

# FRUIT TREES

*Maltas Orchard Row from the South to North*

1 Apple 1 Cherry 1 Pear 1 Damson



## Brown Snout (*Cider type*)

1850 Herefordshire-bittersweet variety with small smooth skinned conical fruit with russet flush around the eye.

*Yields well and makes a good single variety brew.*

*Sponsored by Martin and Angie Maltas.*

1



## Dog Snout (*Eating apple*)

A rare Yorkshire variety, pear shaped fruit with a distinct flavour - wonderful. Pale pink blossom, very hardy and reliable.

*Pick September, use to October.*

*Sponsored by Martin and Angie Maltas.*

2



## Browns (*1930, Devon*)

A traditional sharp Devon cider apple producing a highly scented sharp juice or cider. Scab resistant. Need to thin the fruit to avoid biennial cropping.

*Pick October, use to November.*

*Sponsored by Martin and Angie Maltas.*

3



## Green Balsalm (*Hard*)

Delicious green eater-ripens November to December. 1750. Known as the farmer's wife's apple, once grown in every orchard in Yorkshire.

*Crops consistently and prolifically.*

*Sponsored by Gerard Baker for Norah Baker.*

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## Nancy Jackson *(Cooking apple)*

1875, Yorkshire, an excellent late season cooking variety which produces very large handsome fruit with a rose blush. Keeps its shape when cooked. Superb rich flavour and stores well through to April Common in North Yorkshire.

*Pick October, use by April.*

*Sponsored by Martin and Angie Maltas.*

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## Celeste

*(Sweet eating cherry)*

A compact tree, good flavour.

*Pick early July,*

*Sponsored by Sandra Baker.*

6



## Celeste

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*Sponsored by Sandra Baker.*

7



## May Duke

*(Sweet eating cherry)*

Duke type, tender and rich.

*Earlier than Celeste,*

*Sponsored by Sandra Baker  
for Alexander Woodward-Balmanya.*

8



## May Duke

*(Sweet eating cherry)*

Duke type, tender and rich.

*Earlier than Celeste,*

*Sponsored by Jane Richardson  
for Edna Dearing.*

9





## Hunt House

*(1720, Yorkshire)*

A very significant local variety. Named after Hunthouse, Goathland. Taken to sea by Cook's men to ward off scurvy.

*Pick October use to December.*

*Sponsored by Martin and Angie Maltas.*

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## Gypsy King

*(1872 Herefordshire UK,)*

Intensely flavoured dessert apple, sweet, sharp, rich and juicy. Brilliant red skin with russet.

*Late season.*

*Sponsored by Martin and Angie Maltas.*

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## Howgate Wonder

*(1915 on the Isle of Wight)*

A cooking apple with huge fruits - the largest in the world. A cross between Newton Wonder and Blenheim Orange. Red and Orange stripping, juicy and firm. Sweet when ripe and cooks well.

*Pick November and use to January.*

*Sponsored by Martin and Angie Maltas.*

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## Yorkshire Greening

A cooking apple which cooks to a very richly flavoured green puree. One of the oldest Yorkshire varieties.

*Pick October-use to March.*

*Sponsored by Martin and Angie Maltas.*

13



## St Edmunds Pippin

*(Originated in 1875 in Suffolk, Bury St Edmunds)*

This produces abundant drops of golden fruit which have a fine light russeting. Sweet, juicy with an intense flavour when fully ripe -like eating vanilla and pear ice cream.

*Early eating, August through September.*

*Sponsored by Darren Thompson.*

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## Tydemans Late Orange

Mid season eater

*Sponsored by Martin and Angie Maltas.*

15



## Merryweather

*(Introduced in Nottinghamshire 1907)*

Productive and flavourful.

*Sponsored by Alec and Margaret Dodson*

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## Fillingham Pippin *(1835)*

Yorkshire-raised in Swanland by Mr Fillingham - superb historical variety. Superb pink blossom in spring, a sharp crisp eater.

*Pick October and use to December.*

*Sponsored by Martin and Angie Maltas.*

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## Kidds Orange Red

*(1924 New Zealand)*

The best eater-ripens late

September to October, Not a keeper.

*Sponsored by Martin and Angie Maltas.*

19



## Ellisons Orange

*(1911, Lincolnshire)*

Golden fruits flushed and striped red, medium sized eater, fruit is very juicy and richly flavoured when ripe, flowers resist spring frosts.

*Sponsored by Martin and Angie Maltas.*

20



## Ashmead's Kernal

*(Raised in Gloucester in 1700)*

Rich golden flesh, a perfect if firm eating apple.

*Pick November, eat through to March.*

*Sponsored by Martin and Angie Maltas.*

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## Farleigh

sponsored by both Alec and Margaret Dodson  
and Nicola Monkman for Jack.

22

23



## Morello *(cooking cherries)*

Sponsored by Louise Baker.

24

25



## Ingalls Red *(1930 Lincolnshire)*

A very sweet strawberry flavoured variety, raised by William Ingall of Grimoldy. Dark maroon fruit with white flesh. A small spreading tree.

Pick August-use to September.

Sponsored by Martin and Angie Maltas .

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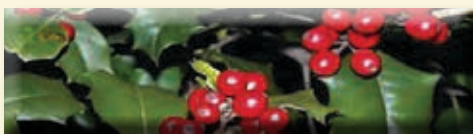
## Pear Hesse.

Known as the Hazel pear locally, it produces small fruit but well flavoured. Hardy and reliable. Needs a pollinator from pollination group.

C. Durondeau would do.

Small plant.

27



## Holly *(Ilex aquifolia)*

28



## Hornsea Herring

*(1780, from Hornsea!)*

A very unusual local old cooking variety with large fruit with firm flesh. Cooks to an aromatic puree with some bite and a lovely acid drops flavour. Rare.

Pick October and use to January.

Sponsored by Martin and Angie Maltas.

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## Aromatic Russet *(1850)*

Cinnamon russeted fruit with a slight red flush. Sweet sharp flavour, more intense than Egremont russet with firm and juicy flesh. Often lemony.

Pick November, eat November to March.

Sponsored by Martin and Angie Maltas.

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