Record Nr. UNINA9910877558603321 **Titolo** Horticultural reviews . Volume 30 / / edited by Jules Janick Hoboken, N.J., : John Wiley & Sons, Inc., 2004 Pubbl/distr/stampa **ISBN** 1-282-68636-4 9786612686368 0-470-65083-4 0-470-65082-6 Descrizione fisica 1 online resource (546 p.) Collana Horticultural reviews, , 0163-7851 Altri autori (Persone) JanickJules <1931-> Disciplina 635 635/.05 Soggetti Horticulture Horticulture - Research Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto HORTICULTURAL REVIEWS: Volume 30; Contents; Contributors; Dedication: Dale E. Kester; 1: Girdling: Physiological and Horticultural Aspects: I. INTRODUCTION: II. GIRDLING CONCEPTS AND TECHNIQUES: III. GIRDLING AND PHYSIOLOGICAL STUDIES; IV. ENDOGENOUS PLANT HORMONES; V. GIRDLING IN HORTICULTURAL PRACTICE; VI. CONCLUDING REMARKS: LITERATURE CITED: 2: Irrigation Water Quality and Salinity Effects in Citrus Trees*; I. INTRODUCTION; II. MANAGING SALINITY; III. EXPERIMENTAL METHODS IN SALINITY RESEARCH; IV. PHYSIOLOGICAL RESPONSES; V. SALINITY AND BIOTIC STRESSES; VI. BENEFITS OF MODERATE SALINITY VII. SUMMARYLITERATURE CITED; 3: Red Bayberry: Botany and Horticulture*; 1. INTRODUCTION; II. BOTANY; III. PHYSIOLOGY; IV. ENVIRONMENTAL REQUIREMENTS; V. HORTICULTURE; VI. CONCLUDING REMARKS; LITERATURE CITED; 4: Protected Cultivation of Horticultural Crops in China*; I. INTRODUCTION; II. THE ENERGY-SAVING GREENHOUSE; III. VEGETABLE CROPS; IV. FLORICULTURE; V. FRUIT

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