



Marcher Apple Network

# APPLES & PEARS

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Autumn 2015



*Apple pruning - Swedish style  
See page 6*

Reviving the old varieties of apples and pears  
in the marcher counties

[www.marcherapple.net](http://www.marcherapple.net)

# MAN's official business: Chairman's report

## AGM 2015

We held our 21st AGM at the Cider Museum in Hereford on Saturday 27th June. There were 23 members present. Andy Pillow and Ainsleigh Rice reported that our orchards had been pruned and finances were satisfactory. MAN participated at six Autumn shows and one Spring event in the eight-month financial year; at the Autumn shows and regular ID sessions the identity of 375 apples were considered, about the average over the last six years. Two successful courses were held during February, on winter pruning and grafting (see below). Also an application to Environment Wales had been made requesting money to cover travel and also drainage works at Paramor; recently we heard this was granted. Membership is about 280, and work on the new Website was discussed. Members re-elected the three retiring Directors, Jim Chapman, Jackie Denman, Sir Andrew Large. They also adopted the annual report and accounts and accepted the proposal to have accounts examined by an Accountant.

After the formal business, we had a scintillating talk by Paul Davis. He told us of his 20 years and more experience of the pros and cons of different apple varieties, soils, climate and rootstocks. As we've all discovered, there is no right answer but that some are rather less likely to go wrong. Generally if a combination of variety and rootstock works at his nursery near Llandeilo with its shallow claggy soil, then it is likely to be OK in the wider Welsh Marches region. While he had some successes and failures on MM111 and M116, he generally found M9, M26, MM106 and M25 dependable. Disease, including phytophthora, was always a risk, and soil with quite good drainage and good top dressing for weed suppression, are really important for giving trees a good start. Standing water in winter is a "disaster". As many of you will know Paul is an expert at pruning and emphasised how important formative pruning is for maintain good health. Several members noted their trees in the Welsh Marches region had suffered some frost damage, but Paul had not seen any in his, showing how local climate variation and timing changes. There proceeded a lively discussion for another half an hour, and later it was still heard going strong in corridors, stairwells and the restaurant.

And after such a scintillating talk from Paul Davis, who can we invite next year to encourage

inform and entertain us to further things? Suggestions to Ainsleigh or David membsec@marcherapple.net .

This year we tested having the AGM in early summer before the "holiday" season, instead of the traditional late Autumn time. Before making any decision, Committee would like to know what timing is preferable to members?

## Courses

### Pruning

We love our apple trees! On St. Valentine's Day last there was a pruning course at Tredomen led by Paul Davis of Dolau-hirion nursery. Much enthusiasm, goodwill and excitement was generated; before we knew it, over 40 trees had been pruned by these enthusiasts. And then they came back for week-end learning-consolidation sessions too. And another 80 trees were pruned. We're most grateful. A nice outcome was that two of the pruning party were just getting interested in bee-keeping; they agreed to share experiences.

### Grafting

Two weeks later we held our third grafting course in Glasbury Hall. Again Tom Adams inspired them, all 17, to feel confident wielding the knife and selecting what they'd like to watch growing over the years.

## Identification refresher course

We may just be able to get Apples and Pears distributed in time for you to have late notice of an ID refresher day planned for Tredomen on 19th September. All members are welcome to attend, please let Marie Ward know if you intend to join, secretary@marcherapple.net 01497-847847. The session would be guided by Mike Porter and John Savidge, looking at apples in their habitat as well as in The Harp "cutting room" and using this more complete information for guiding identification.

## Website

With Richard Wheeler's kindly guidance and assistance we've begun to upgrade the MAN Website. Progress is not rapid, slower than the ripening of a late apple. But Richard's handiwork is as good. Six of about 40 pages done: Home, Events, Nurseries, Orchards, Bromyard and Newsletters. If you look at Newsletters you'll see all back numbers of the Spring News Sheet for 2008, 2010-15 and Apples and Pears Autumn Newsletters 1995-2012. So you can now read them while you are on holiday. We are not adding the last two years of Newsletters to website to ensure that Membership confers some exclusivity. All this wonder work with thanks to Richard Wheeler, who is now living in Kent and to Celia Kirby for arranging back-number scanning of Apples and Pears.



### Thanks to James

And may I express fulsome thanks to James Bailey who has often very kindly been willing to photocopy documents sometimes at short notice, such as News Sheets, Events list and AGM papers. We are most fortunate to have such help.





While on holiday on Vancouver Island visiting family, I was with my 96-year old cousin who lives on her own in the house that she built with her husband 70 years ago. In her back garden, of similar age, they planted Gravenstein and Rymers (see picture on right). They've been prolific over the years, but now look a little tired, not least because black-tail deer have become even more common urban residents than are foxes in the UK.

**Stephen Ainsleigh Rice**  
*Chairman*

I thought you'd like to see my latest friend. In my garden, both a damson and a number of apple trees have hosted aphids this year. So such a friend gave me much pleasure. And the next day it was multiplied when I saw a flock of long tailed tits on the damson chirping excitedly as if saying "thank for the nuts last winter, as tasty as these aphids".



## Our Spring Social Event – 25th April 2015

It really was a very sociable event at the Hereford Cider Museum – MAN members meeting each other, finding out a little more detail and catching up with what's happening to orchards and fruit in the various parts of our Marches area – all very enjoyable. We are such a wide-spread organisation that some "Function" is needed occasionally to help us connect with each other and with what is happening in members' local areas.

This year Tom Oliver, he of cider expertise, gave us insight on what is currently happening

in cider making, not only in the Marches, but also across The Pond. Luckily our event had coincided with a visit to Herefordshire by two young cider makers from Pennsylvania, who combined with Tom in bringing tastes of their work and experimental draughts for us to share.

Collaborative ciders from Herefordshire and the "Angry Orchard" Pennsylvania demonstrated a new world of cider making. Apples from Herefordshire like Dabinett, Foxwhelp and Yarlington Mill were being combined with those

from the Hudson Valley, New York and a Bittersweet concentrate from France to produce new distinctive cider products. We tasted 5 very different types including a champagne perry, a special Gold Medal awarded "Gold Rush" cider and, unbelievably, a Hop Cider, which because of its higher alcohol content a higher tax has to be paid! It certainly was very interesting (and enjoyable!)

to hear of modern developments: no doubt helping our taste-buds to appreciate the old flavours as well as the new. We are so fortunate to have these local independent cider makers continuing our area's traditions. There was time for a bit of "keeping-us-up-to-date" with Chairman Ainsleigh Rice and Treasurer Andy Pillow. Some of the organisational changes were outlined - items which will be followed up at MAN's AGM, being held in June, this year.

Then - refreshments! Charlie Searl, one of MAN's new recruits to the Committee, was in charge of these. Her car arrived with a tempting assortment of delicacies. Most members felt it was worth staying a little longer to talk whilst sampling these. Tea and Apple Juice from MAN orchards now took over from cider tasting. All of which helped to make MAN's Social Event 2015 really one to remember.

Our grateful thanks must go to all responsible for organising it.

**Chris Porter**



# Marcher apples of the 1600s

Much is written and known about apples and other fruit-growing from the 1800s onwards through the works of Robert Hogg and subsequent Pomonas and reference books, but to discover something from nearly 200 earlier than Hogg is of great interest, especially when it originates from our region. For it seems that one of the foremost nurserymen of the 1600s was one John Rea of Kinlet, near Cleobury Mortimer, Shropshire. His work the 'Flora, Ceres and Pomona in Ill' is now available as an online book.

It makes for fascinating reading as perhaps one of the earliest of

Pomonas: he lists nearly 80 varieties, some with descriptions. Checking those varieties against those still listed today is tricky due to spelling variations in the old English and the Synonym factor; some of his list may be varieties we know today by another name. None the less, taken at face value, I cross-referenced his list against the National Apple Register and found that around half these names were still in existence in 1970. So it is likely many of the varieties he mentions have been lost. Below is a transcript of the section of the book relating to apples (page 198 onwards). The spelling variants

and old English have been largely kept with a few exceptions where they are modernised to improve sentence structure.

Today nothing remains of John Rea's nursery, except the name Norton's End Farm, on the edge of Kinlet parish. My own collection orchard is, as the crow flies, a mere 2 miles across the fields, so a leap of 350 years of apple growing in this part of South Shropshire.

Wade Muggleton

*"Apples are fruits fitter for orchards than gardens, yet some choice kinds maybe conveniently planted in large fruit gardens, either as bushes or on north walls, which ought not to be left naked; the apples well-ordered will not only cover the walls with fair green leaves, but also bear store of good fruits; the fittest for this purpose are those that follow:*

*The Funiting is a fine, yellow, red sided apple upon a wall, ripe in the end of June.*

*The King apple — is as early ripe as the last, bigger and much better tasted.*

*The Margaret or Magdalen apple is a fair and beautiful fruit, yellow and thick striped with red, early ripe and delicate of taste, sweet, scent and best eaten off the tree and therefore most fit for a wall.*

*The Famagufta is a fair large, early apple good in taste and apt to bear.*

*The Gyant apple — although it has large shoots and leaves, yet is not apt to grow to a great tree, and therefore fit for a wall, the fruit is great and long yellow and well tasted and either to coddle or bake in tarts. The most excellent of a Summer apple.*

*The Good Housewife — is the largest of all apples I have seen, of a greenish, yellow colour and good for all purposes last mentioned.*

*Pome de Rambures — is a fair large French apple and makes a noble tree upon a wall.*

*The Winter Queening — is a fair red striped apple beautiful on the tree and excellent in its season, it succeeds incomparably on the paradise apple as the Golvile and all other forms of Queening do.*

*The Quince Apple — is a fair, smooth yellow apple, something like quince of a very good taste, and on the paradise apple bears more and fairer fruits than on a tree stock.*

*The Red Russet is an excellent apple of a middle size and long lasting*

*The Round Russet Harvey is a fair brown coloured, good tasting apple and bears well.*

*The Carlisle Pippin is an excellent good tasted winter apple*

*The Bridgewater Pippin is also a very good apple, beautiful to the eye and pleasant to the pallet.*

*The Lincoln Rennet is reputed to be the best of all the Rennets where of there are many forms.*

*The Nonsuch is a middle sized round, red striped apple of a delicate taste and long lasting*

*The Royal Pearmain is a much bigger and better tasting apple than the common kind.*

*The Kirton Pippin is a russetish yellow, very good winter apple*

*Go No Further is something like a Pearmain but better and longer lasting*

*The Darling is a large yellow, golden apple, of an excellent, quick, something sharp taste and bears well.*

*The Angels Bit is a delicate tasting apple and much esteemed in Worcestershire*

*These 20 several sorts of apples are all choice fruits and grafted onto the Paradise apple according to the precedent directions may fit on walls or dwarf hedge trees in large fruit gardens. There are many other good apples, proper to be planted at large in orchards, the names of which are below*

*Apple Royal / Summer Pearmain / Winter Pearmain / Golden Pippin / Kentish Pippin / Kirton Pippin / Green Pippin / Holland Pippin / Roman Pippin / French Pippin / Italian Pippin / Black Pippin / Russet Pippin / Summer Pippin / Beauford Pippin / Carlisle Pippin / Golden Rennet / Kentish Pippin / Russet Rennet / Powel apple / White Costard / Gray Costard / Red Costard / Violet apple / Cotton apple / Pome Roy / Boughton Greening / Harvy Apple / Summer Belle Bon / Winter Belle Bon / Brooding / Spifing / Blandrill / Red Russet / Pear apple / Harm Russet / Marigold apple / Palmal apple / John apple / Pome water / Sage apple / Marigold flocken / Winter flocken / Rofe apple / David apple / David Gentle / Flower of Kent / Henrietta Maria / Old Wife / Gilliflower apple / Gaunt apple / Kitchen apple / Master John / Master William / Bardfield Queening / French Goodwin / Worcester Apple / Sugar apple / Sops in Wine / Paradise apple*

*Figg apple is without core or kernel and without blossoms the fruits come out of the sides of the branches and as big as a pippin.*

*As for such apples as are best to make syder, those that know them not already may find ample satisfaction in Pomona annexed to Mr Evelin's excellent Silva. Both for choice, order of planting and manner of makin as well as apples for syder."*

# Orchard owners' advice and grants programme

The People's Trust for Endangered Species have been fighting the traditional orchard corner for nearly a decade. With the amateur fruit gardener in mind we are developing literature and videos for our new look website which blends practical advice with biodiversity-friendly management of small and hobby orchards. Alongside this is the Orchard Network website with a focus on..... exactly what it says on the tin. The Orchard Network is a national steering body for the traditional orchard habitat (formerly known as a HAP – Habitat Action Plan – group). This body includes many organisations in addition to PTES, from local orchard groups to industry and the UK statutory bodies. We provide a forum to coordinate and drive the various local and national efforts on behalf of the habitat such as lobbying against the EU cider tax changes. A dedicated website will continue to provide a place to post and find orchard events and a gazetteer of services and local varieties, plus technical and scientific information, training courses across the country, and a newsfeed for important orchard related announcements.

## Database of varieties

As noted in *Apples & Pears No. 8*, we are now on a new mission to locate and document the entire canon of UK raised or grown top-fruit varieties still in existence. Across the country there are regional and specialist collections, some public, others held by enthusiasts, but information regarding their whereabouts is fragmented and patchy, and such knowledge is often transient. Moreover, no single collection is complete or exhaustive, not even the National Fruit Collection at Brogdale. Our database will not only keep a record of all known collections in a single place, we will also identify those critically endangered varieties with current records at only one or two sites.

## And the best news of all...

We are introducing a small grants fund to help people improve the condition of their orchards. An important part of our survey work involves the assessment and reporting (to Government) of the overall condition of the traditional orchard Priority Habitat. By making small changes to their orchards, especially

planting new trees in or near old orchards, a condition assessment can go from 'declining' to 'good' or even leapfrog directly to 'excellent'. The grants should be launching in time for the planting season in early winter so check the PTES website for details where an expression of interest can be made.

## Surveying orchards

The traditional orchard map (available from the links below) remains largely unverified and some orchards have been missed off entirely so, if you have any spare time to survey orchards, please download our 'PTES Orchard Mapper' app, available for Apple or Android devices, or for printed maps of your area and paper forms please get in touch with Lauren [Lauren.Alexander@ptes.org]. It might be interesting for members to know that PTES has recorded 324 orchards in the Brecon Beacon National Park alone....

**Steve Oram**

Email: [steve.oram@ptes.org](mailto:steve.oram@ptes.org)  
[www.Ptes.org/orchardmaps](http://www.Ptes.org/orchardmaps)  
[www.orchardnetwork.org.uk](http://www.orchardnetwork.org.uk)

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## The heritage of orchards & cider making in Wales

The Welsh Perry & Cider Society is currently developing a project under the name of 'The Heritage of Orchards and Cider Making in Wales'. Having passed the initial application stage to Heritage Lottery Fund the project is now under development and approaching the second stage application in early September 2015. Should the project be successful in gaining funding, the main activity will commence in March 2016.

The project has three main strands:

### Community Orchards:

Working with 14 community orchards to regenerate old orchards, and/or identify areas for new plantings. The trees will be apple or pear, and will include some heritage Welsh varieties. The community group managing the site will be supported with skills to maintain or develop the biodiversity of the site, as well as building traditional orchard management skills that they can then pass on to new volunteers and future generations. Each group will be encouraged to develop interpretation and

events in the site, in order to share the role of the orchard within the community.

### Welsh Heritage Cider/Perry Fruit:

Leaf samples from cider and perry fruit trees deemed Welsh heritage varieties, will be sent for DNA fingerprinting to East Malling. This will allow for a more categorical ruling out of any duplication of names/varieties. A selection of Welsh heritage cider and perry trees will also be monitored and reported on across the 2 year period, for evidence of diseases, general tree health, and cropping. Together with photographs of the fruit, and online catalogue of the 'Welsh Heritage Varieties' will be produced. Alongside this single variety fermentation trials will take place, in order to give some qualitative analysis of the juice that the Welsh varieties produce.

### Oral histories:

Capturing the stories that go with the heritage of orcharding and cider making in Wales, this element of the project will be led by the George Ewart Evans Centre for Storytelling

at the University of South Wales (Cardiff). Communities will be interviewed and the stories recorded and transcribed to be presented online, and stored in local and national archives such as People's collection Wales, St Fagans Museum.

The project will be led by a newly recruited project team, comprising a Project Manager and admin assistant based in the WPCS office near Caerphilly, and a North Wales project worker based from home, as well as a community oral histories coordinator based with the University of South Wales in Cardiff. The outcome of the project bid will be known in December 2015.

**Cressida Slater**

HLF Project Development  
Welsh Perry & Cider Society  
[www.welshcider.co.uk](http://www.welshcider.co.uk)

# Raymond Berkeley Boddington

## MAN Honorary Vice-President

Ray Boddington, who died on 11th May at the age of 88, was the Chairman of MAN from its foundation in 1993 until 2004. Throughout its early years Ray played a pivotal role in formulating the policy and guiding the development of our fledgling organisation. In his memoir "A very happy life" (Vol.1 No.1) Ray wrote about the course of his life and his two major pastimes, Music and Apples. His article has been the main source of information for the following account.

As a small boy Ray lived at Burghill, a village just north of Hereford, where his father farmed fruit, but following a disastrous late frost in 1934, the farm was sold and the family moved to Peterchurch in the Golden Valley. After the death of his father in 1940 the family moved to Hereford. Except for brief periods away on military service during WW2 and later at Oxford University, Ray spent his entire long and happy life in Herefordshire.

Ray and his wife, Norma, were very enthusiastic and knowledgeable gardeners and had old apple-trees, such as *Annie-Elizabeth* and *Granges Pearmain*, in their large and beautiful garden at Aylestone Hill. Most of his relatives and friends also seemed to grow apples and at the right season Ray could usually lay his hands on a range of old varieties like *Hector*

*Macdonald*, *Golden Noble* and *Peasgood's Nonsuch*.

As time passed Ray became more concerned about the conservation of orchards and old varieties of fruit. After the Herefordshire Group of the National Council for the Conservation of Plants and Gardens was established in 1983, Ray helped Stanley Baldock (formerly a horticulturalist at Wye College) to plant the museum orchard at Berrington Hall, a National Trust property north of Leominster. About 50 old varieties of apples are now growing there, many, like *Sam's Crab* and *Tyler's Kernel*, of local origin but on the brink of extinction. Ray and Stanley devised projects to encourage searches for 'lost' varieties through organisations such as the W.I. and they also initiated a local apple identification service.

As a result of a chance encounter with some of Sheila Leitch's *Stirling Castle* apples in a greengrocery in Hay, Ray made contact with other apple enthusiasts, some of whom had been involved in the research and conservation of old apples for many years, and this led to the formation of the group which grew into the Marcher Apple Network (MAN). Ray, with his courteous and diplomatic nature, was the obvious choice as our first chairman and through his multitude of social, horticultural and musical connections he was adept

at fostering the aims of the group. When chairing meetings he encouraged participants to express their views, even if those views were occasionally "somewhere to the right of Genghis Khan". Meetings were sometimes rather lengthy, but his wry sense of humour defused many potentially explosive situations. With Ray at the helm, membership of MAN increased rapidly and it became a Company limited by guarantee and later a Registered Charity.

Ray took an active part in all our early ventures including visits to old orchards to try to identify fruit and the planting of our museum orchards at Westhope, Tredomen and Donnington. He was particularly interested in the identification of old varieties of apples and pears; whenever we met in autumn, specimens of unknown apples would emerge from his pockets for consideration. The copy of *The Herefordshire Pomona* inherited from his father and *The English Apple* were so well known that he could usually quote the page number of a particular variety in both publications.

MAN was blessed to have such a courteous, enthusiastic and enlightened person as its first leader.

**Mike Porter**

## Applemust

This summer I spent nine weeks in a camper van in Scandinavia, experiencing the local culture and cuisine. In Sweden, all along the roads were stalls selling local produce, in season were very local strawberries (jordgubbar), asparagus (sparris) and new potatoes (nypotatis), growing in fields stretching from the roadside to the horizon. Local produce is pivotal in Sweden's cuisine ethos, and foraging and naturally cultivated food is the norm.

In the South of Sweden, between Tomelilla and Simrishamn, the road was edged by fields and fields of apple trees. What was notable about these orchards was the height and shape of the trees. They look like they have been trained to remain small and pruned for easy picking. It was a very striking image to see rows and rows of trees very harshly pruned in this way



— every field stretching out was made up of these short, harshly pruned trees.

I asked at a local restaurant for the variety of the apple. Unfortunately they did not know; but the apples were used to make Applemust. This is a non-alcoholic beverage made from 100% apple juice and often naturally aerated. They are also used to make cider, which by Swedish law must contain at least 15% juice to be called a cider; but is mostly made by using apple wine as a base and not in the traditional way that we make cider. Sweet-flavoured ciders, from Koppaberg and Rekordling in Sweden, are very popular at the moment. But to me, this isn't proper cider — give me a scrumpy, with lots of bittersweet flavours in it, that we do so well!

**Charlie Searl**

# Good keeping apples



Adam's Pearmain

About Eastertime I was unwrapping the last of my Kidd's Orange Red apples; they are kept upstairs in an unheated loft room and wrapped in newspaper and packed in trays. They looked a bit shrivelled, some felt a little soft. Their taste was fine, that lovely slightly aromatic vinous sweetness.



Ashmead's Kernel

Well, that sparked the wish to know who else had kept which varieties to Easter and beyond. Here are some results. Have you a favourite keeping apple, better still if it's a local variety?

**Ainsley Rice**



Hambleton deux ans



Kidd's Orange Red



Newton Wonder



Stoke Edith Pippin

# Orchard gleanings

The mills of apple identification sometimes grind even more slowly than a cider mill attempting to crush a trough of unripe fruit. Eleven years ago Angela Cooke brought some apples for identification to the Leominster Apple Fair, which in its early years was held in The Ballroom not the Priory Church. Ray Boddington, on duty for MAN, identified one sample as Maiden's Blush, an attractive old American variety, but was stumped by the other batch. A week later the ID panel was also mystified, so scions from the unknown tree were requested and in 2006 a grafted sapling was planted in our orchard at Tredomen. For the past few years this young tree has fruited sporadically and continued to puzzle, but good crops in 2013 and 2014 provided an opportunity for more detailed studies which indicate that this is the long-lost *Wormsley Pippin*.



Fruit of *Wormsley Pippin* from young tree at Tredomen Court Orchard (2014). Photo by John Savidge.

*Wormsley Pippin* was raised by Thomas Andrew Knight of Downton Castle early in the nineteenth century and named after Wormsley Grange, where he had been born and spent his childhood. According to The Herefordshire Pomona "It was his favourite seedling apple and the best he ever produced". In March 1811, soon after Knight had been elected President of the Horticultural Society, he distributed to members scions of several of the varieties of apples he had raised, including *Downton Pippin*, *Yellow Ingestrie* and *Wormsley Pippin*. In his short account, dated March 5th, published in the Transactions of the Horticultural Society, Knight relates of the *Wormsley Pippin*, "This apple ripens in the end of October, and many of my friends think it is the best apple of its season". In the same report he reveals that "Mr Hooker took drawings of this variety, and of the *Yellow Ingestrie* and *Brindgewood Pippins*, which are excellent and perfectly

William Hooker's illustration of *Wormsley Pippin* from *Pomona Londinensis* (1818). R.H.S. Lindley Library.



Colour Plate of *Wormsley Pippin* by Mrs Augusta Withers for *Pomological Magazine* (1828) R.H.S. Lindley Library.



correct". William Hooker was the foremost pomological artist of his day and responsible for the most of the illustrations in Knight's *Pomona Herefordiensis* (1811).

The illustration of *Wormsley Pippin* appears in the *Pomona Londinensis* (1818), written, illustrated and published by William Hooker, and confirms Knight's opinion of its accuracy. In addition to the fruit, some leaves are portrayed, with their downy lower surfaces and the dentition of the margins precisely depicted. Aside from the splendid coloured plate little more is disclosed in the text about the character of *Wormsley Pippin*. A fuller description is given by John Lindley and Robert Thompson in the *Pomological Magazine*, published in three volumes between 1828 and 1830. This account was illustrated by Mrs Augusta Withers "the leading lady of fruit painting" according to Frederic Jansen in

*Pomona's Harvest*. *Wormsley Pippin* is also figured in *Pyrus Malus Brentfordiensis* (1831) by Hugh Ronalds. All the early illustrations show a large, rather flattened, angular apple with broad ridges and prominent crowns and an open eye deeply sunk in a ridged and puckered basin. The skin is yellow and sprinkled with prominent lenticels.

Further information about *Wormsley Pippin* emerges in an account by Robert Thompson, Fruit Officer of the Horticultural Society, in *Gardeners Chronicle* (1846). This account is accompanied by an annotated outline drawing of a vertical section of the fruit which largely confirms the earlier illustrations. In addition to providing more details about the morphology of its stems and leaves, Thompson comments "Tree vigorous, an abundant bearer, not subject to canker". The fruit was claimed to be excellent both for cooking and

dessert...“its flavour proves such as to rank the variety amongst first-rate dessert apples, notwithstanding its rather objectionable large size”. He advocates the extensive cultivation of the variety, drawing attention to a report by Sir George S. Mackenzie, Bt. which stated that, in a garden in Ross-shire in the North West Highlands of Scotland, “*Wormsley Pippin*, trained on an espalier, has proved hardy, and attains a very large size.” Thompson’s conclusion was “Being thus hardy, and a good bearer, it is certainly a very suitable variety for cultivation in cottage gardens.”

This view was endorsed by Robert Hogg in *British Pomology* (1851) and Robert Thompson in *The Gardener’s Assistant* (1853) which both add a few extra details. The former provides the basis for accounts in successive editions of *The Fruit Manual*, the final edition (1884) providing the most complete description available of *Wormsley Pippin*. As might be expected, given Hogg’s role of Technical Editor, the description of the variety in The Herefordshire Pomona is similar though less detailed. Unfortunately, from an identification standpoint, the coloured plate shows a rather atypical specimen, noted to be above average size, and some of the fine detail is missing from the line drawing of the vertical section. In both publications Hogg expresses his opinion that *Wormsley Pippin* is unsurpassed as a culinary apple and very good for dessert and that it should be cultivated in every garden, however small.

In Victorian times *Wormsley Pippin* was very popular and on sale at many nurseries, including, in our area, Cranston & Co. (King’s Acre, Hereford), Richard Smith & Co. (Worcester) and Wheeler and Sons (Gloucester). Cranstons and Wheelers both exhibited the variety at the National Apple Congress, held in 1883 at the RHS Gardens at Chiswick. In the *Fruit Growers Guide* (1892) by John Wright the variety is commended for its vigorous growth and heavy crops and recommended for planting in all parts of England, and southern parts of Wales and Ireland. Despite its fine qualities, the variety seems to have declined in popularity and fallen out of cultivation early in the 20th Century. In 1920 Edward Bunyard, in his Handbook, comments that *Wormsley Pippin* is “seldom grown now”. H.V. Taylor included it in *The Apples of England* (1936), though a sample sent from Hereford to the Crystal Palace Exhibition in 1934 appears to have been wrongly named. In the last 50 years the

true variety seems to have disappeared though there have been several apples misnamed as *Wormsley Pippin*, including one growing until recently in the National Fruit Collections at Brogdale, which has probably been widely dispersed as it was formerly on sale by at least two commercial nurseries. Another false *Wormsley Pippin*, growing in the National Trust collection at Berrington Hall and the MAN orchard at Lower Ffordd-fawr, was propagated from a very old tree in West Yorkshire.



*Blossom of Wormsley Pippin at Tredomen Court Orchard (2015)*

It is difficult to estimate the age of the tree which produced the apples brought to the Leominster Apple Fair in 2004, shown in blossom this Spring growing beside its neighbour *Maiden’s Blush* in a cottage garden at Stretfordbury. The trees are probably more than eighty years old and have changed little since Mr and Mrs Cooke moved there over thirty years ago. On more than one occasion the trees have come under threat when alterations to the design of the garden were envisaged!

Recent studies show that *Wormsley Pippin* flowers early. In 2015 it was in blossom soon after *Devonshire Quarrenden*, *Kerry Pippin* and *Warner’s King* and about the same time as *Yellow Ingestrie* and *Burr Knot*.



*Wormsley Pippin at Stretfordbury in blossom (2015)*

Many of you will be familiar with the striking handsome fruits of the apple known as *Lady’s Finger of Bledington*, as it has graced several of our autumn shows. A tree of this variety has been growing in our orchard at Tredomen since 1999. It was grafted from scions sent to John Aldridge, at that time our Membership Secretary, by Albert Harris of Stony Stratford. The scions, collected from an old tree in the village of Bledington, near Stow-on-the-Wold, were widely distributed by Albert who told John that the variety was growing in several villages in that part of the Cotswolds. The tree produces good healthy crops of distinctive long-conical dark purple fruits which hang until late in the year. The identity of this variety has long been a puzzle.



*Illustration of Black Gilliflower from Apples of New York by S.A. Beach (1905) R.H.S. Lindley Library*

Last autumn, when looking through some e-books, which had thoughtfully been sent by Richard Wheeler when we were researching for the Welsh Marches Pomona, the description of an apple very similar to *Lady’s Finger of Bledington* was noticed in *The Apples of New York* by S.A. Beach, published in 1905. The variety was called *Black Gilliflower*, and the written account and coloured plate showing external morphology and a vertical section clearly describe the apple we have been calling *Lady’s Finger of Bledington*. Beach states that the apples are sweet but rather dry, but have a peculiar aroma that is pleasing to many. “It is not sour enough to be very valuable for cooking but is sometimes used for baking.” Paradoxically, he continues “It is fast becoming

obsolete in most parts of the state, but in some sections the planting of it in commercial orchards is being extended because it is found profitable to grow it in limited quantities for southern markets. On good soil the tree is a good, vigorous grower and a reliable cropper. The apples grow fair and smooth and there is little loss from unmarketable fruit." In a historical note Beach adds "*Black Gilliflower*

is supposed to be an American variety. It was brought into the central and western portions of the state more than a hundred years ago by the early settlers. It is evident that it was known in Connecticut as early as the latter part of the eighteenth century". Perhaps some of those early settlers came from the Cotswolds. Anyway, for the time being, probably we should call this distinctive variety *Black Gilliflower*.

Attractive in appearance, with a sweet taste and a long shelf-life, in many respects a perfect supermarket apple...but ahead of its time. Perhaps we will see a resurgence of the *Black Gilliflower*?

**Mike Porter**

with thanks to John Aldridge and Richard Wheeler of MAN and Naomi Bristow of the Lindley Library

## Taking the 'hard' out of 'graft'

Of course, if genetics was a perfect science, or if exposure to skill and experience guaranteed competence, then I'd be an expert. My mother attended the East Anglian Institute of Agriculture just before the second war, and wrote her dissertation on Apple Rootstocks; and her best friend there - for many years since my mother's death my friend too - became a second generation professional orchardist, to the stage of having her name stencilled on her stock of apple boxes; serious commitment!

But very far from being an expert, I waited until retirement before making my very first graft at MAN's course in Glasbury at the end of February this year. I made five grafts there, of which at the time of writing (end of June) four look good; and a further three since, of which two look good. I've not given up on number seven yet, but am pretty sure number eight isn't going anywhere.

It was a great day, and we were not far short of 20 grafters from as far afield as Chepstow, Telford, Cardiff, and (your reporter) Lincoln. We were met by a welcome team from MAN (mostly local), and our tutor for the day Tom 'The Apple Man' Adams who had travelled from Oswestry to share with us his knowledge and passion for all things Apple.

We started as we do in Britain with a cup of tea and a piece of cake, and very many thanks to the MAN team for laying on such a good event; very welcome to those who had driven some distance, and no less to those who had stayed overnight and expended no more energy than that required to stroll from the local hostelry. Then down to business.

Tom told us something about why people graft. Essentially, the process creates a clone of the tree variety from which the 'scion' or graftwood

came - with the additional benefit of being able to determine its size, vigour and hence fruiting characteristics. You have to do this to retain the purity of the variety; try propagating seed from a single fruit; you'll end up with as many different types of apple as seedlings you manage to grow.

Then there's the technical and horticultural naming of parts. Latinate words flew around - I remember 'cambium' as being important - but to be honest I'll leave that to the teachers and settle for understanding that you want to make a solid and clean joint between 'this bit' of wood and 'that bit': 'this' being a rootstock of determined characteristics, and 'that' being a cutting from the tree of choice, taken from the previous year's growth around January / February, wrapped to keep moist, and popped into the fridge till ready for grafting (say up till April). A longer rather than shorter scion is good, as it offers a greater range of diameter to match to the rootstock.

Then how to do it, and the required tools. A grafting knife is a specialist tool, with the blade sharpened one side only to create a flat cut - though some people achieve success with hobby knives or even razor blades. Then some specialist sticky tape - very stretchy and able to dissolve over time - to bind the graft. And some wax - some use simply petroleum jelly - to seal the bare cut at the top of the scion to prevent damp or infection getting in.

We practised cutting scions with willow twigs, and grafting bits together with greater or lesser success as guided and assessed by Tom. As the knives came out, so did the sticking plasters under the oversight of Ainsleigh Rice, our nominated first aider. Not only a MAN man, he'd undertaken the course last year so knew what to expect and had come prepared. You don't help the grafts by getting blood on the wood.



Left to right - two 'Welsh' Doctor Harveys in green pots; 'my' Doctor Harvey; two Ellison Oranges (these even carried blossom in May); and a Bramley.

Practised and plastered (those like me, anyway, with soft hands more used to pens and keyboards than sharp tools), we retired to the Harp Inn for lunch before starting the serious stuff - grafting from our own or Tom's supplied scions from a great range of apple varieties, onto rootstocks, also from Tom, ranging from 'dwarfing' M9 to the biggest standard tree stock, M25.

Some had brought their own scions, and Tom had also brought a range for us to choose from; I grafted five on the day - two Ellison Orange from Tom's supply, two from my tree bought as a Doctor Harvey, and a fifth from my Bramley, all onto M9 dwarfing stock. What guided this choice? My house was on the market at the time, and I wanted to duplicate the Doctor Harvey, and create a 'portable orchard' with a range of varieties, that would be happy enough in permanent pots, to keep the apples coming even if the garden of the new house was much smaller. (In the event we haven't moved - yet anyway - but that's another story.)

Slowly but reasonably surely we all created grafts with a reasonable chance of success - creating also along the way a great sense of

pride, and a feeling that here was an interest that would be pursued again and again. Indeed, I hadn't been home many days before I was back in touch with MAN, and with Tom, and had bought a decent grafting knife, ordered more rootstocks and arranged with Sheila Leitch for some scions from her local Doctor Harvey tree - a very different tree to mine - so we could grow one of each side by side, to see if we can work out why they are so different; which Doctor in real, and which the imposter, as it were. Ainsleigh is also participating in this experiment, so watch this space for the results of our scientifically controlled test! And then there are the different challenges; perhaps to create a 'family' tree with more than one variety on a single rootstock.

Then, wearied by our efforts, it was time to stop for more welcome tea and cake. Again, many thanks to the MAN team who understood the hunger that follows a period of hard graft - literally. And Tom shared with us more insights - bud grafting for example; much quicker so with advantages on a commercial basis, but with a reduced success rate - and then answered our many queries before we called it a day.

And lessons learned? Well, I wasn't alone in wishing I'd taken my reading glasses as my bi-focals require you to put your head uncomfortably back for close and careful work at eye level. Maybe a leather glove (or a pre-emptive plaster) to reduce cuts - or a regime of toughening up the skin on the thumb which acts as a stop to the cutting blade. But what a great day - many thanks to MAN for arranging it and ensuring it all went so well. And Tom - it's always a joy to watch an enthusiast and an expert at work, and to learn from such a person. Thanks to you too. And readers, if you've not been on this course, you'll have a great day and go home happy, whether you're an accomplished orchardist, or a total novice. So get lobbying for a repeat next year - surely the course will run again!

**Chris Taylor**



The Three Counties Traditional Orchard Project is now well underway and our County 'Hubs' are working with volunteers in orchards in each of our project areas - Longney, Gorsley & Kilcot in Gloucestershire, Pershore, Alfrick and Tenbury in Worcestershire and Whitbourne, Ross on Wye and Breinton in Herefordshire.

As we get out into the orchards we're building up a picture of each of them, so that we can put together a management plan that suits them and their owners. Over the three years of the project our volunteers will then work with the orchard owners to meet its aims.

Our wildlife experts have uncovered some wonderful wildlife; clearwing moths, the elusive noble chafer beetle, spotted flycatchers and

beautiful orchids. Later in the year we'll be carrying out a fruit ID for each orchard, not only so that we know what's there but also in the hope of spotting something locally rare or unusual. And a successful bid to Natural England's Innovation Grant Fund means that we will be able to do some replacement planting with locally rare varieties which are being specially grown for the project.

Despite the late start we've also managed to carry out some useful practical work. To prune or not to prune? That's the question that's been taxing our orchard experts as the project continues into the summer. Our first forays into our project orchards are later than planned and our volunteers are being challenged to carry out summer pruning, especially where the trees are unbalanced and laden with fruit. For stone fruit summer pruning is the norm but whilst trained apples and pears have always been managed this way some people are uncomfortable with the idea of doing the same to older trees. So far though the orchards we've worked in are looking much happier as the trees are opened up and the

orchards begin to 'breathe', hopefully bringing these old fruit trees back to life.

As the project unfolds there will be lots of opportunities to get involved. We are looking at the history of the orchards - 'walking' them with experts to see what may lie under their roots and looking at them in the wider landscape - and recording orchard stories to share with local communities.

We are always keen to attract more volunteers so if any MAN members would like to join us for orchard events and training you will find a warm welcome. You can choose how much time to give, and when, from a few hours 'here and there' to more regular volunteering. Our new website will be up and running this month at [www.tctop.org.uk](http://www.tctop.org.uk), with a calendar showing everything that's happening across the three counties or contact Karen Humphries at [khumphries@worcestershire.gov.uk](mailto:khumphries@worcestershire.gov.uk) to subscribe to our occasional updates and newsletters.

**Karen Humphries**

# News of MAN orchards

## Tredomen

We're planning an apple identification refresher session at Tredomen Orchard on 19th September [see below].

Two more trees were planted last winter, Hargreaves Greensweet and Lady's Finger of Lancaster. They replace the two Duck's Bill trees that died in 2014, one of wind-throw at the graft knuckle and the other of canker. Unfortunately one tree, Walterstone (new German?) seems to be dying. All trees have been pruned to a degree, the older ones mainly removing some central- and water-shoots, the younger ones more meticulously. Fruit yield this year looks fairly good.

Quiet mysteriously, in late January, about 50 or so of the trees showed lots of evidence for nibbling on the lowermost 500 mm of the stems, some were really quite severe. Then it stopped. It looks like rabbit nibbling, though its abruptness made us wonder if it was some other animal. Especially as the rabbit(s) haven't gone away. We have placed plastic spiral guards around the trees temporarily. They'll be removed during summer.

But how do we know the rabbits are still there? Very kindly the Brecknockshire Wildlife Trust offered to loan MAN a Trail Camera that takes and stores still or video pictures of any object that moves both day and night. <http://bushnell.com/hunting/trail-cameras>. We had one for a few weeks and located it in three places near the bottom hedgerows. Every couple of weeks we copied pictures and then had fun seeing what had been busy while we were away. No mice, shrews or voles seen. We have lots of pictures of squirrels, blackbirds and great tits, but more interestingly we saw a few less common visitors, including dark female pheasant (???), a nocturnal fox and probably a hedgehog, though at night time



its form is well camouflaged even to the infra camera. And yes, a rabbit was photographed a few times in March. One example visitor 18th March at 09:47 was this Redwing seeking insects shortly before it migrated away for the summer.

We're fortunate to have two willing men cutting the grass at both Tredomen and Paramor.

## Paramor

Eleven young trees, grafted by Paul Davis, were planted by the Cwmdy Support Group this Spring. All except two, Red Windsor and White Paradise, are unknown varieties. There are now 70 trees (unknown or reference) in the small orchard and 120 trees (local named varieties) in the main orchard. Formative pruning and labelling of the trees in the main orchard was completed earlier this year. The essential, routine care of the trees, such as the checking and replacement of supporting posts, ties and wire guards by the Support Group has continued. By July the planted areas had been mown three times.

Large numbers of pollinating insects were at work on sunny days in May, their numbers probably boosted by an impressive crop of dandelions in flower during April. *Gipsy King* suffered a devastating attack by caterpillars of a tortrix moth which infested the buds and destroyed most of its foliage, but the tree had recovered and grown a fresh set of leaves by mid-July.

Fat lambs from an adjacent field invaded the small orchard in May. They were loath to depart, but their owner and his dog persuaded them to leave and promptly repaired the fence. On the same day there were cuckoos calling from Fedw Wood in the east and Coedy-gaer in the west.

The drought in early summer killed three of the young trees planted this year. Paradoxically, later this year a ditch, with two crossing places, is being excavated from the hedge at the bottom of the small orchard across to the Wern to improve drainage in the main orchard. Thanks are due to the Cwmdy Support Group and Mr Davies for mending the fence.

As part of a project to establish a better record of the apple varieties being conserved in the U.K., lists of all the named varieties in all the

MAN orchards have been sent to Dr. Matthew Oridge of Reading University, Curator of the National Fruit Collections at Brogdale.

## Croft Pendarren

Last winter some branches of the large trees on one side of the orchard were cut back to allow more light for the apple trees. There was a spectacular display of blossom in the Spring — rather later than usual — with the large pink flowers of *Captain Tom* outstanding. On sunny days in early May plenty of pollinators — bumblebees, honey bees, small wasps and various flies — were working the blossom. Some trees, such as *Ashmead's Kernel*, *Bridstow Wasp* and *Pig Aderyn*, have heavy crops, but several early flowering varieties were caught by frosts and have little or no fruit.

In late June, after the bluebells had died back, the orchard was strimmed in an attempt to weaken the encroaching bracken, but the blackberry bushes on the river bank were spared. The ten species in flower at that time being host to many bees and flies help pollinate the apples.

The ancient pear tree, sole relic of an earlier orchard, still holds its place : in spite of its hollow trunk it has more fruit than usual, though the small pears are rather scabby.

The orchard has a special quality now. Its diverse flora attracts many insects, birds and mammals, some of which help the fruit trees, but all contribute to a healthy ecosystem. A young hare was a very special visitor, investigating the site's potential in June.

## Lower Ffordd-fawr

This winter all trees were pruned, some quite heavily to make it reasonably easy to move between the bushes. A neat haircut. Then, unfortunately, Drover Cycles lost two employees. This meant that the company could not support us in maintaining the orchard, and I was on holiday (as above). The grass has got long and it's been hard work to get the orchard looking tidy again.

## Donnington

The trees that thrive in this problematical orchard usually fruit well. In over a decade some have grown to a good size while others are small and seem to be struggling. This is

due to the drainage pattern in the orchard which results in a 'hit or miss' result as far as tree survival is concerned. Fourteen trees have been removed over the last couple of years or so which still leaves 49. Of these *American Mother*, *Adam's Pearmain*, *King's Acre Bountiful* and *Blenheim Orange* have good fruit and it is notable that these trees are at the top of the orchard. But there are others lower down which also have good fruit, for example, *Hanwell Souring*, *Northern Greening* and *Nine Square* has an enormous crop for the second year running.

While drainage is one problem another is the fact that the estate no longer cuts the main lanes within the orchard. With a colleague I hand strimmed part of the orchard in May but the grass cutting now needs a contractor such is the extent and rapid growth in the summer months.

## Westhope

This small orchard of fifteen standard trees was planted more than 20 years ago and some are now of considerable size, the exception being *Newland Sack* which was budded by John Aldridge about ten years ago. This year it has a fair amount of fruit given its size. Others fruiting well are *Duke of Devonshire*, *Winter Quoining*, *Pomeroy of Hereford* and *Domino*. Others are fair with three in the 'poor' category, *Annie Elizabeth*, *Gascoyne's Scarlet* and *Pig's Nose Pippin*. The first two develop scab every year and it is rare to get good clean fruit from them. *Lady's Finger of Hereford*, whose trunk split last year, still survives as a rather one-sided tree but it has some fruit

## A query

Has any MAN member had dealings with the old orchard of standard trees at Great Brampton, nr Madley? Advice is sought about the future of the trees as there are concerns after a few trees came down in recent storms. Any further information such as observations from previous visits would be most appreciated so please contact Bruce Johns direct on [bruce@brucejohns.co.uk](mailto:bruce@brucejohns.co.uk)

## Identification report

It was very encouraging to see some fresh faces at our identification course last autumn. Considering it was a patchy year for apple production the apple identification team was kept fairly busy at Shows. A summary of our activity is given below:

Graftwood has been obtained of six of the puzzling varieties brought in for identification and the resultant young trees will be planted at Paramor Orchard to allow further study.

We found time to examine more thoroughly some of the enigmatic apples in the MAN

orchards. Two of the outcomes are described in Orchard Gleanings; a few others are mentioned below. At Tredomen SDB from Dorrington was determined as Lady Henniker and E07 as Herring's Pippin; at Lower Ffordd-fawr E11 as Chelmsford Wonder. John and Pam Savidge continued their research at Tredomen and Lower Ffordd-fawr, and John's database again provided an invaluable aid during ID sessions at The Harp. John and Pam travel about 160 miles to each ID session and we are most grateful for such enthusiastic support.

Our refresher course this year is scheduled for Saturday September 19th at Tredomen Orchard, where we will have a range of varieties to examine. If you would like to be involved please book with the Identifier <[identification@marcherapple.net](mailto:identification@marcherapple.net)> and bring a sharp knife. There is a new first aid kit at Tredomen but we hope it will remain in mint condition! From October 1st we will meet each Thursday at The Harp to try to solve any new puzzles encountered at Shows.

Mike Porter

	2014	2013	2012	2011	2010	2009	2008	
Identification panel meetings	5	7	4	8	9	7	7	
Events at which MAN offered ID	8	10	7	9	9	10	10	
Total identification sessions	13	17	11	19	18	17	20	
MAN hours involved	310	350	267	350	380	268	330	
Number of varieties identified	375	420	150	550	545	322	460	
Exhibitions staged	4	5						
Most productive								
ID events	<b>1</b>	Leominster (62)	Malvern (94) (94) (2 days)	Marcle (31) (2 days)	Hergest Croft (94) (2 days)	Chepstow (114)	Malvern (65) (2 days)	Church Stretton (70)
	<b>2</b>	Tenbury Wells (56)	Marcle (73) (2 days)	Leominster (27)	Chepstow (94)	Marcle (84) (2 days)	Marcle (56) (2 days)	Marcle (55) (2 days)
	<b>3</b>	Marcle (55) (2 days)	Chepstow (50)	Malvern (18) (2 days)	Malvern (77) (2 days)	Church Stretton (60)	Leominster (36)	Malvern (50) (2 days)

# On-line Worcestershire Pomona

As far as I am aware, there has never been a *Worcestershire Pomona* and nowhere in the world were all the apples of supposed Worcestershire origin recorded together in one place, so Becky Lashley and myself set out to try and put that right and you can now take a look at [www.worcestershireorchards.co.uk](http://www.worcestershireorchards.co.uk). This is a work in progress but is intended as a one-stop shop for orchard-type things going on in the County.

I spent three seasons tracking down the apples and photographing them on tree and table (I have since collected blossom shots as well). There is also a list of presumed lost varieties of the county, some of which we hope may yet come to light, but the point of writing here is that we do not know the whereabouts of any specimens and neither Brogdale or any of the orchards and collections we know of have them.

I hope at some point to produce a book of 'The Apples and Orchards of Worcestershire' and work is ongoing, I should be happy to hear from any other MAN members with specific knowledge of Worcestershire, as through The Three Counties Orchard project we are also doing an oral history project recording memories about the hey day of orcharding in the County.

A few varieties of interest have come to light that whilst not quite 'lost', would be worthy of further investigation. These are :

The *Dewdulip seedling* a green culinary variety sent to National Fruit Trials in 1946 from a J Davies of Tenbury Wells, believed to have been possibly brought to light by the Rev. Lee, vicar of Eastham from 1899 to 1946, who was by all accounts a keen amateur naturalist and recorder of rural life. The variety is still in Brogdale but I have yet to find any examples in the Teme Valley.

*Haughty's Red*, a dessert apple sent to National Fruit trials in 1946 from Tenbury which again could possibly have a link to the Rev. Lee who, from anecdotal evidence, was responsible for recording a number of local varieties and overseeing them being sent to the National Fruit Trials. This apple is also at Brogdale but I have not found it locally.

*Jones's seedling*. This apple is claimed to originate in the Teme valley, an early to mid-season apple with a skin of red streaks over a yellow-pale green base. (see photo). The apples seem to be of varying shapes and sizes on the same tree. It appears to have fallen from favour after WWII and is now extremely rare and localised to the St Michaels's and Tenbury area. It is almost certainly not the same Jones' Seedling as the one listed in the National Apple Register as being a late season variety from Epsom in Surrey (1938). Jones being a common name and 'seedling' a common pomological reference, it could well have been



a seedling that was replicated by grafting in only a very local area. There is anecdotal evidence of it being grown in several orchards in the Tenbury area in the 1930's but beyond this, there are seemingly no other references. I managed to propagate 6 last season by budding from a very old tree in St Michaels.

*Queen Alexandra*: this mid to late season dessert was a William Crump introduction from Madresfield at Malvern, first exhibited in 1902. It is in the Brogdale collection but again I have not yet come across it locally.

**Wade Muggleton**

[contact@worcestershireorchards.co.uk](mailto:contact@worcestershireorchards.co.uk)

## Useful books

Native Apples of Gloucestershire by Charles Martell (2014) published by Gloucestershire Orchard Trust.

Price: £25 softback, £40 hardback plus £3.50 p&p.

This is the first authoritative and comprehensive listing of Gloucestershire apple varieties ever published. This book is the culmination of twenty-five years of dedicated research and scholarship by farmer and man of Gloucestershire, Charles Martell.

Pears of Gloucestershire and Perry Pears of The Three Counties (2013) published by Hartpury Heritage Trust and Gloucestershire Orchard Trust. A must for anyone interested in perry pears!

Price: £20 softback, £30 hardback plus £3.50 p&p.

Please email us @ [info@gloucestershireorchardtrust.org.uk](mailto:info@gloucestershireorchardtrust.org.uk) if you would like to purchase a copy of either pomona.

The Northern Fruit Growers' Association are holding a

**Northern Pear Identification Session**  
**Tues 22 September 2015**

**10.00 to 16.00**  
**Women's Institute, Lowdham,**  
**NG14 7AB Nottingham.**

With JIM ARBURY in attendance there will be a strong focus on learning to identify varieties using a named collection of early ripening pears.

# Major apple events

\* Saturday/ Sunday, 29th/ 30th August. Black Mountains Festival, Talgarth, Powys. MAN will be in the Cattle Market on the Sunday, from 11.00-5.00pm. Display of early apples & identification of ripe early varieties. Tastings and fruit for sale.

Thursday 3rd September. Visit of MAN members to F P Matthews of Berrington near Tenbury Wells for a guided tour of the fruit trial orchard, nursery for trees, the Tree Shop for browsing and lunch.

\* Sunday, 6th September. Entertainment under the Apples at Penlanole, near the Vulcan Arms, south of Rhayader, Powys. Please note that for safety reasons, the approach will be to the back of the farm and will be signposted from the A470. From 2.00-5.00pm. For details Tel. 01597-811487.

Friday to Sunday 11th to 13th September. The Ludlow Marches Food and Drink Festival. There is always a good selection of local cider makers and fruit juicers in attendance.

Sunday, 13th September. Entertainment under the Apples at Penlanole, near the Vulcan Arms, south of Rhayader, Powys. Please note that for safety reasons, the approach will be to the back of the farm and will be signposted from the A470. From 2.00-5.00pm. For details Tel. 01597-811487.

Saturday 19th September. MAN ID Refresher course at Tredomen (see below for more details).

Saturday 19th and Tuesday 22nd September at Cradley Village Hall (WR13 5LH), nr Malvern, Three Countries Traditional Orchard Project digital storytelling workshop (see below for more details).

\* Saturday/Sunday, 26th/27th September. The Autumn Show at the Three Counties Showground, Malvern.

Thursday, 1st October. Trumpet Ploughing Match & West of England Fruit Show. (No apple display.) Details of venue from Mrs. J. Green, Warren Cottage, Lower Eggleton, Ledbury HR8 2UJ. Tel. 01531-670608.

\* Saturday, 3rd October. Applefest 2015, Tenbury Wells, held on the town's Burgage Recreational Area, from 10.00-5.00pm.

\* Saturday/ Sunday, 10th/ 11th October. THE BIG APPLE. Weekend rural events in and around Much Marcle. entry to historic grounds of Hellens, from 12.00-4.45pm where there will be apple and pear displays, ID services and tastings of a selection of cooking apples.. Further details of talks, demonstrations and other events, from Jackie Denman, Tel. 01531 670544.

\* Saturday, 17th October. Leominster Apple Fair at The Priory, Leominster. 10.00-4.00pm. Parking in Bridge Street Car Park. Details from Felicity Norman, Tel. 01568 780886.

Saturday/Sunday, 17th/ 18th October. Cidermaking Festival at the Cider Museum, Ryelands Street, Hereford. Demonstrations of traditional cidermaking, coopering and blacksmithing. Tutored cider tastings. Morris Dancing. Further details from the Cider Museum, Tel. 01432 354207.

\* Sunday, 2nd November (to be confirmed). Chepstow Apple Day, organized by Chepstow Town Council at the Drill Hall, Lower Church Street, Chepstow. Admission free. 11.00-4.00pm. MAN Apple display, apple juice, cider and perry tasting.

Friday 13th November (provisional date). Malvern Conference.

## Events in 2016

6th January. Leominster Morris, The Wassail. Details will be announced nearer the time

\* = Apple display and MAN ID service.

## Forthcoming Courses

### A Digital Storytelling Workshop

is being run at Cradley Village Hall, near Malvern, Sat 19th and Tues 22nd Sept 2015 Digital Storytelling is all about telling a short story through images and sound, using film, photos and narrative to capture the story of what we are doing on the TCTOP project. There are six free places on the course which will explain and demonstrate the use of different media in return for future help with the project. Contact Karen ASAP for more info.

khumphries@worcestershire.gov.uk  
www.malvernhillsaonb.org.uk

### Winter pruning Course

Saturday 13th February, or Sunday 14th February (weather dependent). This course will be led by Paul Davis (<http://www.applewise.co.uk>). We will begin at 11:00

and finish about 15:00 ... or when enthusiasm diminishes. The course will be restricted to 12 people. Paul will explain the objectives of winter pruning, provide guidance notes and give a demonstration of pruning at MAN's Tredomen Court orchard. You may then carry out guided pruning on the trees to gain a wider variety of "hands on" experience. Whilst MAN will be providing pruning equipment for the course you are welcome to bring your own. Lunch will be taken at a nearby café/ restaurant. (The cost of lunch is not included in the course fee). There are no toilet facilities except at lunch time. Please phone Mrs M. Ward on 01497 847847 to confirm a place before sending in your booking form. If the weather is inclement we have an alternative reserved for weeks later, Saturday 12th with alternate Sunday 13th March.

### Grafting Course

Saturday 27th February, Glasbury Village Hall. Also led by Paul Davis: this successful and enjoyable course is now in its fourth year.

The course starts at 10:00 and runs till about 15:00. All equipment, four rootstocks and many scions will be available to choose from; you are welcome to bring your own equipment (secateurs and grafting knife) and graftwood if you wish. Bring your lunch or enjoy it in a local Pub.

As places are limited to about a dozen, please phone Mrs M. Ward on 01497 847847 to confirm a place before sending in your booking form.

# Available from the Marcher Apple Network

**Welsh Marches Pomona** is written by Mike Porter and illustrated by Margaret Gill. It contains beautifully illustrated descriptions of 31 varieties of local apples, some of which have never featured in the apple literature. Life-size views of ripe fruit and blossom at both pink bud and fully open stages, plus line drawings of leaves and sections of fruit make this a truly unique reference work.

Hardback format, 300mm × 230mm; full colour throughout. 96 pp.

**Price** £25.00 + £5.00 p and p (UK)

**Apples of the Welsh Marches** describes 54 old varieties of apples cultivated in the traditional orchards of the region, plus 24 further varieties grown here extensively in the past and still found in local farm orchards.

**Price** £5.00 inc p and p in the UK.

**The Herefordshire Pomona CD** contains copies of all the 77 coloured plates from *The Herefordshire Pomona*, originally published by the Woolhope Naturalists' Field Club of Herefordshire in 1885. The corresponding sections and text descriptions of the 432 varieties of fruit illustrated on the plates are included, as are the lists of local cider apples and pears and the lists of varieties which the Woolhope Club recommended for planting.

**The Vintage Fruit CD** contains 290 separate descriptions of cider varieties and 107 descriptions of perry pears, all taken from hard to obtain reference works.

**Prices** £16.50 per copy, inc p and p in the UK.

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**Price** £2.00 per pack, plus 50p post and packing for up to two packs, thereafter PLUS 15p per pack.

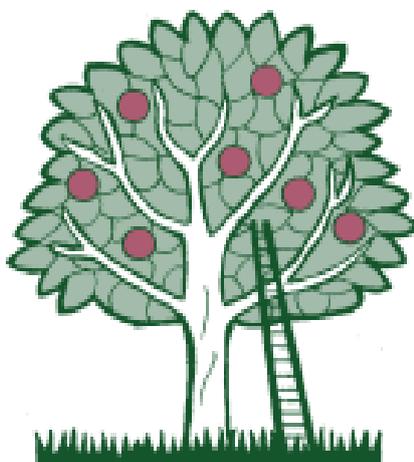
## Back Numbers of the *MAN* Newsletter

Many of the articles featured contain advice and ideas which have stood the test of time and still make an interesting read. Copies of previous issues are now available as PDFs — see web site for order form with full details of prices.

**MAN Library List**, managed by Sheila Leitch

**Price** £2.00 inc. p and p in the UK.

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## APPLES AND PEARS

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