

## ORCHARD RECORD – short version\*

(at March 2022)

We would like to open this record of our village orchard by thanking all of those who have donated trees. This short version of the orchard record includes only a listing of where trees are to be found, varieties, and in some cases information about the varieties. A full version of the orchard record, including donor information, can be found in the orchard shed.

\*This version of the orchard record contains only information on tree varieties in the orchard. It omits details of tree sponsors and personal reflections.

Information about trees in the following pages is taken from a variety of sources, but in particular:

Evans, J. & Martin, M. (2014) *A Cornish Pomona: A selection of West Country apple varieties*.

Hawthorne, L. (ed.) (2007) *A Northern Pomona*.

Morgan, J. & Richards, A. (1993) *The Book of Apples*.

Wikipedia

[bernwodefruittress.co.uk](http://bernwodefruittress.co.uk) (The website for Bernwode Fruit Trees nursery)

[orangepippin.com](http://orangepippin.com)

### **B1 Apple Lane's Prince Albert**

*First introduced c. 1850 by John Lane, nurseryman of Berkhamsted, from grafts taken from tree belonging to William Squire, also of Berkhamsted.*

### **B2 Apple Mary Morgan**

*'An excellent cooking apple found in the garden of Mary Morgan of South Heath, near Great Missenden, Buckinghamshire' (Bernwode)*

### **B3 Apple Adam's Pearmain**

*A late dessert apple, originating in either Norfolk or Herefordshire, where it was known as 'Hanging Pearmain'.*

### **B4 Apple Arthur Turner**

*Formerly known as Turner's Prolific (1912), named Arthur Turner in 1915. An early cooking apple, cooks to a well-flavoured, yellow purée. Good for early pies but also for sauces, or baked. The Northern Pomona, which describes this as 'a Buckinghamshire apple' says that the apple is noted 'for its exceptionally attractive blossom ... so makes a beautiful espalier.'*

### **B5 Apple Coeur de Boeuf**

*There are accounts of this apple dating back to Parisian fruit-sellers' street cries of the thirteenth century. A large apple, with a blood-red flush (hence the name). Said to be sweet by November, and to keep very well, through to May in the right conditions.*

### **B6 Apple Bramley's Seedling**

*Raised 1809-1813 by Miss Mary Anne Brailsford in her garden in Church St, Southwell, Notts. The house passed into the ownership of a Mr Bramley, a local butcher. His tree was admired by nurseryman H. Merryweather, who introduced it in 1865. H.V. Taylor, in 'The Apples of England' describes this familiar apple as: 'The finest of all culinary apples in England, the most planted, the heaviest cropper, the best cooker, and the easiest to sell.'*

**B7 Apple Bramley's Seedling**

*See B6*

**B8 Pear Swan's Egg**

*'Swan's Egg was a popular pear 50 years ago for market, as the tree is hardy, bears well and the fruit is good, but rather small' (Reverend Bartrum, 1902)*

**B9 Apple Kidd's Orange Red**

*Originally raised in New Zealand in the early twentieth century by James Hutton Kidd. Said to be a late ripener (mid-October)*

**B10**

**B11 Apple Katy**

*First raised in Sweden in 1947, introduced in Kent in 1966. An excellent dessert apple and very good for juicing.*

**B12 Apple James Grieve**

*Said to be an exceptionally tasty apple that would possibly be more widely available were it not for the fact that it bruises easily.*

**B13 Cherry Merton Glory**

**C1 Apple Bramley's Seedling**

*See B6*

**C2 Apple Cox's Orange Pippin**

*Raised by Richard Cox, of Colmbrook Lann, Slough, Bucks. Believed to have been first introduced by Smales and So, Colnbrook, about 1850. Much interesting information about English apples can be found at [orangepippin.com](http://orangepippin.com)*

**C3 Apple Cox's Orange Pippin**

*See C2*

**C4 Apple Worcester Pearmain**

*First known of with a Mr Hale, market gardener of Swan Pool, St Johns, near Worcester. Grafted by nurseryman Richard Smith, c.1873*

**C5 Apple Oxford Beauty**

*Raised by F.W. Wastie of Eynsham, nr Oxford. First recorded 1944.*

**C6 Apple Wardrobes House**

**C7 Apple Nottingham Pippin**

*Has been known of since c. 1815.*

**C8 Apple Long Reinette**

*According to Bernwode Fruit Trees this apple was, like the Bazeley (G2) local to The Lee in Buckinghamshire. Both apples were exhibited at the National Apple Congress in 1883. In The Lee the apple was apparently sometimes known as a 'runnit'.*

**C9 Apple Golden Russett**

*A very popular old American cultivar, said to originate in New York State.*

*Donated by Ken & Viv Rhodie*

**C10 Apple Red Falstaff**

**C11**

**C12 Plum Laxton's Cropper**

*The National Fruit Collection (Brogdale) say that this variety was raised by Laxton brothers at Bedford in 1906 and introduced in 1931. Others say that the variety is earlier and dates to the early nineteenth century. There is a theory that it is a cross between Victoria and Aylesbury Prune (see D1). However there is another theory that says parentage as between the Aylesbury Prune and Laxton's Cropper is the other way round. Very confusing!*

**C13 Cherry May Duke**

*May Duke may be a corruption of Medoc, the French region where it is believed this cherry originates.*

**D1 Plum/Gage Aylesbury Prune**

*The Aylesbury Prune was once grown in huge numbers in the Vale of Aylesbury – for example either side of the A41 between Aylesbury and Aston Clinton, and at Edlesborough. The fruit was sent by train to London in round open-topped baskets and was valued for its 'shelf life'. Although there were several orchards still existing in 1968 they have virtually all now (late 2012) disappeared with just an odd old tree here and there. The fruits are oval rather than round. (Peter Knight)*

**D2 Plum/Gage Oullins Gage**

**D3 Plum/Gage Oullins Gage**

**D4 Plum/Gage Czar**

**D5 Damson 'A local damson'**

*This is a sucker from the old and dying tree in the wild piece behind 59, The Green. It may well be a variation of the Aylesbury Prune, BUT the fruit is certainly a different shape from the classic Aylesbury Prune. Wonderful blossom in 2021, out as early as 6 April.*

**D6 Plum/Gage Victoria**

**D7 Plum/Gage Victoria**

**D8 Plum/Gage Warwickshire Drooper**

*The tree in the orchard is most probably a Warwickshire Drooper as it fits the description and came from the Warwickshire/ Leicestershire borders.*

*The 'original' tree was in Harold Knight's garden at Stoney Stanton, Leicestershire. The tree is not a graft and therefore the suckers are 'clones' of the original.*

*A sucker was taken by Denis Knight to Bramley, Surrey and from there one was brought to Aston Abbots by Peter Knight – a sucker from that tree was taken to the orchard, where, hopefully, it will give pleasure to all who use the orchard.*

**D9 Plum/Gage Old Greengage**

**D10 Plum/Gage Victoria**

**D11 Plum/Gage Old Greengage**

**D12 Damson 'Damson local to Leicestershire'**

*This is a first class, heavy-cropping damson with round fruits. As with several older varieties the suckers breed true, making for easy propagation. Originally from the village of Burbage in Leicestershire these damsons came to Aston Abbots with the Knight family. This is a regular heavy cropper, always healthy and vigorous.*

**D13 Cherry Dangler**

*Originated in British Columbia, Canada. The small fruits ripen in late season and are black, with dark red flesh.*

**E1 Pear Eyewood**

**E2 Pear Durondeau**  
Many happy years Juan, Brigitte, Juliette & Pablo Gutierrez

**E3 Pear Beth**

**E4 Pear Catillac**

**E5 Pear Red Pear**

**E6 Pear Williams Bon Chrétien**

**E7 Clearing**

**E8 Pear Conference**

**E9 Pear Eyewood**

**E10 Pear Warden Pear**

*Warden Pie was a favourite dish in Elizabethan times and is named after Old Warden's Cistercian Abbey, where the fruit was first cultivated. It is most famously mentioned in William Shakespeare's A Winter's Tale where one of his characters, Clown (son of the adoptive father of Perdita) mentions the fact that the spice saffron was needed to colour his Warden pies. (The spice saffron was widely used in Mediaeval and Elizabethan British cuisine and was prized for the colour it gave to pastries, pies and sauces.)*

**E11 Pear Blaze**

*Grafted from a tree in the back garden of 2, Church Row, Aston Abbots. This is an old tree, that the RHS is unable to identify. At least temporarily, therefore, it has been named after a horse owned that grazed in the rickyard of Home Farm, behind the garden where the original flourishes. Blaze the horse died at the age of 44 in 2004. The pear has a wonderful rich flavour. It is best left until the skin turns a russet colour (hence the appropriateness of the name) although by this stage the skin can be quite tough. Experience suggests that this tree can be difficult to raise. The orchard tree started well, but its top snapped off in high wind in Spring 2013.*

**E12 Pear Norduck Pear**

*Grafted from an old tree in a hedge bordering 'Great Ground' at Norduck Farm. Thought to have been a cider pear.*

**E13 Cherry Black Heart**

**F1 Apple Wotton Costard**

**F2 Apple Katy**

**F3 Plum/Gage Belle de Louvain**

*A culinary plum, introduced by Van Mars of Belgium in 1845.*

**F4 Apple Api Noir**

**F5 Plum/Gage Cambridge Gage**

**F6/F7/F8 Clearing**

**F9 Plum/Gage Old Greengage**

**F10 Quince Pear-shaped**

*It is said that this is a very old variety that the fruit has a distinctive aroma (in a good way). We look forward to finding out (2021).*

**F11**

**F12 Quince Serbian Gold**

**F13 Cherry Bradbourne Black**

*Donated by Alex Radbourne, in memory of Margaret Scott Black.*

**G1 Plum/Gage Stewkley Red**

*See H1 for details.*

**G2 Apple Bazeley**

*There is a theory that the name is a corruption of 'Best of the Lee'. The variety was very common around The Lee; this tree 'descends' from one in the garden of the late actor Geoffrey Palmer, who lived locally. See also C8.*

**G3 Apple Brownlees Russet**

**G4 Apple Lady's Finger of Hereford**

**G5 Mulberry Wellington**

**G6/G7/G8 Clearing**

**G9 Medlar Nottingham**

**G10 Quince Meeches Prolific**

**G11**

**G12 Mulberry King James (Black)**

**G13 Walnut Black**

## **CENTRE**

**H1 Plum/Gage Stewkley Red**

*This plum originated in Stewkley where it grew in a few local gardens. Vic Scott became aware of the variety and was impressed by the flavour of the large red fruits. The tree produces 'true' suckers; that is, it was grown from a stone. Vic brought a specimen to his garden at 11 The Green, Aston Abbots. The tree flourished, as did any plant under his care, so Vic was able to give young trees away to friends and villagers. Vic also introduced the variety to Bernwode Nurseries, and from their propagation the variety has now spread around the area and is appreciated by many.*

**H2 Apple Violette**

**H3 Apple Bess Pool**

**H4 Apple American Mother**

**H5 Mulberry Wellington**

**H6/H7/H8 Clearing**

H9	Medlar	Senlac
H10	Quince	Champion
H11	Fig	Brown Turkey
H12	Mulberry <i>(See also G12)</i>	Black Mulberry
H13	Walnut	Black
J1	Apple	Bucks Sheep's Nose
J2	Apple	Baker's Delicious <i>This tree is said to originate in South Wales, but was first marketed by a Mr Baker of Codsall, near Wolverhampton. Geographically, therefore, it is on nodding terms with K12.</i>
J3	Apple	Dog's Snout
J4	Apple	Edward VII
J5	Plum/Gage	Cambridge Gage
J6/J7/J8		Clearing
J9	Plum/Gage	Old Greengage
J10	Plum/Gage	Oullins Gage
J11	Pear	Beth
J12	Pear	Invincible
J13	Cherry	White Heart 'A'
K1	Pear	Glou Morceau
K2	Pear	Nouveau Poiteau
K3	Pear	English Bergamot
K4	Pear	Doyenne de Comice
K5	Pear	
K6	Pear	Williams Bon Chrétien

- K7**                    **Clearing**
- K8**    **Pear**            **Conference**
- K9**    **Pear**            **Fondante d'Automne**
- K10**   **Pear**            **Hazel**  
*A small juicy dessert pear, discovered in Bucks*
- K11**   **Pear**            **Pitmaston Duchess**
- K12**   **Pear**            **Tettenhall Dick**  
*Tettenhall, previously a separate village, is now within the city of Wolverhampton. It is close to Perton, believed by some to be a derivation from Pear-Town. The pear, once abundant throughout the Black Country, is now the subject of a campaign of reintroduction. It is said to be small and dry, and traditionally used for the making of perry.*
- K13**   **Cherry**        **Early Rivers**
- L1**    **Plum/Gage**    **Old Greengage**
- L2**    **Plum/Gage**    **Oullins Gage**
- L3**    **Plum/Gage**    **Marjorie's Seedling**
- L4**    **Plum/Gage**    **Victoria**
- L5**    **Plum/Gage**    **Warwickshire Drooper**  
*The tree in the orchard is most probably a Warwickshire Drooper as it fits the description and came from the Warwickshire/ Leicestershire borders.*  
*The 'original' tree was in Harold Knight's garden at Stoney Stanton, Leicestershire. The tree is not a graft and therefore the suckers are 'clones' of the original.*  
*A sucker was taken by Denis Knight to Bramley, Surrey and from there one was brought to Aston Abbots by Peter Knight – a sucker from that tree was taken to the orchard, where, hopefully, it will give pleasure to all who use the orchard.*
- L6**    **Plum/Gage**    **Czar**  
*A very early plum of high quality and excellent flavor. The big problem is that it fruits so early there are no other plums about and so it has to bear the brunt of wasp attack on its own. The wasps just love it.*
- L7**    **Plum/Gage**    **Victoria**
- L8**    **Damson**        **Shropshire Prune**
- L9**    **Plum/Gage**    **Victoria**
- L10**   **Plum/Gage**    **Old Greengage**

**L11 Plum/Gage Stewkley Red**

**L12 Plum/Gage Rivers Early Transparent**

*This was bought and planted by us as an Early Rivers plum (also known as Rivers Early, sometimes Early Rivers Prolific or Rivers Early Prolific, owing to its reputation for heavy cropping). However, all the catalogue descriptions of the Early Rivers plum say that when ripe it is purple, with golden flesh. The fruit on our tree, when clearly ripe (and very tasty) is still a yellow colour. I believe therefore this is a different variety, probably Early Transparent Gage, also known as Rivers Early Transparent. Given the similarity in names, and the fact that both plums were introduced by members of the same family, I wonder if the nursery kept the two next to each other, and unintentionally gave us the yellow variety. Abundant early (6 April) blossom, 2021*

**L13 Cherry Bedford Prolific**

**M1 Apple Laxton Superb**

**M2 Apple Blenheim Orange**

*First discovered by a Mr Kempster against the boundary wall of Blenheim Park, Woodstock, and originally called Kempster's Pippin. Renamed 1804.*

**M3 Apple Worcester Pearmain**

**M4 Apple Discovery**

**M5 Apple Irish Peach**

**M6 Apple Blenheim Orange**

**M7 Apple Laxton Superb**

**M8 Apple Thorpe's Peach**

**M9 Apple Ribstone Pippin**

**M10 Apple Gloucester Royal**

**M11 Apple Bloody Ploughman**

**M12 Apple Discovery**

May be dead

**M13 Cherry Morello**

**N1 Apple Reverend W. Wilks**

*The attraction of this tree is the size of the fruit – the apple can be huge. It remains to be seen how well the tree does in Aston Abbots. This tree is of great interest to the orchard organizers.*

**N2 Apple Biesley Codlin**

**N3**

Tree to be replaced 2022/3

**N4 Apple Annie Elizabeth**

*Donated by John & Sheila Murray. May she grow and prosper.*

**N5 Apple Newton Wonder**

*It is claimed that this tree is first recorded growing in the thatch of 'The Hardinge Arms' in King's Newton Derbyshire, and that the landlord, Mr Taylor, transplanted it into his garden. It is a late cooker.*

**N6 Apple Duchess of Oldenbourg**

*The description of this tree in The Northern Pomona is wonderful: 'With some 79 synonyms that reflect its widespread cultivation from its Russian home across Eastern and Central Europe and Scandinavia, this apple, known in Russia since the 1700s, is exceptionally hardy with flowers resistant to late frosts. ... it was beloved by Victorian Head Gardeners throughout Britain, an object of beauty for table displays ... it is marbled and flushed red over a pale yellow-green ground, bloomed, with red-crimson stripes and with juicy, soft, creamy white flesh, of a fresh, brisk savour.'*

**N7 Apple Corner Cottage**

**N8 Apple Discovery**

**N9 Pear 'Remarkable Survivor'**

**N10 Unknown Apple**

**N11 Unknown Apple**

**N12 Apple Grenadier**

*Before the arrival of the Bramley, one of the most popular cookers in the UK. According to The Northern Pomona it was 'superseded but not bettered'. This early cooker has often been grown in northern areas because it is successful in high rainfall areas, but was first exhibited in 1862 by Turner of Slough.*

**N13 Cherry Bigarreau Napoleon**