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AGRICULTURE  
AGR 101



THIRD CLASS  
BULK RATE

## U.C. HONEYLOUPE

UC. Honeyloupe—developed by Frank W. Zink—is an andromonoecious, short-internode, salmon-orange flesh muskmelon, *Cucumis melo* L. It has value as a cultivar for commercial summer production in the San Joaquin and Sacramento valleys, and fall production in the Imperial Valley.

Honeyloupe is also ideal for the home garden.

**Origin.** U.C. Honeyloupe is the eighth generation from a three-way cross between a pink-fleshed Honey Ball seed parent and first generation PMR45 Muskmelon × Honey Dew.

**Description.** Honeyloupe produces plants with vigorous, dark-green foliage, giving good cover to the fruit. Plant diameter is about 6 feet (180 cm), producing three to four fruits. The fruits are broadly oval to slightly elongated, with a diameter of 5.5 to 6.5 inches (14.0 to 16.5 cm), and a weight of 3 to 5 pounds (1.36 to 2.27 kg). The fruit size is smaller than Honey Dew and matures earlier. The skin is ivory white or greenish white, turning creamy white with a pale salmon tint at harvest time. It is smooth, with no net. The flesh is thick, salmon-orange, firm, and has good flavor. The seed cavity is small and dry.

-Mel Gagnon

