






Halesworth Millennium Green Community Orchard



Planted in Feb 2008 with East Anglian varieties

Fruit for everyone to share


Apples

Laxton's Royalty <i>Pick late Oct</i> <i>Use Jan- Mar</i>	Developed 1908 Bedfordshire Dessert apple	Raised by Laxton Bros of Bedford. Cox's Orange Pippin crossed with Court Pendu Plat. Introduced 1932. Pale greenish-yellow skin with a dull red flush and darker red stripes. Some russet on top and base. Firm and quite aromatic flesh.	
Discovery <i>Pick Mid Aug</i> <i>Use Aug - Sept</i>	Developed 1949 Essex Dessert apple	Raised by Mr. Dummer of Langham as a Worcester Pearmain cross. The original tree still survives. Only named in 1962. Pale yellowish skin that can be almost totally covered with a bright red flush. Very juicy, crisp flesh but does not keep well. Has good resistance to scab and mildew.	



<p>George Cave <i>Pick early/mid Aug</i> <i>Early/mid Aug</i></p>	<p>Developed 1923 Essex Dessert apple</p>	<p>Raised by George Cave of Dovercourt and marketed by Seabrook & Sons from 1945. Medium-sized with greenish yellow skin with a red flush and bright red stripes. A very early variety best eaten straight from the tree.</p>	
<p>Catherine <i>Pick mid Oct</i> <i>Use Dec - Feb</i></p>	<p>Developed Pre 1900 Suffolk Cooking apple</p>	<p>A late-flowering, long-keeping cooking apple from the garden of the Live and Let Live pub at Combs near Stowmarket. Keeps shape well when cooked and more sweet than acidic in taste. People in the village called in Catherine.</p>	
<p>Lady Henniker <i>Pick early Oct</i> <i>Use Nov - Jan</i></p>	<p>Developed c. 1845 Suffolk Dual purpose apple</p>	<p>Raised from a seedling, between 1840-1850, having been found in discarded cider must at the Henniker family home at Thornham Hall, near Eye. Introduced by head gardener Mr Perkins in 1873. RHS First Class Certificate 1875. Became a popular garden variety. Distinctively oblong and 'slab-sided' in shape, can be large. Cooks to pale yellow, quite strongly-flavoured puree, hardly needs extra sugar.</p>	

<p>Lord Stradbroke <i>Pick early Oct.</i> <i>Use Oct – Dec/Jan</i></p>	<p>Developed c. 1900 Suffolk Cooking apple</p>	<p>Found, or raised, by Lard Stradbroke's head gardener, Mr Fenn, at Henham Hall in c 1900. RHS award of merit in 1905. Also called Fenn's Wonder and Fenn's Seedling. Large and maroon in colour, prominently ribbed and crowned. Bruises easily. A sweet light cooker in October.</p>	
<p>St Edmund's Russet <i>Pick mid Set.</i> <i>Use Sept - Oct</i></p>	<p>Developed pre 1875 Suffolk Dessert apple</p>	<p>Raised by Richard Harvey of Bury St Edmunds. Received a Royal Horticultural Society (RHS) award in 1875. Also called St Edmund's Pippin). A sweet juicy and rich russet, which when really rips has an almost pear like quality. Good resistance to canker and mildew.</p>	




Cherries

<p>Polstead Black <i>Pick late July.</i> <i>Use Jul - Aug</i></p>	<p>Developed pre 1940 Suffolk</p>	<p>A small black-skinned sweet cherry local to the village of Polstead, near Hadleigh. Recorded as being sold on Sudbury market in the 1940s. Red flesh.</p>	
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Pears

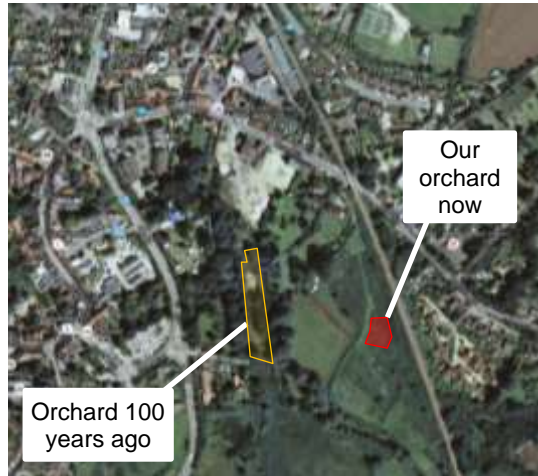
<p>Blickling</p> <p><i>Pick mid Oct. Use Nov - Feb</i></p>	<p>Developed 1898 Norfolk Cooking</p>	<p>Arose at Lord Suffield's Blickling Hall gardens, near Aylsham. First exhibited as 'Blickling' at the RHS in 1898 by Head gardener Mr Allan. The tree was already recorded as being of a great age and of unknown name. A medium-sized mid-green pear, best stored and cooked at or after Christmas. Firm fleshed.</p>	
<p>St Luke</p> <p><i>Pick Early Oct Use Oct - Nov</i></p>	<p>Developed 1897 Herts Dessert</p>	<p>Raised by Rivers' Nursery. Parentage not known. A short, conical, yellow dessert pear almost totally covered in brownish grey russet, rough skin covered in russet dots. Flesh juicy but a little gritty.</p>	<p>Can't find a pic, sorry</p>
<p>Warden</p> <p><i>Pick Oct Use Nov-Feb/Mar</i></p>	<p>Developed pre 1600 Bedfdshr Cooking</p>	<p>The name is derived from the Cistercian Abbey at Warden, where the fruit is believed to have originated, possibly as early as the 1300s. It is very similar to the variety Black Worcester. A large cooking pear with greenish-brown rough skin flushed dark red. The flesh is coarse and firm.</p>	

Plums

<p>Cambridge Gage <i>Pick mid-late Aug . . . Use mid-late Aug</i></p>	<p>Developed pre 1927 Cambs</p>	<p>A greenish-yellow-skinned gage that is probably a seedling of the Green Gage. Larger in size and better cropping than the Green Gage. Soft and juicy flesh. Extremely sweet to taste.</p>	
<p>Green Gage <i>Pick late Aug. Use Aug-Sept</i></p>	<p>Developed 1700s Suffolk</p>	<p>In the 18th century William Gage of Bury St Edmunds received a shipment of fruit from France that included the gage Reine-Claude (probably originally from Armenia). His gardener forgot this proper name so renamed it Green Gage. Fruits large but not heavy-cropping. Soft fleshed and juicy.</p>	
<p>Coe's Golden Drop <i>Pick late September Use Sept- Oct</i></p>	<p>Developed pre 1800 Suffolk</p>	<p>Raised by Jervaise Coe at Bury St Edmunds in the late 1700s. Probably arose as a cross between a Green gage and the plum White Magnum Bonum. Large amber-yellow coloured fruit spotted red. A heavy cropping yellow-skinned plum. Very sweet and juicy.</p>	

Fruit orchards have been a feature of the Suffolk landscape for centuries.

Historically they are found mainly on the heavier clays of the east and south east of the county in the fertile river valleys.



Holton still has commercial orchards and early 20th century maps show an orchard on the area of Halesworth Town Park where the skateboard park and basketball court now lie.

Suffolk's fruit-growing tended to be in a scattered pattern of small orchards, quite unlike the large scale planting schemes in the Cambridgeshire fens. The principle market for Suffolk fruit

was local large towns and London, by rail and road.

Suffolk 'cyder' like that of Norfolk is made using a mixture of cooking and eating apples, but has always been a farm-based industry for local consumption.

More than 50% of Suffolk's traditional small-scale orchards were destroyed in the last 50 years. But many new orchards are being planted by local communities like ours.....

EAST OF ENGLAND Apples & Orchards Project		TREE SALES DELIVERY NOTE	
Telephone: 01502 578470		Order number: TS07/077	
		Date: 4 February 2008	
		EC Plant Passport UK/EW 101402 EC Quality	
description	quantity		
Malus var. on MM106 as maidens	10		
Laxton's Royalty	1		
Discovery	1		
George Cave	1		
Catherine	2		
Lady Henniker	2		
Lord Stradbroke	1		
St Edmund's Russet	2		
Pyrus var on Quince 'A' as maidens	4		
Blickling	1		
Magnate	1		
St Luke	1		
Warden	1		
Prunus var on St Julien A as maidens	2		
Cambridge Gage	1		
Green Gage	1		
Prunus avium on Colt as maiden	1		
Polstead Black Cherry	1		
EEAOP . The School House . Rougham . King's Lynn . Norfolk . PE32 2SE 01328 838403 treesales@applesandorchards.org.uk <small>EEAOP is a registered charity and a company limited by guarantee. Charity no. 1120084. Company no. 3815104</small>			