



Damson "Shropshire Prune"

A small hedgerow damson with pretty spring blossom and fruits that have an intense traditional damson flavour. They are perfect for using in pies, jellies, wine and jams. This is a hardy damson tree that will grow in pretty much any UK situation.



Damson "Fairleigh"

Dating back to the early 1800s Fairleigh damson trees regularly produce a large crop year in year out. They are exceptionally hardy and were often used as windbreaks for more tender fruit trees in commercial orchards. They crop late in the year, typically in mid September time and make excellent jams and pies. They are also well known for making good quality wine.



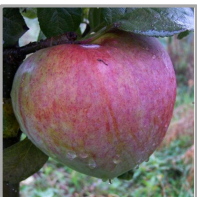
Damson "Merryweather"

Introduced in 1907 in Southwell, Nottinghamshire, this is the most popular variety of damson for garden use. Heavy crops of large round blue-black fruit which are acidic but juicy. Makes first class jams and chutneys.



Apple "Katy"

Katy is a dessert apple, ready to pick in September. It is a very attractive apple with shiny, red skin, very crisp juicy flesh and a pleasant flavour. Raised in Sweden in 1947 it is very hardy and produces abundant crops of "lunch-box sized" apples.



Apple "Howgate Wonder"

Howgate Wonder was first grown in Howgate Lane on the Isle of Wight in 1916 but grows well in cooler parts of the UK. The apples are ready to pick from mid-October and are HUGE ! Good for cooking and juicing.



Apple "James Grieve"

Originating in Edinburgh in 1893, James Grieve was grown commercially until the 1960s. It can be used for eating, juicing and cooking if picked early enough. Very juicy with a pleasant, sweet, crisp flavour. Ready to pick in September. James Grieve bruises easily so be careful when picking !



Apple "Arthur Turner"

Raised by Charles Turner of Slough in 1912, this is one of the best early cooking apples. The fine-flavoured fruit are large, round, greenish-yellow and plentiful. The blossom is exceptionally beautiful, large pink blooms which deserve to be seen.



Apple "Lord Derby"

A very prolific late culinary apple, raised in 1862 in Cheshire. Has many attributes - the grass-green fruit have a fine flavour and stay intact when cooked; the tree is very hardy and suitable for the North.



Apple "Bardsey"

Bardsey Island is a lonely wind-swept island off the tip of the Llyn Peninsular in North Wales. It has long been a venue for pilgrims both pagan and later Christian. A single gnarled old apple tree was discovered by Ian Sturrock near the remains of a 13th century abbey in 1999. Hailed as "the rarest tree in the world" it is perhaps all that remains of the monastic orchard. On the island both tree and fruit are completely disease free. A medium sized eating apple with a unique lemon aroma. Sweet and juicy. Excellent straight from the tree at the end of September. Keeps until November.



Apple "Discovery"

Yellow flushed orange scarlet, comparable in size and shape with Worcester Pearmain from which it was raised (believed open pollinated by Beauty of Bath). Its leaves are scab and mildew resistant. The fruits - white flesh crisp, firm and juicy - are well flavoured and do not drop prematurely, therefore they can be picked over a comparatively long period. Shelf life of full three weeks. It was raised by Mr Dummer of Blacksmiths Corner Langham. Essex in 1949 and originally named Thurston August by Mr J Matthews of Matthews Fruit Trees Ltd. of Bury St Edmunds. Suffolk.



Kentish Cobnuts

Cobs and Filberts are members of the hazelnut (or *Corylus*) family, and the sweet nuts have been in cultivation for centuries, making a tasty addition to any orchard or large garden.

In 1995, evidence of large-scale Mesolithic nut processing, some 9,000 years old, was found in a midden pit on the island of Colonsay in Scotland. The evidence consists of a large, shallow pit full of the remains of hundreds of thousands of burned hazelnut shells. The nuts were radiocarbon dated to circa 7000 BC.

They should be harvested when the husks begin to turn yellow around late September. Store the nuts in a dry, airy room or shed in slatted boxes in shallow layers or in net bags hung up.



Mulberry

Mulberries have been grown in Britain for hundreds of years both black and white varieties. The black ones are the ones to choose for fruit, and although the white ones do bear fruit - they are rather insipid in taste, and the tree is instead mostly planted for silkworm culture! The black mulberry makes a rather gnarled sometimes crooked shaped tree up to 9m in height, and although it can be 8 to 10 years before reaching fruiting age, will reward with an abundance of small dark raspberry like fruit of an unusual taste (sweet but tart, and slight 'oaky' like a good wine), which are delicious eaten raw, or made into jams and jellies.

Beware, the ripe fruit can stain light clothing with its intense deep purple colouring.

The children's song 'Here we go round the mulberry bush' has similar version known all over Europe and was first noted in the early 19th century. One oddity about this rhyme is that the mulberry is neither indigenous to Britain, nor do the fruits grow on a bush. James Orchard Halliwell, who first recorded the rhyme in the mid 19th century commented that it was an English children's game, observing that there was a similar game which was accompanied by the lyrics, here we go round the bramble bush. And, the bramble, is both indigenous to the UK and also grows as a bush. So, the version involving the bramble may well be the original. Mulberry leaves, particularly those of the white mulberry, are the sole food source of silkworms, and in the 18th and 19th centuries Britain tried to emulate the successful Chinese silk trade by cultivating its own mulberry trees. However, this was not a success, due to periodic bouts of harsh winters, and the withered remains of a mulberry tree that had not survived a harsh frost may have prompted a rhyme satirising the ill-fated attempts to create a home-grown silk industry.

Fruit should be picked in August or September.



Walnut

The "English" walnut tree originated in Persia. Walnuts grow into large trees and are late to grow leaves, typically towards the end of springtime.

The nuts can be picked from the tree June–July while still 'green' (before the shells have developed) and pickled – a long broom handle is a help in gently knocking them off the tree. Beware the yellow dye that comes from the husks ! Otherwise, wait until they start to fall and the husks split. Collect and place in a single layer, in a warm, airy-place to dry out. The green husks will completely split, revealing the walnuts.

Young, immature walnuts (picked in the summer) can be pickled in vinegar or remove the mature nuts from their husks and preserve in a sugar syrup. They are also suitable for freezing.

Walnuts will store in their shell in a cool, dry place, for a few months.