



# SUFFFOLK TRADITIONAL ORCHARD GROUP

## Advice Note 2 (STOGAN 2)

### FRUIT VARIETIES FOR SUFFOLK TRADITIONAL & AMENITY ORCHARDS

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**Fig 1. Apple, Catshead, an ancient variety of unknown origin. Fruit from different trees can vary in storage characteristics and colour, indicating that these may not all be the same variety. However, all Catsheads are green in October when picked.**

# **FRUIT VARIETIES FOR SUFFOLK TRADITIONAL AND AMENITY ORCHARDS**

## **INTRODUCTION**

Suffolk Traditional Orchard Group has already recorded over 350 apple and over 60 plum varieties grown today or which once grew in Suffolk. Pears are more difficult to define and to identify. The gardener's notebook of about 1910 for one orchard at Ickworth House lists over 200 varieties, including 98 apple, 58 pear, and 28 plum varieties. A small farm orchard in Thrandeston, of less than half an acre, has 26 different varieties of old fruit trees; and a total count of all the cobnut varieties in the parish of Thornham nuttery is at least nine. A private collection in Suffolk has over 350 varieties.

It is not known just how many fruit and nut tree varieties are, or have, been grown in Suffolk, let alone in England. The curator of the National Fruit Collection at Brogdale considered in 1971 that over 6,000 apple varieties were known in Britain, although only 1500 of these were in the national collection. To list these 6,000 she had had to sift through 22,000 synonyms! Even assuming that many names are synonyms it seems likely that the numbers of separate varieties of apples, pears, plums, cherries and nuts grown may be tens of thousands.

In Suffolk, listing the varieties in a systematic way was only begun in 2007, while counties in the west midlands have done this for decades. The National Fruit Collection collected, propagated, and grew some local British varieties until a few years ago, but they never did claim to have completed collecting the national resource. Although the collection is still in existence it no longer has an all-inclusive accession policy, due to lack of space (and finances). Other collections including RHS gardens, local, private, and county collections, and nurseryman's "mother tree" orchards, are the only source of many uncommon varieties, most of which have never been checked for synonyms.

It is also clear that varieties grown in orchards (whether farm, family, country house or commercial) have always changed in response to changing availability, taste, storage technology, and markets, and so on. George Lindley writing about the trees his nursery propagated in Norwich in 1831 lists 214 apples, none of which are grown commercially today and about half are not even known today, such as Kirke's Lord Nelson. However, there may be synonyms, and while some were recent imports from Germany, the USA and Europe, some of which we think of today as being very "traditional" such as Newtown Pippin, others were clearly very ancient names for very ancient varieties such as Catshead and Northern Greening.

The lists for Ickworth House in 1910 include 14 Belgian pear varieties no longer grown outside collections today; several that have all but vanished; and only two of 98 apples, Bramley's Seedling and Cox's Orange Pippin, are still grown commercially. Today no modern commercial orchard apple grown in England was known before 1920 and they originate from as far afield as ever (Gala is from New Zealand).

Therefore, there seems no reason to restrict the varieties grown in traditional orchards today to those of the past, but rather to consider the traditional orchard as a landscape and a habitat rather than explicitly for rigidly local varieties of fruit. The orchard crop has always changed. Modern selections appear to be as suitable for traditional methods of growing as old varieties; modern apples like Scrumptious, Jazz, and Home Farm, grow well here, and fit well with Blenheim Orange, Lady Henniker and Catshead, which are all still appreciated.

Sadly some “local varieties”, including quite a few East Anglian originations, have not stood the test of time, and have stayed “local” for very good reasons. The main reasons are that they may have been easily surpassed by others; have a poor taste, are difficult to grow, have a lack of resistance to disease or have a poor tree habit. A significant number do not do well here, but are delicious and productive in a different climate, but just happened to originate here. For example, the plum Coe’s Golden Drop is doing well in California. On this basis it is considered unrealistic to define what should or should not be grown in a specific local traditional orchard.

## **FRUIT & NUT VARIETIES FOUND IN TRADITIONAL SUFFOLK ORCHARDS**

The following is an explanation of what is found in Suffolk and what might be grown. It is not a list of recommended varieties.

This is a record of the varieties we have recorded in old orchards and the ones which have done well enough to be valued sufficiently for the fruit to be brought to apple days and other events for identification, over about four years. The lists are by no means complete; these are just the most frequent varieties. For example, about 60 apples are shown here, but over 200 varieties have been identified and a very significant number could not be identified, because the fruit was in poor condition or the identifier didn’t know what it was. It therefore seems that there may be many varieties that were carefully propagated, and therefore cherished and grown, but have not been described.

### **KEY to table:**

Suffolk origination varieties are shown in **bold**. (These should often be taken with a pinch of salt).

**N** = varieties marketed by Notcutts of Woodbridge (the only major fruit propagation nursery in Suffolk) in their immediate post-war catalogues, up to the mid 1960s. As wholesale suppliers their production was sold by several other Suffolk and Norfolk nurseries.

**Area 1** : central Suffolk claylands from the Norfolk border to south of Stowmarket, to Framlingham in the east and close to Bury in the west.

**Area 2** : coastal sandlings, almost to Norfolk and south to Essex.

**Area 3** : south Suffolk and Babergh area, and the light soils south-west of Bury.

Please note that other areas, such as Poringland, the Brecks, and the fens and fen clay of NW Suffolk are not yet well enough surveyed for a list.

Provisional list of fruit varieties found in Suffolk Traditional and Amenity Orchards (approximately in order of occurrence within each section; apples are well documented, other fruit less so)		N	Area 1	Area 2	Area 3
Varieties	Notes				
<b>Early and Summer Apples</b>					
Beauty of Bath	Common, fruit drops quickly, <i>very</i> short season		1	2	3
George Cave	Better than Beauty of Bath and a longer season	N	1	2	3
Discovery	Modern variety from 1950, probably the best early apple		1	2	3
Worcester Pearmain	Good early apple	N	1	2	3
Scarlet Pimpernel	Better than Beauty of Bath and a longer season (syn Stark's Earliest)	N	1	2	3
Miller's Seedling	Red Miller's Seedling arose in Suffolk but is rarely seen		1		3
White Transparent	Least common and unusual, slightly acid		1	2	
<b>Culinary Apples (most puree when cooked, and most are good eaters if kept )</b>					
Bramley's Seedling	Almost universal	N	1	2	3
Newton Wonder	Very common	N	1	2	3
Grenadier	An early culinary apple, Sept		1	2	3
Howgate Wonder	Not common, very large, not very sour		1	2	3
Catshead	Widely recorded, probably several different forms		1		3
Crimson & Striped Bramley	Various Bramley sports or forms have been found		1	2	3
Lane's Prince Albert	Widely recorded	N	1		3
Warner's King	Widely recorded		1	2	3
Monarch	Most frequent in South Suffolk		1	2	3
Lord Derby	Retains shape when cooked, excellent juice	N	1		3
Edward VII	Retains shape when cooked, excellent juice, not common	N	1		
Norfolk Beefing	Hard long keeper. Not common in Suffolk now but was widely planted.		1		
<b>Dual use and apples planted as culinary but now widely eaten as dessert</b>					
Dr Harvey	Widely grown, old variety		1	2	3
Mere de Menage	Frequent, old trees, dual use, origin unknown		1		3
Keswick Codlin	Used as an early cooker, also an excellent early dessert		1		
Golden Noble	Originally a cooker, but appreciated as a dessert now		1	2	3
Emneth Early	An early culinary apple, Aug. (syn Early Victoria)		1	2	3
Arthur Turner	An early culinary apple, Sept/Oct. mild flavour	N	1		3
Cox's Pomona	Sweet sharp flavour		1		
Queen	Not common, flat-round crisp and sweet		1	2	3
Norfolk Beauty	Originally a cooker, but appreciated as a sharp dessert now		1		3
<b>Dessert apples</b>					
Laxton's Superb	Widely grown, keeps well and has a cox-like flavour		1	*	*
Blenheim Orange	Widely grown, useful for everything and has a slight orange flavour	N	1	*	*
James Grieve	Widely grown as a pollinator, excellent eater but short season	N	1	*	*
Ellison's Orange	Excellent, slight aniseed flavour		1	*	*
Charles Ross	Widely grown, rich sweet flavour, October		1	*	*
Egremont Russet	Widely grown	N	1	*	*
Cox's Orange Pippin	Widely grown, does not do well in old orchards	N	1	*	*
Golden Delicious	Canadian, widely planted, needs a good summer		1	2	3
Allington Pippin	Not as common here as elsewhere, very good dessert		1	2	3
Laxton's Fortune (syn Fortune)	Widely grown, very sweet mid-autumn	N	1	2	3
Spartan	Widely grown, Canadian with winey fruity flavour		1	2	3
Gravenstein	Locally frequent, German in origin, big orange-red and sweet	N	1	2	3
Belle de Boskoop	Dutch in origin, most here are a dark red form		1		3

Adam's Pearmain	Late keeping, Christmas and after dessert		1		3
<b>Lady Henniker</b>	<b>Suffolk origin, widely advertised as cooker but excellent dessert</b>		1		3
Nonpariel	Probably a very ancient variety, store until Jan		1	2	3
Ashmead's Kernal	Probably rarely grown - more frequent in last 30 years		1		3
D'Arcy Spice	Locally frequent, keeps until March		1		3
Court Pendu Plat	Very old cv, more common in Suffolk in last 50 years?		1		3
Orleans Reinette	Widely grown	N	1	2	3
Sunset	Very sweet early to mid-season, best eaten straight off the tree	N	1	2	3
<b>St Edmund's Pippin/Russet</b>	<b>Suffolk origin, ready Sept/Oct, local in south, rich, rather soft</b>	<b>N</b>	<b>1</b>	<b>2</b>	<b>3</b>
Laxton's Epicure	Delicious, but short season		1		3
Reinette du Canada	Or the similar russet version Reinette du Canada Grise		1		
Greensleeves	Green and crisp and juicy		1		3
Idared	Late keeping bright red large apple		1		3
Jupiter	Late keeper, pearman shaped, re- orange, and a good eater.		1		3
Ribston Pippin	Old variety, very complex flavour, firm but not very juicy		1	2	3
Reinette Rouge Etoilée	Unusual variety - locally in Eye area		1		3
Sturmer Pippin	Locally frequent, keeps until March	N	1	2	3
Rosemary Russet	Old, very complex flavour		1	2	3
Tydemans Late Orange	Big round red apples with a complex flavour	N	1		
Norfolk Honey Russet	Rather a soft old fashioned apple with a good flavour		1		3
Nutmeg Pippin	Very scented spicy taste, soft, old fashioned flavour		1		
Winston	Long keeper, quite hard until January at least	N	1		
Wyken Pippin	Christmas apple, not a strong flavour but keeps well		1		3
<b>Worthwhile but rarely grown apples of Suffolk origin</b>					
<b>Clopton Red</b>	<b>Re-introduced from the National Fruit Collection</b>	na	na	na	na
<b>Lord Stradbroke</b>	<b>Excellent large dual use apple, a few old trees still exist</b>	na	na	na	na
<b>Red Miller's Seedling</b>	<b>Summer dessert apple</b>	na	na	na	na
<b>Suffolk Pink</b>	<b>Suffolk origin in the 1970's, crisp, eat Nov/Dec.</b>	na	na	na	na
<b>Apple varieties rarely seen in Suffolk, or only in gardens, but worth growing in traditional orchards for their fruit</b>					
Herring's Pippin	Large red eater from Lincs.	na	na	na	na
Pitmaston Pineapple	Small apples with a distinctive flavour	na	na	na	na
Red Ellison	September dessert apple	na	na	na	na
Suntan	Relatively modern apple, excellent as a large orchard tree	na	na	na	na
Winter Gem	"Modern" apple but excellent as a large orchard tree	na	na	na	na
Yellow Ingestrie	Small apples with a distinctive flavour	na	na	na	na
<b>Crab apple</b>					
Golden Hornet	Species hybrid - not a "proper" apple.	N	1	2	3
John Downie	Species hybrid - not a "proper" apple but widely planted for jelly	N	1	2	3
<b>Medlar</b>					
Nottingham	Rather smaller fruit	N	1	2	3
Giant Russian	Bigger than Nottingham, good for jelly, recent introduction.		1		
Stoneless or Seedless	Largest medlar, has been sold recently by Reads of Loddon		1	2	
<b>Early Dessert Pears</b>					
William's Bon Chretien	The most frequent September pear	N	1	2	3
Jargonelle	Often large trees		1		3
Robin	Distinctive early small red pears		1		
<b>Autumn Dessert Pears</b>					
Conference	The most common pear, narrow fruit, narrow upright tree	N	1	2	3
Beurre Hardy	A common dessert pear, some big trees	N	1	2	3
Doyenne du Comice	Frequent, but do not crop well in E Anglia	N	1	2	3
Louise Bonne of Jersey	Frequent, with bright red "splashes" (syn Louise Bonne d'Avranche)	N	1	2	3

Hessle	Small pears, usually as very large old trees (also called Hazel)		1	2	3
Beurre Bedford	Characteristic very long fruit stalk		1	2	
Concorde	Similar to Conference but even narrower		1	2	3
Bergamot or "Apple pears"	Several varieties (e.g, English Bergamot) often large old trees		1	2	3
Beurre Superfin	Similar in taste to Beurre Bedford	N	1	2	
<b>Suffolk Thorn</b>	<b>Short fruit, good dessert, firm sweet juicy flesh, not a beurre pear</b>				
Pitmaston Duchess	Often large trees, good for cooking <i>and</i> dessert		1	2	3
<b>Late dessert Pears (sometimes confused with culinary pears)</b>					
Josephine de Malines	Ripe December onwards	N	1	2	3
Winter Nelis	Ripe December onwards	N	1	2	3
Glou Morceau	Ripe December onwards	N	1	2	3
Vicar of Winkfield	Ripe December onwards		1	2	3
<b>Culinary pears</b>					
Catillac	The most frequent culinary pear found in Suffolk	N	1	2	3
St Germain type	Several similar varieties, not the same as Uvedale St Germaine		1	2	3
Black Worcester	On the City of Worcester coat of arms, local name Iron Pear		1	2	3
Winter Orange	Probable identification of a hard pear found in Suffolk orchards		1	2	
<b>Quince</b>					
Meech's Prolific	C19th American in origin, but widely grown, does well here		1		3
Portugal and/or Pear-shaped	A few old trees in old orchards, knobbly, traditional	N	1	2	3
Vranja	A recent import from Serbia		1	2	3
<b>Gages</b>					
<b>Green Gage</b>	<b>Several forms, sold as Late Green Gage and Old Green Gage etc.</b>	N	1	2	3
Imperial Gage	Also a pollinator for Coe's Golden Drop (syn Dennison's Superb)	N	1	2	3
Cambridge Gage	(syn Cambridge Green Gage)	N	1	2	3
<b>Coe's Golden Drop</b>	<b>Suffolk origin, prefers better climates, very early flowering</b>	N	1	2	3
Early Transparent Gage	Pale orange gage	N	1	2	3
Laxton's Gage	Red/orange gage	N	1	2	
Oullin's Golden Gage	Once widely grown on light soils in Suffolk	N	1	2	3
St Julien	Small green gage, almost identical to the St Julien A rootstock...or is.		1	2	3
<b>Plums</b>					
Victoria	The most frequent plum	N	1	2	3
Purple Pershore	Probably the most common after Victoria		1	2	3
Early Rivers	A small plum, often called a damson, common. (syn Early Prolific)	N	1	2	3
The Czar	Heavy cropping, round, purple	N	1	2	3
Marjorie's Seedling	Late plum to crop, Sept/Oct, a cooker, dessert if left on tree.	N	1	2	3
Yellow Egg	Once very common - traditionally used for plum pies (syn Pershore)		1	2	3
Merryweather	A small purple-black plum, often called a damson	N	1	2	3
Burbank (syn Giant Prune)	Old American variety common on light soils in Suffolk		1	2	3
Diamond	Purple black and large, not common		1		
Reeve's Seedling	Large red spherical - excellent dessert flavour		1	2	
Mallard	Oval dessert C19 Herts		1		3
<b>Bullace and Damsons</b>					
Shepherd's Bullace	Green spherical with a red flush, the most frequent bullace		1		3
Aylesbury Prune	Often on own roots, and may be seedlings		1	2	3
Shropshire Prune	Often on own roots, may be seedlings, fruit has a "neck" at the stem		1	2	3
<b>Cherry Plums (<i>Prunus cerasifera</i>)</b>					
Seedling grown trees	Yellow, red, red-black and orange. Most old clonal varieties lost.		1	2	3

Cobnuts (not easy to identify varieties, and many have not been identified)					
<b>Cosford</b>	<b>Widely grown, sometimes planted as a pollinator</b>	N	1	2	3
Kent (or Kentish) Cob	Widely grown	N	1	2	3
White Filbert	Small nut, may not be widely available today	N	1	2	3
Red Filbert	Small nut, rare, may not be available today	N	1		
Frizzled (Filbert)	Small nuts, rarely available today, heavy cropper	N		2	3
Walnuts					
<i>Seedling grown trees</i>	Most large Suffolk trees are seedlings and not known clones		1	2	3
Broadview, Buccaneer etc.	Modern grafted trees with precocious early cropping, blunt nuts		1		
Franquette	Distinctive "rugby ball" shaped nut, usually small grafted trees	N	1		
Clawnut	Huge "double" nut with very small kernal Called "Bijou" in France		1	2	3
Sweet Cherries ( <i>Prunus avium</i> )					
Napoleon	Pale with red flush, pale flesh and juice		1	2	3
Early Rivers	Large black fruited, widely grown, mostly in South Suffolk		1	2	3
White Heart	Pale flesh and juice, typical of South Suffolk	N		2	3
Governer Wood	Black fruited, widely grown in South Suffolk	N	1	2	3
Bradbourne Black	Black fruited, widely grown in South Suffolk				3
Small Black Mazzard	Small black fruit. Probably syn Polstead Black; a cherry rootstock.				3
Sour Cherries and Dukes ( <i>Prunus cerasus</i> and hybrids with <i>P. avium</i> )					
Morello	Several varieties, not common in farm orchards.	N	1		3
Hedge planted or occurring fruits					
Cherry plums ( <i>P. cerasifera</i> )	Often seedling grown; yellow, red, red-black and orange.		1	2	3
Damson (see above)	Many damsons were seed grown	N	1	2	3
Bullace, Shepherd's Bullace	Green slightly flushed red-brown		1	2	3
Blackberry, Fantasia	Old blackberry cv, viciously prickly		1		3
Blackberry, Himalaya	Old blackberry cvs, large growing, large fruit	N	1	2	3
St Julien	See Gages above. Virtually identical with St Julien A rootstock?		1	2	3
Bullace, Golden Bullace	yellow-green, very similar to Shepherd's		1		
Plum, Yellow Egg	In hedges in N Suffolk, could be seedlings.		1	2	1



Fig 2. Two unidentified culinary pears similar to, but not the same as, St Germain, from an orchard in Wilby. Photographed late March, may keep until May. A number of trees of the same or similar varieties are known. These never ripen to become a soft beurré pear, and were always cooked. They roast well, and quite quickly.



Fig 3. The most common culinary pear found in Suffolk is Catillac, a French variety grown here for centuries. They can be boiled, but are better roasted. They lack the flavour of St Germain and many of the other Suffolk culinary pears.

Varieties found in Suffolk orchards, exemplified by this list, are very widely distributed in the UK, others are very specific to certain areas, but in general fruit varieties tend to fall into three categories:

### **1 Varieties of fruit and nuts that originated in Suffolk**

Some are still grown and widely liked, others are less familiar, and in some cases more widely grown, and even do better, in other climates. There are very few of these widely grown now and they are rarely discovered in old orchards.

### **2 A number of old varieties particularly familiar in Suffolk**

These originate elsewhere in the world, but clearly grow well here. Some are of ancient or unknown origin. These make up the vast majority.



**Fig 4. The apple Mère de Mènage, is found throughout East Anglia and is probably an ancient apple. It has over 60 synonyms including Queen Emma and Husmoder, but the same name is used for a different apple in France! It is considered to be a cooker, but after keeping it is a nice dessert apple in November/December. In Suffolk old trees are found in the oldest small farm orchards.**

**3 A significant number of very obviously cultivated apples appear not to have been recorded at all, or at least have not been identified yet as known varieties.** This seems to be particularly so in the claylands of Suffolk and Norfolk; and some cherries in South Suffolk, may also fall into this category.

These three categories are also those recorded by other researchers on orchard crops in other areas, not only in Britain but elsewhere in Europe where the traditional orchard research is a much more established study (for example Germany, France, Denmark and Austria).

**Fig 5. This apple was brought in to be identified, but nothing like it appears in the known literature. It is from a tree in Suffolk and similar apples have been seen in Norfolk. The flesh is quite bright green and it is a dessert apple liked by its owner who sells it successfully at a roadside stand.**

**Not all unidentified fruits are as extreme in character as this.**

**Most brought at Apple Days are feral apple seedlings, but some are from trees that were grafted and appear to have been selected, and therefore once cherished.**





**Fig 6. This apple is from a tree growing on the beach at Thorpeness. It has been known for many decades and the crop is scrumped by walkers when ripe in August. It is reported that several trees were propagated from it many years ago and recently many more have been propagated for local orchards by STOG.**

**Publicised by Mabey and Deakin, it is known as Thorpeness or Roger Deakin's Apple, and has become a recognised apple, grown in Suffolk orchards today.**



## **FRUIT VARIETIES THAT ORIGINATED IN SUFFOLK**

Although many ancient varieties are widely grown in Suffolk, most that are recognized as having originated in the county are relatively modern. Only one pear is definitely known to have originated in Suffolk, but a considerable number of unidentified pears have been found repeatedly.

### **Apples**

#### **Catherine**

Culinary, pre 1900, pick Oct, use Dec–Feb. A late-flowering, long-keeping cooking apple from the garden of the former public house the 'Live And Let Live' in Combs, near Stowmarket. Sweet, bland, keeps shape when cooked. Unexciting. Received at the National Fruit Collection in 1977 when the tree was already believed to be a century old.

#### **Clopton Red**

Dessert, raised 1946, introduced 1961, pick Sept, use Oct–Nov. A seedling of Cox's Orange Pippin, that does not look like its parent at all, also raised by Justin Brooke of Wickhambrook. A medium sized heavy cropper. Bright red flush. A sweet juicy apple with a delicate aromatic flavour.

#### **Dunwich Heath**

Dessert, pick Oct use Oct–Nov. Pearmain shaped rosy apple. The original tree still exists beside a small car park on NT Dunwich Heath on top of the cliff and noticeably salt sprayed and wind blasted. This tree's crop has been picked for years by local people who know it well. It has also been propagated recently for distribution by STOG, but just recently it has been realised that a few small trees, perhaps up to 20 years old, already exist in gardens locally, so we are not the first to propagate it.

#### **Honey Pippin**

Dessert, introduced 1955, pick Sept, use Sept–Nov. A Cox-like variety submitted to the National Fruit Collection in 1981 by Justin Brooke of Wickhambrook Nurseries. Better disease resistance than true Cox. Pearmain shaped. Sweet, juicy, crisp almost yellow flesh.

### **Lady Henniker**

Dual use, c.1845, pick Oct, use Nov–Jan. Raised from a seedling found in discarded cider must at Thornham Hall. Introduced by head gardener Mr. Perkins in 1873. RHS First Class Certificate 1875. A popular garden variety in C19. Oblong and angled, often large. Has been described as a cooker and as dual use, but a very excellent eater from October to December. Used for cooking it makes a good open tart. Probably Suffolk's top local apple.

### **Langton Green**

First recorded about 1990, but trees 1960 and earlier, dessert, pick Oct/Nov eat Nov-Jan. A long keeping dessert apple, recently pinpointed as possibly from a single large tree in an orchard in Langton Green near Eye. Initially it was found as 40 year old trees in gardens in and around Eye. It isn't green, it is yellow, and very firm fleshed with some similarity to Golden Delicious but heavily ribbed and with very dry smooth matt skin. The flavour is excellent and complex and is expected to become a favourite. May have selected for showing as it's a very handsome fruit.

### **Lord Stradbroke**

Culinary, c.1900, pick Oct, use Oct–Dec/Feb. Found, or raised, by Lord Stradbroke's head gardener, Mr Fenn, at Henham Hall, near Wangford, in about 1900. RHS Award of Merit in 1905. Also called **Fenn's Wonder** and **Fenn's Seedling**. Large, maroon, prominently ribbed and crowned, a magnificent looking apple. Although always described as a cooker, it is an excellent dessert apple; very little known but just becoming appreciated for December use.

### **Maclean's Favourite**

Dessert, c.1820, pick Oct, use Nov–Jan. Raised by Dr. Allan Maclean of Sudbury around 1820. Parentage unknown. Yellow flesh, sweet and rich in flavour in a good year. Often disappoints. A late keeping dessert variety in some years.

### **Maxton**

Discovered 1939, dessert, pick Oct, use Nov–Jan. Discovered as a 'sport' of Laxton's Superb in an orchard at Assington in 1939, and tastes the same. Sent for trial in the National Fruit collection in 1961. Known in Holland in the 1960s as **Suffolk Superb**. Sweet, juicy flesh. Good canker and mildew resistance.

### **Old Blake**

Culinary, pre 1900, pick and use Oct-Feb/Mar. A late-keeping yellowish green cooking apple said to be still grown at Blundeston near Lowestoft. It is believed to have arisen at the Old Forge in the 1800s. Pinkish flesh when cooked with low acidity. Good looking in an old fashioned way, but unexciting when cooked. May turn out to be one of the many Catshead type varieties grown all over England

### **Red Miller's Seedling**

Dessert, pre 1948, pick late Aug, use Aug–Sept A red 'sport' of the Berkshire apple Miller's Seedling, which arose in the garden of Mr. Wheldon, of Sudbury, sometime before 1948. A small conical fruit that is easily bruised, with crisp, very juicy sweet flesh.

### **St Edmund's Russet**

Dssert, pre-1875, pick Sept, use Sept–Oct. Raised by Mr Richard Harvey of Bury St Edmunds. A sweet, juicy and rich russet with a pear like quality. Also called St. Edmund's Pippin, it has good resistance to scab, canker and mildew. Probably Suffolk's second best local apple.

### **Suffolk Pink**

Dessert, c.1990, pick Sept, use Sept–Oct. Stores well in chilled conditions. Pale yellow skinned with a delicate pinkish blush. (Found growing in his commercial orchard at Braiseworth in 1980's by Dan Neuteboom.)

### **Suffolk Stiles Pippin**

Culinary and dessert. Pick Oct. Use Jan–March. A recent discovery from an old village garden in Horringer by Mrs. Chessell who lived there for many years and had it propagated for friends and for Ickworth House, when she moved away about 2008. A Mr. Stiles lived in the house many years ago and was thought to have planted it. A dark green Catshead type apple that keeps until March at least and is then sweet enough to eat as a dessert. Other Catsheads are very similar, but this has outlasted all other Catsheads so far! There are two trees in the garden, one very old and large, probably in excess of 100 years, the other propagated about 25 years ago. It has recently been propagated for other local orchards.

### **Thorpeness syn Roger Deakin's Apple**

Summer apple ripe August, good looking yellow with a red flush, quite large, very clean skinned, slightly greasy, good fresh juicy taste, not exactly like any other summer apple. Keeps at least a week or two. This tree is only 1m high at most but 10m across, scorched by sea-wind, on the shingle beach at Thorpeness. Very well known, documented by both Mabey and Deakin, probably very ancient, recorded on the Ancient Tree Hunt database. Known and cropped for many years by local walkers. It has also been propagated since 2008, and earlier ones are said to exist; they haven't been found yet!

### **Walberswick Wonder**

A variety brought to STOG's attention in 2009 by Cedric Fayers, an apple expert and identifier who retired to Gorleston where he found a tree in a neighbour's garden progated from an original at Walberswick. We are investigating and have already propagated it for growing on. Several other seaside apples are said to exist - a large tree at Covehithe fell into the seas about 2007.

## Winter Wonder

Dessert, c 1970, pick Oct/Nov, will keep until March. This is a branch 'sport' of Suntan, with smaller more uniform apples and is a better cropper with more spurs than the original clone. Found in a row of Suntan by Dan Neuteboom in his Braiseworth orchards, marketed by him to Waitrose etc.

Several other apples are known or suspected as having originated in Suffolk:

### **Sturmer Pippin**, also called just **Sturmer**

An excellent long keeping dessert, from early C19<sup>th</sup>, once a major English commercial apple, also grown in USA and Australia because it prefers good summers. (Sturmer is in Essex and is almost an enclave of Essex within Suffolk: the origination is said by local people to have been from Suffolk, other statements refer to the Old Rectory garden in Sturmer!)

The following local varieties may also have originated in Suffolk, but have not been seen for years and only exist as historic names. Most are names known from awards given, often just once, to fruit at shows and fruit congresses in the late C19<sup>th</sup> or early 20<sup>th</sup> century. They are **Beauty of Livermere**, **Bradbury**, **Emerline**, **Livermere Favourite** and **Ruby** (across England there are several apples that have been given this name).

## Pears

The only pear known to have originated in Suffolk is **Suffolk Thorn**, and because it is very different from more modern beurré pears, it may not be widely appreciated today. However there are many large old pear trees mostly producing large hard culinary type pears, some producing smaller early summer pears, that have not been identified. The largest pear so far estimated is over 20m (70ft) tall and over 3m in trunk circumference.



**Fig 7 Suffolk Thorn pear**

This very nice small pear was named by the owner of Glevering Hall, Hacheston in early C19<sup>th</sup>, and said to be grown from seed of an Essex pear. No more is known, although this same pear, or something very similar, is found in many old orchards on very old but not exceptionally large trees throughout Suffolk. It seems likely that this was a representative of a common pear form perhaps often grown from seed. Other similar pears are known from Norfolk and Holland. This type of pear, which doesn't ripen to a soft sweet melt-in-the-mouth juicy morsel, but is firm and slightly crunchy, is called in France *cassante*. They pre-date the majority of the beurré pears that came into England from Belgium and France in the 19<sup>th</sup> C and probably replaced them.

## Plums

### Greengage

Dessert, origin unknown, pick/use Aug–Sept, self-sterile. In the eighteenth century Thomas Gage of Hengrave Hall, near Bury St. Edmunds, received a shipment of fruit from France that included a rounded green plum (called in France **Reine-Claude**). His gardener forgot its proper name so renamed it “**Green Gage**” after his employer (a very common head gardener’s approach to naming a new fruit!). However, by that time the variety had already been grown in England as **Verdoch**, which had come to England from Italy as **Verdocchio** probably centuries before. Delicious, but not a heavy cropper here (and largely replaced for commercial growing by Cambridge Gage, which is probably a seedling of Greengage, although lacks the luscious complex flavour of a really ripe Greengage). There are several forms called **Old**, **Late** and **Early Greengage**, which are probably clones of seedling greengages. Greengage seedlings are very similar to their parents and it is known that they were widely propagated from seed, sometimes whole orchards were grown from seeds, adding to the confusion. Greengages are self-sterile and must have other suitable pollinating plum or gage partners.

### Coe's Golden Drop

Dessert, pre 1800, pick/use late Sept. May keep for weeks, and sometimes was dried as sweetmeat, like a dried prune. Raised by nurseryman Jervaise Coe, a market gardener at Bury St. Edmunds in the late 1700s, possibly as a cross between a Greengage and the plum White Magnum Bonum. Large amber fruit, with a short “neck” and spotted with red flecks. Well grown in a good year this is the most luscious plum in the world; sadly it is rare here, and its thick skin is all too obvious! It is a difficult fruit to grow and does best in a warmer climate like Southern France or California. It flowers early in the year when few other plums are in flower to pollinate. The excellent **Imperial Gage** has been grown as the pollinator for CGD as it flowers early and at the same time and many other plums will not pollinate CGD. Imperial Gage usually does far better in our climate than CGD and it isn’t uncommon to find old Imperials on old garden walls, and it is possible that the CGD it was planted to pollinate died out or was grubbed out as it didn’t do as well and wasn’t as well liked as Imperial. Today Imperial Gage is sold today, incorrectly, under the name Denniston’s Superb (which was a completely different plum, now no longer known!).



**Fig 8. Coe's Golden Drop plum**

This plum was bred by Jervaise Coe a market gardener of Bury St Edmunds in the 18<sup>th</sup> C. It is delicious, if thick skinned, but a poor cropper in Suffolk, and grows well in warmer climates.

It is almost the first plum to flower and needs another early plum flower to pollinate it, and is almost the last plum to ripen, as late as late October.

It was grown on warm brick walls. The fruit will keep in cool apple stores still attached to the branches, with the stems in water (as some grapes were stored) even to Christmas. In most years it drops off early and so it may have been picked earlier to store.

Several writers say it was also dried to produce a dried plum for plum puddings and plum bread.

### **Coe's Late Red syn St. Martin**

Pick/use Sept-Oct. Introduced by Jervaise Coe at Bury St. Edmunds about 1800. Parentage unknown. Small, deep red in colour and with a white bloom. Has not been found in Suffolk yet, but is still grown at RHS Wisley. Rather like Greengage this may not have been of Suffolk origin.

### **Ickworth Imperatrice**

This is **not** of Suffolk origination, but was named in honour of Ickworth House as an important centre of fruit cultivation fruit by the very first plant breeder, Thomas Andrew Knight, in the 1820's. He intentionally crossed one specific plant with another to create an intermediate or improvement (previously only selection of seedlings occurred). The parents were Coe's Golden drop and Blue Imperatrice (still in existence, but possibly only in the National Fruit Collection) and two seedlings were selected and named Downton Imperatrice (named after Knight's house), and Ickworth Imperatrice. Both are now thought lost. Neither did well in England but, like Coe's Golden Drop, were taken to the USA and in the early C20<sup>th</sup> were grown commercially in California and New York. The only description of Ickworth is in Hedrick's *The Plums of New York* 1915. Downton Imperatrice (a big yellow Plum) is recorded as being grown at Ickworth House in 1905, and almost certainly Ickworth Imperatrice (a smaller dark blue or purple plum) too.

### **"Finger plums"**

In 2011 we were shown some elongate oval green plums from several trees in a garden in central Suffolk. They were greengage-like in colour, oval with almost no suture and elongate prune-like spiky stones. Nothing like this has been described in England, although in shape they appear to be similar to the finger plums of old herbalists. We are investigating and new trees have been propagated by grafting.

### **Cherry plums** (*Prunus cerasifera*)

Cherry plums included the varieties selected and sold by Burrell's Nursery of Bury St Edmunds, but we are not sure when and for how long this nursery existed. The National Fruit Collection still grows one called **Burrell's Red Myrobalan** sent to RHS Wisley by R. J. Burrell in 1924. This fruits in late July, and *may* be the same as **Burrell's Early Red**, also sold by the nursery. If it is the same, it is still found in old farm orchards. The nursery also sold a **Burrell's Late Red** and a **Burrell's Yellow**.



**Fig 9. A cherry plum from an old tree in a Palgrave C17<sup>th</sup> house orchard, in late July.**

**It may be one of the Burrell's Red varieties, but this could never be confirmed as only one known Burrell's variety still exists today (in the NFC).**

**Early cherry plums were valued for their early fruit for pies and puddings, the earliest plums of all.**

**Best picked for cooking when firm and red and later for dessert when almost black.**

Cherry plums in Suffolk are frequent and extremely variable. Some fruit into late September even October, and colours range from almost black (*Prunus cerasifera nigra* and *pissardii*) through purple and red to orange and yellow. Several orchards in Suffolk have very large old cherry plum trees planted in the rows. There is a large and ancient pollarded tree at Dairy Farm, Thrandeston, which has been propagated. Many are found in orchard hedges with damsons, bullace and St. Julien gages, presumably as additional crops. Cherry plums are also grown in Eastern Europe, and several Ukrainian varieties have recently been introduced into the UK and given English names such as Gypsy and Golden Globe. The name Myrobalan appears to have come here from Germany, but its origin derives from the name of an Indian spice tree! The name is commonly confused with Mirabelle, which are a quite distinct group of small sweet, usually yellow, plums, *Prunus domestica*, which possibly prefer better climates than the UK. We try to call them cherry plums.

## Cherries

### Polstead Black

Dessert, origin unknown, pick/use late July. A small black skinned sweet cherry local to Polstead was recorded as being sold in Sudbury market in the 1940s. Material from these trees was sent to the National Fruit Collection in the 1970's, from which trees given that name have been propagated and marketed by EEAOP (see below). More research is needed, as these fruit appear to be identical with the fruit from Small Black Mazzard, a tree grown from seed as a rootstock for both sweet and sour cherries and once widely used in this area.



**Fig 10 (left) Sweet Cherry, Napoleon and several similar varieties, like Bigarreau and Whiteheart, were widely grown in Suffolk and old trees remain. Most black varieties were also large like the Napoleon, up to 25mm.**

**Fig 11 (right) Polstead Black, only 15mm, is intensely flavoured, but thin and not very juicy, and was probably a selected seedling of Small Black Mazzard, used as a rootstock to graft the large sweet cherries.**

These illustrations (and that of Fig 3) are “fruit profile” photographs from the National Fruit Collection ([www.nationalfruitcollection.org.uk](http://www.nationalfruitcollection.org.uk)), which has hundreds of “profiles” for most of the commoner fruit grown in England.

Sweet cherries (*Prunus avium*) grown in Suffolk have not yet been studied in depth. They were thought to be varieties grown elsewhere in England, but recently five new local names have been given to us, collected from south Suffolk ex-orchard workers. However, trees known to be of these varieties have not been identified yet and research is needed.

Sour cherries (*Prunus cerasus*) and hybrid cherries, known as Dukes, were also grown in Suffolk, and at least one commercial orchard still exists (2012). More research is needed on these too.

## Nuts

**Cosford** (the Suffolk parish) gave its name to a cobnut in C18<sup>th</sup> as it was thought to have been originated there. However, it seems more likely that it was widely grown, perhaps for centuries previously, and was simply given that name by which it has been remembered. Cobnut and filbert varieties are thought to be very ancient.

## Other Tree Fruits

Old orchards frequently have individual trees of different species to those above. The most common is bullace and damsons, then quince, and then infrequently medlars, black mulberry (*Morus nigra*) and white mulberry (*Morus alba*). These are almost always unselected seedlings and with miserable, dry, never-ripe fruit, but occasionally a white mulberry with excellent black fruit appears. Walnuts are usually in orchards of their own as they are too thirsty and too large to live with other fruit.



**Fig 9 (left) Shepherd's Bullace**

The most common bullace variety in East Anglia is a population that comes true to seed or from rooted cuttings or from a sucker). On its own root it is rarely more than 3m high. Common in old hedges and often planted into orchard hedges.

Fruit green with grey bloom and a red flush. Ripe in late Sept to end Oct. Used for jam, jelly, and flavouring gin. Another variety in Suffolk is Golden Bullace, pale yellow with no red flush.



**Fig 10 (right) Damson prune**

Damsons are the same species as Bullace, *Prunus institia*. Many varieties are grown in Suffolk. The most common is Aylesbury Prune. Exactly why damson varieties are often "prunes" is not known.



## **SELECTING CULTIVARS AS POLLINATORS**

Many text books describe combinations of fruit cultivars that flower at the same time, and will pollinate each other. Some are self-fertile (such as all quince), and some are self-fertile, but benefit from a little help from others. The older varieties are not so well recorded. The nurseries listed will also advise on known combinations.

However, if the orchard planting has a wide range of varieties of each species then pollination is less of a problem – probably the best choice of action. Wild domestic apples and plums, and wild cherries in hedges are often reliable pollinators, another good reason for an extensive hedge diversity. Despite a traditional belief that crab apples, including the wild crab apple, *Malus sylvestris*, which is very rare in this area, pollinate domestic apples, in general they do not, as they are almost always different species. However, the very common feral apple trees, and many ornamental apples that are the same species (even those that look like *M. sylvestris*) are good pollinators of orchard apples.

## **SELECTING CULTIVARS FOR THEIR POTENTIAL SALES VALUE**

Old cultivars of top fruit are not well known to the average shopper, but throughout England there is a slowly growing interest and potential for lesser known fruit. Many specialist fruit farms have small crops of less well known varieties which they offer for sale in small quantities and if their use is spelled out to the customer these sell at the farm gate very well. In upper New York State, France and the old Austro-Hungarian empire area many more varieties are grown and sold in markets and farm shops than in England (and customers are also less critical and demanding of perfect fruit).

Undoubtedly a cold store helps spread the season and it may take time to build a market for some very late eating varieties, especially outside their own special area.

Having said that, some old fruit cultivars take some selling! Culinary pears, old *cassante* pears, some apples with less familiar flavours, and some of the more industrial plums intended for canning, are good examples. And there is a limit to the amount of cooking apples **not** called Bramley's Seedling that can be sold into a limited market. Apples and locally some pears, especially beurré pears, can be juiced using home-made or readymade equipment (such as Vigo) and across the region juicing plants will accept fruit, crush and press it, and return the juice.

## **SOURCING TREES FOR PLANTING IN TRADITIONAL AND AMENITY ORCHARDS**

Garden centres and the more conventional nurseries and mail order firms do not supply fruit trees on vigorous rootstocks, nor do garden centres have a wide range of choice of varieties. Increasingly, continental varieties are becoming available which have been propagated in Holland or Italy and elsewhere and then imported for retail sale in the UK. Some of these are excellent in their own way, but are progressively replacing more traditional varieties which may be more suited to our climate. The quince Vranja, Asian pears, Asian plums, Turkish hazel (*Corylus colurna*), trazel (Turkish hazel x cobnuts) varieties are now available. Similarly Mirabelle plums (such as Mirabelle de Nancy or de

Metz) which do not always crop well here (and should not be confused with cherry plums or myrobalans, *Prunus cerasifera*), are also examples.

It has to be admitted that in time, with climate change, these too will presumably become “traditional”!

Sourcing trees on large growing rootstocks requires some research! There are four routes.

#### **1 Contact a nursery that specializes in production and buy from their stock.**

As far as we are aware all these suppliers are on-line. The popular varieties sell out early in many cases. They are generally sold as bare root plants although some nurseries now grow in pots, and some varieties are considered to be more easily propagated in pots. Most apples and pears will be budded in summer in the ground and be sold in the winter of the following year, 15 months or so later. Some more awkward varieties and many bridge grafted pears on quince will be grafted in late winter and may be sold the following autumn, or grown on for another year, and the size, and price, will vary appropriately.

When buying two year old trees on vigorous rootstocks, especially those grown in pots, ensure that they have not been “topped”, that is cut off at a low level, usually around 90cm above ground level, to start the process of creating a half-standard. This prevents the generation of a neat standard tree.

**The following nurseries supply a range of bare root trees on vigorous rootstocks fruit varieties from stock**, although not all supply all the rootstock/species combinations.

And a word of warning; **never buy fruit trees for any orchard unless the rootstock is stated; generally if no rootstock is mentioned it will be a dwarf tree.**

Some of those below supply cobnuts and walnuts (always buy ungrafted cobnuts, never grafted, see **STOGAN 6: Cobnuts in Suffolk**).

**This is not a complete list, nor is it a recommendation:**

**Bernwode Plants**, Kingswood Lane, Ludgershall, Buckinghamshire, HP18 9RB  
[www.bernwodeplants.co.uk](http://www.bernwodeplants.co.uk) (uses MM111 for apples)

**Botanica**, Chantry Farm, Campsea Ashe, Wickham Market, Suffolk, IP13 0PZ,  
[www.botanica.org.uk](http://www.botanica.org.uk) (check first - does not normally use vigorous rootstocks)

**Crown Nursery**, High Street, Ufford, Woodbridge, IP13 6EL, [www.crown-nursery.co.uk](http://www.crown-nursery.co.uk) (check first - does not normally use vigorous rootstocks)

**Deacon's Nursery**, Moor View, Godshill, Isle of Wight, PO38 3HW,  
[www.deaconsnurseryfruits.co.uk](http://www.deaconsnurseryfruits.co.uk)

**Frank P Matthews Ltd**, Berrington Court, 8Tenbury Wells, Worcs WR15 8TH,  
[www.frankpmatthews.com](http://www.frankpmatthews.com)

**Keepers Nursery**, Gallants Court, East Farleigh, Maidstone, Kent ME15 0LE  
[www.keepers-nursery.co.uk](http://www.keepers-nursery.co.uk)

**National Fruit Collection at Brogdale**, Kent, but no information on fruit tree sales online so call 01795 531888. (Check first - does not normally use vigorous rootstocks)

**R.V.Roger Ltd**, The Nurseries, Malton Road (A169), Pickering, North Yorkshire, YO18 7JW  
[www.rvroger.co.uk](http://www.rvroger.co.uk)

**Reads Nursery**, Bungay, Suffolk. [www.readsnursery.co.uk](http://www.readsnursery.co.uk) (check first - does not normally use vigorous rootstocks)

**Thornhayes Nursery**. St Andrews Wood, Dulford, Cullompton, Devon. EX15 2DF  
[www.thornhayes-nursery.co.uk](http://www.thornhayes-nursery.co.uk)

Also use <http://apps.rhs.org.uk/rhsplantfinder> or the annual reference book **RHS Plant Finder** and search under the genus names *Malus*, *Pyrus*, *Mespilus*, *Cydonia*, *Prunus*, *Corylus*, *Juglans* etc.

## 2 Grafting or budding to order in advance

The nursery company will either use graft wood from their own mother trees or (usually for a small additional price) locate/buy-in graft or bud wood from one of the national collections or a specialist supplier (see below). The degree of advance ordering varies but is rarely less than a year, and contacting the specialist supplier as early as possible is essential. The following is not a complete list:

**From list 1 above: Keepers, Deacons, Crown, Botanica.**

**East of England Apples and Orchards Project** (only varieties of East Anglian origin).

Does not supply on vigorous rootstocks normally, and may have ceased its advance order system. Check first.

## 3 Source your own scion wood; take it to a specialist for propagation.

This is a solution for very rare and local varieties that are not available from the nursery. Apples are reliable in that they can all be grafted to the available apple rootstocks, but many pears are incompatible with quince as a rootstock and require bridge grafting and this may not be known until tested!

**Keepers** see, <http://www.keepers-nursery.co.uk/bud-grafting-service.htm>

**National Fruit Collection**, Brogdale Kent, and **RHS Wisley**, Surrey, sell graft wood for propagation from their collections

Local nurseries such as **Crown** and **Botanica** may be able to help. Also ask us, **Suffolk Traditional Orchard Group**. Our members and volunteers have a wide range of local varieties and can provide graft wood, and we also have a database of varieties and locations of trees.

## 4 Graft or bud your own varieties

The rootstocks need to be purchased in advance and there are few UK sources, but they are available online, principally **Frank P Matthews** (see above) and **Blackmoor Nurseries**. Grafting in late winter is considered to be easier to master than budding in summer, with a higher success rate for beginners. Grafting courses are run as one day events by Suffolk Traditional Orchard Group, other groups occasionally run demonstrations. For more information read Garner, R.J. "*The Grafters Handbook*" publ. Cassell & RHS *Grafting ornamental plants and fruit trees* <http://apps.rhs.org.uk/advicesearch/profile.aspx?pid=443>

## REFERENCES AND OTHER SOURCES OF INFORMATION

There are very few modern books on tree fruit and nut varieties and none are specific to East Anglia. None are complete, except those that cover very local areas outside East Anglia and are tightly focussed (such as Liz Copaz's "*A Somerset Pomona, The Cider Apples of Somerset*", Dovecot Press, 2001, The Northern Pomona, Pomona Publications and Welsh Marches Pomona). The classic nut text was written 80 years ago in the USA (Nuts, Howe). Modern books are frequently garden-centric and rely on modern nursery suppliers and garden centre companies for their incessantly repeated information.

The following are the best of the bunch and are available new, or affordably second hand, (some only just!) from Amazon or Abebooks etc:

Arbury, J. & Pinhey, S. "*Pears*", Wells and Winter, Maidstone, 1992. (*50+ varieties described and illustrated*)

Arbury, J. & Pinhey, S. "*Plums*", Beaumont Press, 2002. (*50+ varieties described and illustrated*)

Clarke, Michael, "*Apples, a field guide*" Whittet Books, Stowmarket 2003 (*descriptions of apple varieties*)

Garner, R.J. "*The Grafters Handbook*", Cassell & Co/RHS, London, 1<sup>st</sup> Ed 1947, 5<sup>th</sup> Ed 1988 (*the vade mecum of grafting*)

Grubb, N. H. "*Cherries*", Crosby Lockwood & Son London. 1949, (*everything about old cherries in 1949. In the same series are "Plums" and "Apples"*)

Hogg, Robert, "*The Fruit Manual*", 5<sup>th</sup> Ed 1884, facsimile edition Langford Press 2002. (*Covers all tree fruits and their culture in Great Britain.*)

Juniper B. E. and Mabberley D. J. "*The Story of the Apple*" Timber Press, Portland, USA 2006. (*Everything about apples: botany, origins, genetic, history*)

Morgan, J. & Richard, A. "*The New Book of Apples*", Ebury Press London 2002. (*2000 apple varieties listed plus apple history*)

Roach F. A. "*Cultivated Fruits of Britain, their origin and history*". Basil Blackwell Oxford 1985 (*the only general history of many of fruit species*)

Sanders, Rosie "*The Apple Book*", Frances Lincoln, London, 2010. (*Just 144 varieties described and illustrated, but for these alone is the best apple identification book ever written*)

### Websites

<http://apps.rhs.org.uk/rhsplantfinder> - best source of nurseries and suppliers of fruit trees  
<http://www.nationalfruitcollection.org.uk> – many apples are currently listed and illustrated  
[www.applesandorchards.org.uk](http://www.applesandorchards.org.uk) – East of England Apples and Orchard Project website

**Fig 11 Apple, Lady Henniker, found as a seedling in discarded apples after crushing to make cyder about 1830 at Thornham Hall.**

**Makes a very large tree, and is a triploid. Widely said to be a cooker, but was used on the dinner table at the Hall (it looked nice in candle light!) and eaten as a dessert.**



**Paul Read Sep 2012**