







### Welcome to Townhead Community Orchard!

Many of the fruit trees in this orchard were planted in 2013 by the community of Townhead in collaboration with the Appletreeman and Eco Drama. Over a decade on, the trees are thriving and now produce an abundance of fruit - free for everyone in Townhead to pick, share and enjoy.

The orchard features a range of Scottish Heritage Varieties including apples, pears and plums that have been grown in Scotland for generations. Each one has a unique story and flavour. For example, the Clydeside apple, originally from the Clyde Valley Orchards, is perfectly suited to Glasgow's wet and windy climate.

Each fruit tree has a fascinating history, and they each come with their own unique taste. Many of the fruit trees in this orchard are in decline, but this orchard is part of a growing movement across Scotland that is saving old Scotlish Heritage Varieties for the future.

We invite you to pick, taste and tend to your orchard – this is a shared community space for all to enjoy and benefit from.

### How to use this pack



The map on **page 3** has numbers that identify the location and name of the apple, pear or plum tree.



Look up the number in the pack to read more about the variety, when it is ready to pick, what it is best used for, i.e. cooking, eating, juicing, and any interesting facts about the variety.



NP means 'non-producing' which means the tree wasn't bearing any fruit at the time of preparing this pack. This may change in future, so do keep an eye on these trees for fruit!













People often ask how you know when to pick your apple and pear crop. Here are some useful pointers, with thanks to The Orchard Project for their advice.

### Variety

Fruit ripens at different times, depending on the variety. You get early, mid and late varieties. Discovery is one of the earliest apple varieties, usually picked in mid to late August. Beth, an early pear, is usually ready in late August. Maggie Sinclair is a later apple variety, best when picked in October and stored until after Christmas. The majority of apples and pears are usually ready to pick in October. You can find information about when different varieties are ready by looking on tree nursery websites or catalogues. (It can also vary according to what part of the country you live in, and gets slightly later the further north you are.)

### Weather

The time to harvest also varies from year to year. It depends on what the weather was like in spring, and how early the trees formed blossom and were pollinated.

### Give it a twist or a tilt

You know an apple is ready to pick when you cup it in your hand and give it a slight twist, or tilt it horizontally, and it comes off in your hand. If you need to yank hard, or it comes off with part of the branch and a bunch of leaves, it is not ready! You can also look at the pips inside one of the apples to see if the fruits are ready – they should be brown if the fruit is ripe and green if unripe. Pears tend to ripen from the inside; if left on the tree until they look ripe, they may already be mushy inside. So it's best to pick pears when they are mature but not fully ripe, and let them ripen at home. Again, cup the fruit in your hand and tilt horizontally, and it should come away easily. You can then leave them indoors at room temperature for a few days to ripen.

### Windfall

Apple trees often do shed some fruit early - it doesn't mean the fruit is ripe! So seeing apples on the ground does not necessarily mean the apples on the tree are ready to pick.

### Beating the competition

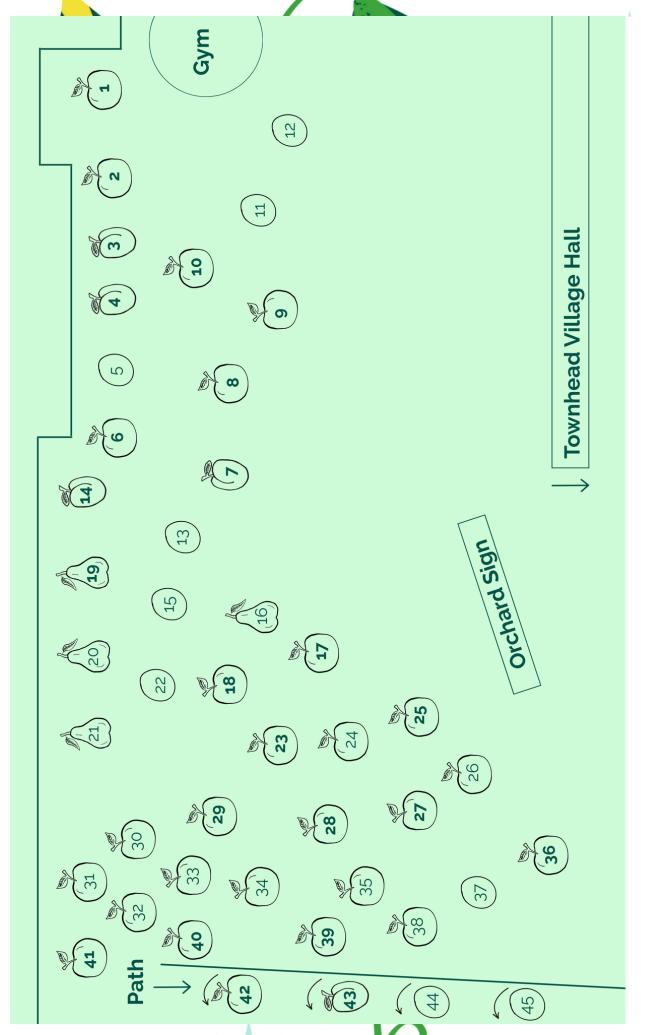
One reason people may be tempted to pick fruit early is to beat others to it - including birds! Parakeets can strip entire orchards. To stop fruit being picked before it is ready in community orchards, you can try putting up signs indicating when the fruit is likely to be ready. You can also ask people to wait until your community harvest day. Of course, if you pick apples before they are ripe, you may be able to eat them or cook with them, but they will not taste their best.







# Orchard Map: Heritage Varieties highlighted in bold



### **Fruit Tree Varieties**

### 1, 10, 36 - Epicure

This is an early apple variety with a delicious taste. It produces sweet, small apples, that children will love. The skin has a yellow background with good streaks of red and orange.

**Ready in:** late-August to mid-September **Tastes:** sweet and juicy with some Cox flavour

Good for: eating straight from the tree!



### 2, 17, 25 - George Cave



George Cave is an early English apple with a green-yellow skin that can turn red with sun exposure. It has a strong, straightforward apple flavour and a crisp, juicy texture when freshly picked, but it softens quickly. Often found in nurseries and small orchards, it's best eaten straight off the tree.

Ready in: early to mid-August.

Tastes: strong, classic apple flavour

Good for: eating fresh, or used in chutney

### 3, 4, 14 - Victoria Plum

Victoria is known for its gorgeous red fruit and heavy crops. Perfect for cooking, it makes amazing jams, pies, and crumbles. Easy to grow but watch out for silverleaf disease.

**Ready in:** late August

**Tastes:** sweet when ripe; tangy underripe **Good for**: cooking, baking, and eating fresh



# 5, 11, 12, 13, 15, 16, 20 - Pear or Plum (Variety Unknown)

Non-Producing

### 6, 29 - Lass O'Gowrie



An old Scottish summer cooking apple. The Lass O'Gowrie apple arose in Scotland and was first described in 1883. A medium sized, round-conical fruit, it has yellow skin, flecked with a crimson flush. Has a delicate flavour when cooked and keeps its shape.

**Ready in:** late Aug-Sept

**Tastes:** crisp, juicy, sharp-tasting flesh

Good for: cooking

Czar is a large dark black/purple earlyseason plum, with good astringency and useful for culinary purposes. It can also be eaten fresh if you leave it to get fully ripe.

Ready in: early-mid August

**Tastes:** a bit of bite! Sweeter if left to ripen **Good for:** cooking, or eating if left to fully

ripen

### **7, 43 - Czar Plum**



### 8 - Clydeside



The Clydeside apple is a vigorous grower, with good sized, clean fruit that cooks to a sharp juicy puree. It is a rare Scottish heritage variety known for its attractive red and green skin. It offers a crisp texture and well-balanced flavour, with a hint of tartness. Ideal for cooler climates, it's celebrated for its resilience.

Ready in: late September
Tastes: crisp, juicy and sharp
Good for: cooking in crumbles

# A large, green-yellow cooking apple. The flesh is yellowish white, fine grained, crisp and tender. Sweet, sprightly and flavourful. Keeps three months in cold storage.

Ready in: October

**Use fruit**: November – February

Good for: cooking, baking, apple sauce

# 9 - Maggie Sinclair



### 18, 27 - Laxton's Fortune



Fortune apples are large, crisp, and flavourful, offering a balance of tart and sweet with warm, spiced undertones. This North American variety has yellow-green skin with red-orange blush and dense yellow flesh. Excellent fresh or cooked, they have a hearty texture and complex flavour.

**Ready in:** late September

**Tastes:** sweet-tart with slight anise-like spice

Good for: eating fresh, baking, sauces,

savoury dishes

### 19 - Beth Pear

Beth pears are small, sweet, and some of the first to ripen each season! Their greenish skin turns yellow in August, and the juicy, melt-in-your-mouth flesh is as tasty as any dessert pear. Easy to grow and super productive, Beth is a star in the pear world!

Ready in: late August

Tastes: sweet, soft, and juicy

Good for: snacking fresh or in desserts



### 21 - Pear (variety unknown)

Non-producing

# 22, 24, 26, 32, 33, 37, 38 – Apple (variety unknown)

Non-producing

### 23 - Bramley's Seedling



A popular cooking apple. Heavy crops of extra-large fruit, with creamy white flesh that is juicy and full of flavour. Fruits store well.

Ready in: mid-October

Tastes: tart, sour, and tangy flavour

Good for: cooking, baking

# 28 - Tam Montgomery

An apple that came from the Clydeside, known before 1800. Also known as the Early Julyan apple. Nice early variety of eating apple – pale skin and characteristic lemon taste.

Ready in: July

**Tastes:** crisp flesh with an acid flavour

Good for: eating and cooking



30, 31, 34, 35 – Apple (varieties unknown)

We do know that these trees are producing eating apples.

# Keswick Codlin is an old, heavy cropping early cooking apple. An excellent cooker for tarts and pies, it cooks to a juicy cream froth and purée which hardly needs sugar. It keeps well until September – October.

**Ready in:** early September

Tastes: good juicy acidic flavour

Good for: cooking, good for puree and jelly

# 39 - Keswick Codlin



### 40 - Discovery



Discovery is a popular early-season English apple known for its fresh, acidic flavour and limited shelf life. It offers a crisp, mild strawberry-like taste, especially when chilled. Despite its delicate nature, it's a seasonal favourite among growers, marking the beginning of the UK apple season.

Ready in: late August / Early September Tastes: fresh, with hint of strawberry Good for: eating straight from the tree

### 41 - Tydeman's Early Worcester

An early dessert apple with good sized fruits. Flushed crimson red apples that are richly flavoured.

Ready in: late August to mid-September

Tastes: sweet with a little acidity

Good for: eating



# 42 - Crab Apple



Crab apple trees are important within an orchard, as they are a strong pollinator, excellent for wildlife and valuable feed for birds. High pectin levels make them useful for jam making and they often make an excellent jelly.

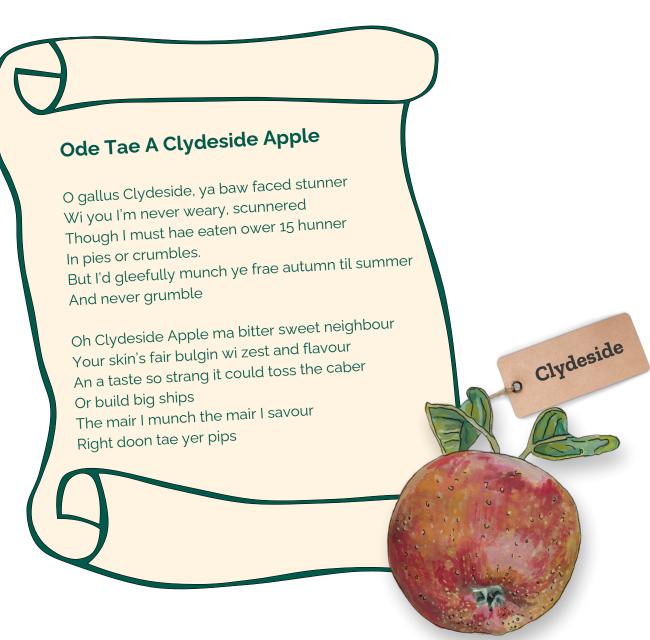
Ready in: late August to mid September

**Tastes**: sweet with a little acidity

Good for: jelly making and jam making

# 44, 45 – Plum (variety unknown)

Non-producing





# **Orchard Year Planner**

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Plant young trees												
Collect scionwood												_
Wassail (around 17 <sup>th</sup> )												
Protect peaches, apricots and nectarines from frost		_										
Formative prune plum, cherry, apricot, peach and nectarine			_									
Bench graft new trees		_										
Remove blossom from trees three years or younger												
Prune established peach, nectarine and apricot trees												
Cut grass and other growth under small or young trees												
Blossom celebrations												
Framework graft if required												
Thin fruit if needed					_		_					
Harvest cherries						-		•				
Bud graft new trees							_					
Staggered sward cutting							_					
Summer prune							•	-				
Harvest plums								_				
Harvest apples									_			
Harvest pears									_			
Apple day (around 21st October)									•			
Winter and restorative pruning of mature trees												_
Formative pruning of young apple and pear trees												

With thanks to People's Trust for Endangered Species - ptes.org





