UNIVERSITY OF ARKANSAS BLACKBERRIES

LICENSING CONTACT

'CADDO'

Cheryl Nimmo 535 W. Research Center Blvd., Suite 107 Fayetteville, AR 72701 Phone: 479-575-3953 Fax: 479-575-5717 cnimmo@uark.edu

TECHNICAL CONTACT/ PLANT BREEDER

Dr. John R. Clark Horticulture Department PTSC 316 Fayetteville, AR 72701 jrclark@uark.edu

LICENSE AVAILABILITY

Non-exclusive licenses available in the United States

INTELLECTUAL PROPERTY STATUS

Will apply for United States Plant Patents

Caddo has outstanding characteristics that include large berries with very good fruit flavor, high fruit quality, excellent postharvest fruit-handling potential, consistently high yields, and excellent plant health. Also, diversification of an early mid-season cultivar choice beyond Osage and Ouachita is considered an attribute. Caddo can be a commercial cultivar with good potential for shipping, or an option for local-market production and home gardens. Caddo is expected to perform well in areas where Osage, Apache, Arapaho, Ouachita, Natchez, or Navaho are adapted, including all areas of the upper South, Southeast U.S, into the Midwest, the West and Pacific Northwest.

Type: Floricane-fruiting, thornless, erect canes. Ripening date: First harvest between Natchez (two days later) and Osage (two days before) and five days before Ouachita. **Berry weight:** 8 g on average. Overall averages about 2 g larger than Osage, 2 g smaller than Natchez and 1.5 g larger than Ouachita. Yield: Comparable in multiple trials to Osage and Ouachita, averaging 19,000 lb/acre in research plantings. Flavor: Flavor has always been consistent from harvest to harvest and year to year with Caddo. It is similar to its half-sister Osage in exhibiting consistent flavor. Berries are sweet with average soluble solids of 10.5% and titratable acidity 1%. Caddo has very attractive aromatic components which round out its nice flavor. **Postharvest:** Storage has been comparable to Ouachita and Osage for variables such as red drupelet development (reversion), berry leakage and firmness in storage. Flavor is consistently retained after seven days of storage.

Plants: Caddo plants have exhibited very good health with consistently healthy floricane leaves contributing to its noteworthy flavor. Caddo has proven to be disease free, having shown no orange rust, anthracnose or cane/leaf rust in all research trials. Winter hardiness has been comparable to Ouachita, and has shown very limited winter injury to a low of 1F. Chilling requirement unknown, but is anticipated to be approximately 300 hours.



