR: F (0-2). IR: AB.	2-3	Round	Greenish-yellow, green-striped	Moderate	Faintly ribbed; pronounced dark-green sutures	Orange	75	Cut	Minimal
	462	Savor (F1)	HR: F (0-2). 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 (0).	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: F (0, 1).	3	Oval	Yellow with green mottling	A few growth cracks	Slight wrinkle	White	75	Full slip OR Cut	Average
Korean	4627	Golden Giant (F1)	-	2 1/2	Blocky Oval	Yellow	Smooth	Medium	White	60	Forced-Slip OR Cut	Average
	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; F: Fusarium Wilt (races specified in parentheses); PM: Powdery Mildew; PRSV: Papaya Ringspot Virus; WMV: Watermelon Mosaic Virus; ZYMV: Zucchini Yellow 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% relative 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 and Honeydew melons will hold for 7 days at room temperature, 10-14 days if refrigerated.