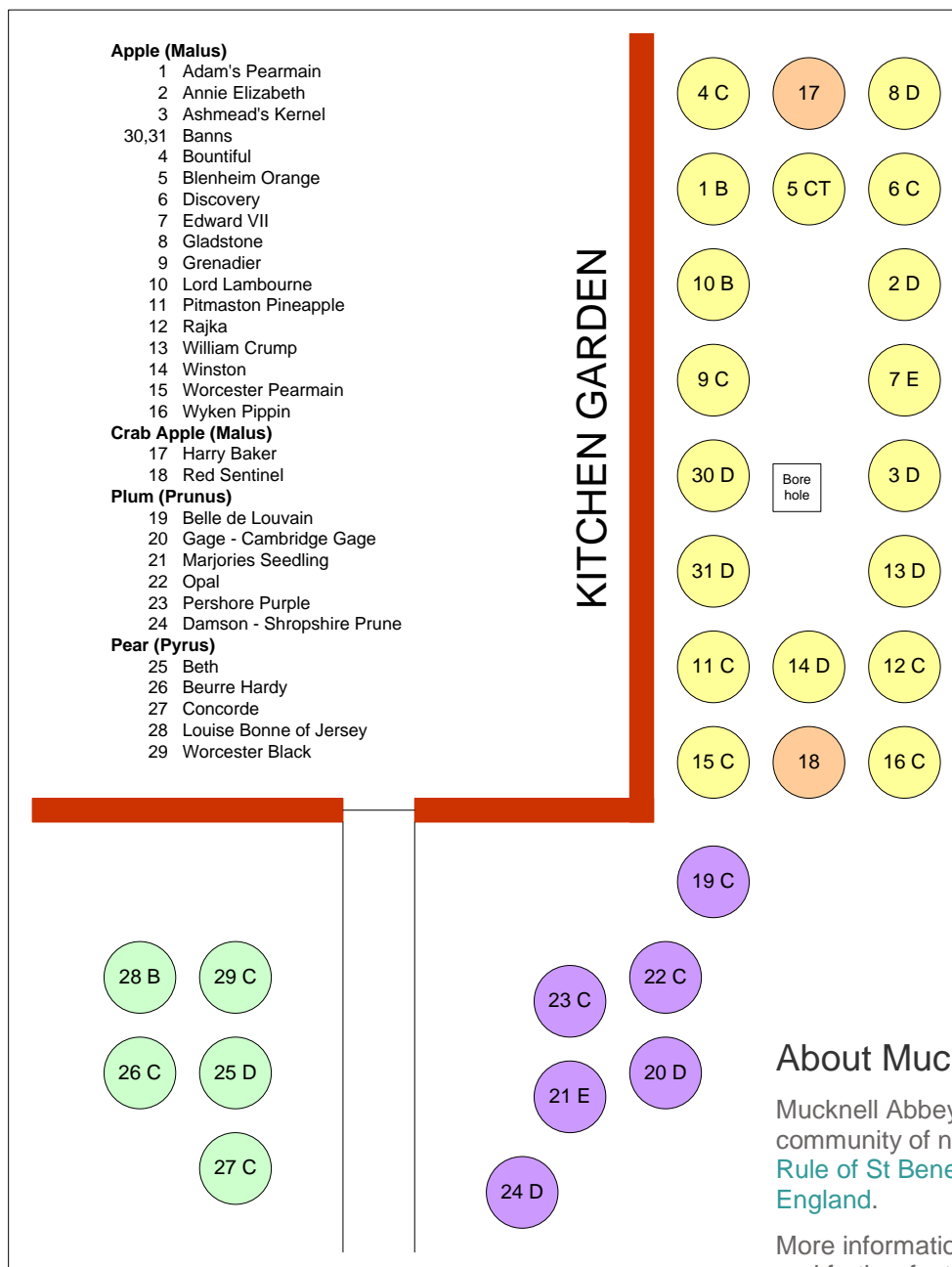


Organic Orchard

Following the vision laid out in the Land Use Strategy for Mucknell, we are working towards producing most of our food using organic methods, contributing to income generation by selling produce. In February 2011, we planted 31 fruit trees, to form an organic orchard. We sourced most of the trees from [Walcot Organic Nursery](#), in the Vale of Evesham, and the Banns were a gift.

We planted separate stands of apples, pears and plums. Crab apples are very good pollinators of all apples, so were planted on the edge of the stand of apples to encourage pollination. We planted Gladstone on a corner, so that its vigorous rootstock is less likely to interfere with the growth of the other trees. We planted other varieties according to their pollination groups, so that Bs are next to A-Cs, Cs are next to B-Ds, etc.

We are planning to plant comfrey under the trees, cutting it and leaving it in situ to rot down around the trees as a natural fertiliser.



About Mucknell

Mucknell Abbey is a contemplative monastic community of nuns and monks living under the [Rule of St Benedict](#) and part of the [Church of England](#).

More information on [sustainability at Mucknell](#), and further factsheets on the renewable technologies and grounds are available at www.mucknellabbey.org.uk.

Picking and Storing

Variety	Picking time ... Storage until									
	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	
Apple – Dessert										
6. Discovery	Yellow									
8. Gladstone	Yellow									
30,31. Banns		Yellow	Light Yellow							
15. Worcester Pearmain		Yellow	Light Yellow							
10. Lord Lambourne		Yellow	Light Yellow	Light Yellow						
12. Rajka		Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow				
11. Pitmaston Pineapple			Yellow	Light Yellow	Light Yellow					
5. Blenheim Orange			Yellow	Light Yellow	Light Yellow	Light Yellow				
16. Wyken Pippin			Yellow	Light Yellow	Light Yellow	Light Yellow				
1. Adam’s Pearmain			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow		
3. Ashmead’s Kernel			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow		
13. William Crump			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	
14. Winston			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow
Apple – Cooking										
9. Grenadier	Yellow	Light Yellow								
4. Bountiful		Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow				
2. Annie Elizabeth			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow
7. Edward VII			Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow
Crab Apple										
17. Harry Baker		Orange	Light Orange							
18. Red Sentinel					Orange	Light Orange				
Plum – Dessert										
22. Opal	Purple									
Plum - Dessert/Cooking										
20. Cambridge Gage	Purple									
21. Marjories Seedling		Purple								
Plum – Cooking										
19. Belle de Louvain	Purple									
23. Pershore Purple	Purple									
24. Shropshire Prune (Damson)		Purple								
Pear – Dessert										
25. Beth	Green	Light Green	Light Green							
26. Beurre Hardy		Green	Light Green							
28. Louise Bonne of Jersey		Green	Light Green							
27. Concorde		Green	Light Green	Light Green						
Pear – Cooking										
29. Worcester Black			Green	Light Green	Light Green	Light Green	Light Green	Light Green	Light Green	Light Green

Apple (*Malus*)

1. Adam's Pearmain

Usage: Dessert
 Rootstock: MM106
 Pollination Group: B
 Picking time: October
 Storage until: March



Well-flavoured apple - nutty, aromatic. Keeps well. A trouble free variety with golden yellow skin largely covered crimson red and patches of fine russet. Apples have a distinctive conical shape - tapering from the base to a flattened apex. Probably introduced via Norfolk in 1826.

2. Annie Elizabeth

Usage: Cooking
 Rootstock: MM106
 Pollination Group: D
 Picking time: October
 Storage until: April



Regarded as one of the best stewing and baking apples, which keeps its shape well when cooked. Attractive maroon blossom. Fruit is large and golden, flushed speckled and striped with pinkish-red. Good keeping qualities. Originated in Leicestershire in 1857.

3. Ashmead's Kernel

Usage: Dessert
 Rootstock: MM106
 Pollination Group: D
 Picking time: October
 Storage until: March



A yellowish-green apple with brown russet. Yellowish white flesh with crisp & juicy with excellent flavour. Good disease resistance and keeping qualities. Very old variety, dating back to 1700s, producing excellent quality apples.

30,31. Banns

Usage: Dessert
 Rootstock: MM106
 Pollination Group: D
 Picking time: September
 Storage until: October



A large yellow mid season dessert apple with an elderflower like aroma. Originated in Norfolk in about 1928.

4. Bountiful

Usage: Cooking
 Rootstock: MM106
 Pollination Group: C
 Picking time: September
 Storage until: January









A good alternative to Bramley. Apples are sub acid requiring little or no sugar when cooked. A relative newcomer being bred at East Malling Research Station in the early 1960s. Skin pale green striped with orange red. A trouble-free variety. Heavy cropping.

5. Blenheim Orange

Usage: Dessert
 Rootstock: MM106
 Pollination Group: C triploid
 Picking time: October
 Storage until: January



An old favourite. Golden coloured striped dull red with a brown russet. Good mildew resistance. Produces large flat round apples with a distinctive nutty flavour. Being of a large size the apples can also be cooked.

<p>6. Discovery</p> <p>Usage: Dessert Rootstock: MM106 Pollination Group: C Picking time: August Storage until: -</p>  <p>Very good early eater - crisp juicy and sweet. One of the earliest dessert apples picked from mid August. Almost all covered bright crimson. The flesh can also be tinged pink around the edges. Consume quickly after picking as the apples will not keep. Disease- resistant and suitable for colder areas.</p>	<p>7. Edward VII</p> <p>Usage: Cooking Rootstock: MM106 Pollination Group: E Picking time: October Storage until: April</p>  <p>Late flowering, hardy variety, scab resistant. Good for cold frosty areas. Smooth, round, green apples that develop a pinkish brown flush. Creamy flesh acid with a nice flavour. Needs cooking longer than other varieties. A good late keeping variety.</p>
<p>8. Gladstone</p> <p>Usage: Dessert Rootstock: M25 Pollination Group: D Picking time: August Storage until: -</p>  <p>It's a very early, deep red dessert apple, for picking in early August, but doesn't keep. It's a local variety, raised in Worcestershire, and introduced in 1868, named after the then Prime Minister.</p>	<p>9. Grenadier</p> <p>Usage: Cooking Rootstock: MM106 Pollination Group: C Picking time: August Storage until: September</p>  <p>If you would like a culinary to follow Early Victoria, or a variety a little later than Grenadier would be a very good choice. Flat round apples with distinct ribbing and pale green skin. Cooks to a fluff - tangy with a honeyed flavour.</p>
<p>10. Lord Lambourne</p> <p>Usage: Dessert Rootstock: MM106 Pollination Group: B Picking time: September Storage until: November</p>  <p>A regular heavy cropping apple. At its best late September, early October - of excellent refreshing taste, sweet & juicy. Flushed and striped red over green yellow base. Apples round, slightly conical and smooth skinned. Compact grower, good for small gardens.</p>	<p>11. Pitmaston Pineapple</p> <p>Usage: Dessert Rootstock: MM106 Pollination Group: C Picking time: October Storage until: December</p>  <p>A quite different and distinctive russet. Small golden yellow apples, oblong conical in shape covered with a fine russet. Sweet yet sharp. Honeyed flavour and nicely scented. A neglected variety because of the apples' small size.</p>

12. Rajka

Usage: Dessert
 Rootstock: MM106
 Pollination Group: C
 Picking time: September
 Storage until: January



Medium sized attractive smooth bright red apples. Yellowish firm but juicy flesh of excellent flavour - sweet, aromatic with a hint of strawberry. Regular cropping and disease resistant.

13. William Crump

Usage: Dessert
 Rootstock: MM106
 Pollination Group: D
 Picking time: October
 Storage until: April



A high quality medium to large conical apple. Skin brown-crimson / purple flushed over yellow. A result of a cross between Cox & Worcester Pearmain. Apples of excellent flavour - crisp and juicy with a nice balance of sweetness and acidity, and they keep well. Has an upright growth habit.

14. Winston

Usage: Dessert
 Rootstock: MM106
 Pollination Group: D
 Picking time: October
 Storage until: April



A late apple with green yellow skin flushed red. Good resistance to disease. Excellent keeper. Partly self-fertile. Reliable & heavy cropper. Thin the fruits in the summer to have larger fruits. Because of its lateness of ripening and its long storage life it was introduced as Winter King in 1935 but was patriotically renamed Winston in 1944! A good variety to have to extend the harvesting time.

15. Worcester Pearmain

Usage: Dessert
 Rootstock: MM106
 Pollination Group: C
 Picking time: September
 Storage until: October



Fruit almost completely flushed brilliant red. Sweet with a strawberry flavour. Allow fruit to fully ripen on tree for the best flavour. Reliably cropping. Has become a parent of a number of well known varieties including Tydeman's Early, Winston, William Crump. Inclined to tip bearing. A very good early dessert.

16. Wyken Pippin

Usage: Dessert
 Rootstock: MM106
 Pollination Group: C
 Picking time: October
 Storage until: January



This apple's name explains some of its story. The pips of an eaten apple from Holland were planted at Wyken near Coventry in early 1700s. Flat round apples with smooth green skin with fine russet dots. Sometimes with some red flush. Juicy sweet and richly flavoured - a very nice apple.

Crab Apple (*Malus*)

17. Harry Baker

Rootstock: MM106
 Pollination Group: Self fertile
 Picking time: September
 - October



A new variety of Crab apple with green purple leaves and large pink flowers, named after a Fruit Officer at RHS Wisley. The newest leaves are the brightest. Crab apples are large for a crab apple being dark red with dark pink flesh that last into October.

18. Red Sentinel

Rootstock: MM106
 Pollination Group: Self fertile
 Picking time: December
 - January



A hybrid of Asian trees, first bred by Notcutts Nurseries. It has glamorous, blood-red fruits that stay on the branches right through the winter months. They are small but well suited for use in purees, jellies and other apple dishes that require a sharper taste.

Rootstocks

Apple rootstocks:

- MM106 – moderate vigour
- M25 – vigorous

Plum rootstock:

- St Julien A – moderate vigour

Pear rootstock:

- Quince A – moderate vigour

Plum (*Prunus*)

19. Belle de Louvain

Usage: Cooking
 Rootstock: St Julien A
 Pollination Group: C
 Picking time: August
 Storage until: -



Large oval red/purple bloomy fruits with yellow flesh. Nice cooked flavour. Makes a large upright tree. Reliable and prolific cropping. Originated in Belgium.

20. Cambridge Gage

Usage: Dessert/
Cooking
 Rootstock: St Julien A
 Pollination Group: D/part self fertile
 Picking time: August
 Storage until: -



Produces the classic Greengage fruit. An excellent rich flavoured gage. Medium sized round fruits with yellow green bloomy skin and yellow flesh. Sweet and juicy.

21. Marjorie's Seedling

Usage: Dessert/
Cooking
 Rootstock: St Julien A
 Pollination Group: E/part self fertile
 Picking time: September
 Storage until: -



One of the latest cropping plums with large deep purple fruits with a blue bloom. Oval in shape. A dual purpose plum with greenish yellow flesh that is quite sweet. Regular and heavy cropping. A late flowering plum and is self fertile. Originated in Berkshire in 1912.

22. Opal

Usage: Dessert
 Rootstock: St Julien A
 Pollination Group: C
 Picking time: August
 Storage until: -



A medium sized reddish purple dessert plum of very good flavour. An early alternative to Victoria. A good reliable self fertile variety that produces a neat round headed tree. Bred at a Swedish Horticultural Research station in 1925.

23. Pershore Purple

Usage: Cooking
 Rootstock: St Julien A
 Pollination Group: D/self fertile
 Picking time: August
 Storage until: -



A very useful robust plum with good regular crops. Produces dark purple fruit, one of the best culinary plums. Excellent for jam and stewing. Originated in Worcestershire in 1877.

24. Shropshire Prune (Damson)

Usage: Cooking
 Rootstock: St Julien A
 Pollination Group: D/self fertile
 Picking time: September
 Storage until: -



Known as the 'Greengage of the Damsons'. Grown for a long time in Britain, maybe native. Has a number of different names ie Westmorland Damson which relates to the area where grown. Medium sized long, oval fruits, blue black with a good flavour considered the best of the Damsons.

Pear (*Pyrus*)

25. Beth

Usage: Dessert
 Rootstock: Quince A
 Pollination Group: D
 Picking time: August
 Storage until: October



The fruits are quite small but very abundant and they are some of the earliest to ripen each season. The young skin is dappled green and brown, yellowing as it ripens fully in August. The succulent, pale flesh almost melts in the mouth and the flavour is the equal of any other sweet dessert pear.

26. Beurre Hardy

Usage: Dessert
 Rootstock: Quince A
 Pollination Group: C
 Picking time: September
 Storage until: October



Many Pear varieties raised in France and Belgium are prefixed Beurre (meaning butter). Not all grow well in the UK but this variety does. Medium to large fruits coloured russet brown with faint red. Very juicy with a good flavour. Strong grower.

27. Concorde

Usage: Dessert
 Rootstock: Quince A
 Pollination Group: C
 Picking time: September
 Storage until: November



A good garden variety raised at East Malling Research Station, Kent. Compact and heavy fruiting. Medium sized yellow pears with russetting. Sweet, juicy, melting pale yellow flesh. As with all pears best to pick the fruits while still green and allow to ripen indoors. Smaller trees available now hence reduced price.

28. Louise Bonne of Jersey

Usage: Dessert
 Rootstock: Quince A
 Pollination Group: C
 Picking time: September
 Storage until: October



A very attractive distinctive pear flushed deep red over much of the fruit. A reliably cropping pear of good quality - sweet, juicy and melting. Medium sized smooth skinned fruits. Heavy cropping and often need thinning. A very old variety dating back to 1780.

29. Worcester Black

Usage: Cooking
 Rootstock: Quince A
 Pollination Group: C
 Picking time: October
 Storage until: March



A pear with a history! May date back to Roman times. Definitely dated back to 1575 so clearly around before then. Depicted on the Worcestershire coat of arms. Large green fruits covered with brown russet. A culinary variety that does not soften enough to eat as a dessert. Requires cooking for 1-2 hours.