

Apple Varieties

Annie Elizabeth (Culinary)

English culinary apple raised in 1857. Large fruit used for Victorian dining displays. Stewing apple with light flavour, needing little sugar.

Store: Nov-Apr

Ashmeads Kernel

Pale green aromatic fruit with strong, sweet-sharp intense acid drop flavour. Firm white flesh.

(Glos c. 1700)

Store: Dec-Feb

Blenheim Orange (Dual Purpose)

Discovered c1740 at Woodstock, Oxon. Addictive plain taste flavoured with nuts, quite sweet, crumbly texture, good with cheese. Cooks to a stiff puree or keeps shape. Used for Apple Charlotte.

Store: Oct-Dec/Jan

Bramley Seedling

The classic cooking apple.

Store until May

Court Pendu Plat

Possibly originated in Roman times, first recorded in 1613. Fruit has rich, aromatic flavour; mellows to become sweet, scented yet still intensely flavoured in February.

Store: Dec/Jan-Apr

D'Arcy Spice

Bright green becoming gold with red flush. Hot, spicy nutmeg flavour. (Essex 18th Century)

Store: Jan-May

Edward VII (Culinary)

Cooks to well flavoured cream puree. (Worcester 1906)

Store: Dec-Apr

Egremont Russet. Very distinctive 'nutty' flavour. Tannic, almost smoky quality develops after keeping and flesh becomes drier.

Store: Oct-Dec

Gennet Moyle (Culinary)

Much grown in Herefordshire in C19th. Cooks to bright lemon puree; sharp strong flavour needing little sugar.

Store: Sept-Oct

Herefordshire Russet

An exceptional new variety with robust flavour.

Store: Oct-Dec

Jumbo (Culinary/dessert)

New variety. Large dual-purpose apple, golden-cream flesh.

Store: Oct-March.

Jupiter

Large apples. Intensely flavoured, sweet, juicy and aromatic.

Store: Oct-Jan

Kidds Orange Red

Yellow with red stripes. Rich balance of sugar, acidity & strongly aromatic. (New Zealand)

Store: Nov-Jan

Meridian

Striped orange-red on pale green background. Cream flesh, sweet & juicy with aromatic flavour.

Store: Oct-Dec

Newton Wonder (Culinary)

Very large, very colourful, late culinary apple. Cooks to cream, juicy puree. Later in season makes brisk, fruity eating apple; good for savoury salads.

Store: Nov-Mar

Princesse

Heavy cropping russet. Less nutty flavour than Egremont. (France)

Store: Oct-Nov

Red Devil

Scarlet flushed fruit with superb strawberry flavour and pink juice.

Store: Oct-Dec

Red Windsor

Superb flavour and heavy crops.

A red sport of Alkmene.

Store: Oct-Nov

Ribston Pippin

Sweet aromatic crisp fruit with yellow-red flush. Firm deep cream flesh. (Raised Little Ribston, North Yorkshire 18th C)

Store: Oct-Jan

Spartan Dark red sweet fruit with some acidity, juicy, crisp white flesh. (Canada 1926)

Store: Nov-Jan

Tydemans' Late Orange

Orange/red colour with some russet. Firm and sweet. Rich and aromatic before Christmas.

Store: Dec-Apr

William Crump

Green/yellow with red stripes and orange/red flush. Rich, intense and aromatic. (Worcester 1910)

Store: Dec-Feb

Winston

Green/yellow with a purplish red flush and attractive lenticels as russet dots. Flavour like Cox but sharper. (Berkshire early 20th C)

Store: Dec-Apr

Pears

Conference. Best known of all pears. Excellent eaten but also exceptional when cooked. Firm flesh can be eaten hard or fully ripe with a smooth juicy flavour. Stores until Nov.

Doyenne Du Comice (France 1849) One of the finest and most popular dessert pears with a very rich flavour. Juicy, buttery and perfumed. Use Nov.

Beurre Superfin. Excellent dessert variety, but also good for cooking. Very juicy but not over sweet. Pale yellow flesh has scented flavour. Stores until Oct.