

**JOHN HANCOX -THE APPLE MAN**

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**Autumn STOCKLIST AND ORDER FORM – October update**

BARE ROOT SEASON

We are taking orders of bare root trees season now – bare root trees are delivered from Late Nov to March and are sold on a first come basis..

We supply high quality fruit trees of a good size, well adapted for the Scottish climate. Our aim is to make it easy

for people to grow delicious fruit and to enjoy the simple pleasure of picking and eating fruit from the tree. We are also keen to promote old heritage varieties which are rarely seen.

Our collection has been put together over many years of hunting for unusual varieties by John Hancox and others.

**How to use the Stocklist and Order form**

* Have look through our stocklist and make a note of your preferred varieties.
* If necessary, contact John by email or phone for advice and to check availability. He is happy to help you with your selection process – either by phone or email. Send him an email with your location, and perhaps photos of your garden or site, and he can provide suggestions.
* Fill in the order form (at the end of this stocklist). If you are flexible on varieties and interested in suitable alternatives, do mention this.
* Please order as soon as you are ready. We take orders throughout the year and sell out of some varieties quickly.
* Bare root trees are sent from late November to end of April (from cold store) during the season when trees are dormant.
* Trees in pots are suitable for summer planting (NB. Carriage costs will vary dependent on numbers of trees ordered)

**Rootstocks and Pollination**

* Most of our stock is grown on a semi-dwarfing rootstock. This is vigorous enough to thrive but not too big to manage. With appropriate pruning our trees are suitable for both small and larger gardens.
* Pollination – generally in Scotland this is not an issue, as pollinators fly a fair distance. If in doubt ring to discuss.
* If you wish to grow trees as cordons or espaliers we can supply suitable trees for training – but you must specify this when you order.

**Prices and Payment**

* See table overleaf for prices
* Please enquire regarding wholesale prices and **contact John for quotes on orders over 16 trees.**
* For larger projects do get in touch and discuss costs of consultancy visits and wholesale pricing.
* Soft fruit, hedging plants, are also available – prices on enquiry
* As a social enterprise we support various projects on a discretionary basis – do ask and we will see what help we can give.

**PRICES**

Payment is usually made by bank transfer, cheques can also be accepted.

**Note: orders need to be paid for in advance of goods being despatched.**

|  |  |
| --- | --- |
|  | **COST (inc VAT)** |
| Bare root fruit trees  | £35.00  |
| Stakes and ties (per tree)  | £7.20 |
| Victorian Labels (per tree) | £3.60  |
| Mulch sheets (each) | £3.60 |
| Rabbit guards (each) | £1.80 |
| Rootgrow (for 8 trees) | £18.00 |
| Postage and packing (per bundle of up to 8 bare root trees) | £24.00 |

**VOUCHERS**

Fruit trees make great presents for weddings, birthdays, house-warming and retirement gifts, so why not consider a voucher which will allow the recipient to discuss their requirements with us, and also allow us to arrange a convenient delivery time. Vouchers can be for a cash amount or to cover a number of trees.

**ORCHARD PACKS**

Our orchard packs offer a simple way to order. If you tell us roughly what you want and where you live, we will make a selection of fruit trees based on our experience of planting in that area.

|  |  |
| --- | --- |
|  | **COST (inc VAT)** |
| **SCOTTISH ORCHARD PACK** 8 delicious fruit trees – **our** selection of trees suited to your local conditions. (4 apple, 2 plum, 2 pears, plus planting instructions) Suitable for Scottish gardens, schools and community groups. | £220.00 (inc VAT + postage & packing)Saving 35% |
| **SCOTTISH CIDER ORCHARD PACK**Our Apple collection. 8 sweet and sharp apple trees - suitable for eating, cooking and cider making. | £220.00 (inc VAT + postage & packing)Saving 35% |

**Stocklist**

Note stock levels change during the season.

**Heritage apples**

Scottish in **RED** – and other ancient heritage varieties in **BLACK**

Irish and Welsh in **GREEN**

As a help for ordering – we highlight the top 10 most popular and tasty varieties based on John Hancox’s 20 years experience growing and enjoying fruit!

| **Most Popular:**  | **Available** | **Where they grow.**  |
| --- | --- | --- |
|  Discovery | **Yes**  | Every year people get trying to identify Discovery apples. They are delicious from the tree and crop consistently. They also make a lovely pink juice.  |
| James Grieve  | **Yes**  | Excellent eating apple – originally grown in Edinburgh and which is widely grown in Europe commercially, though not in the UK.  |
| Bloody Ploughman | **Yes**  | Delicious, and a spectacular deep red colour. From Perthshire - and said to have sprung from the bloodied heart of a ploughman shot for scrumping. Seems very disease resistant and copes well with erratic watering/ rainfall without splitting. Also seems to be scab resistant.  |
| Cambusnethan Pippin – excellent eater  | **Yes**  | Dates from 1750.This is one of Scotland’s best eating apples. It is a firm crisp Cox type apple with a slightly nutty taste. Also, it keeps well. Origins Cambusnethan House in the Clyde Valley. Ripens mid season  |
| Galloway Pippin | **Yes** | **Galloway’s finest.** This dual-purpose variety is believed to have originated in Wigtownshire, 1871 when it was first recorded. Keeps shape on cooking – crisp and and clean green apple for eating. Very juicy and good for cider too |
| Katy | **yes** | James Grieve cross and very hardy and a lovely looking, productive scab resistant variety. Used for juice and cider making. Grows on western Isles and very far north. I tend to recommend this on west coast over James Grieve as seems better suited.  |
| Clydeside  | **Yes**  | **Clyde Valley** a reliable cooker, with good-sized, clean fruit. Makes a good quality, juicy puree. It seems to really suit west coast conditions. It’s a very good local substitute for Bramley, and less disease prone.  |
| Ribston Pippin (a favourite for taste and also stores well) | **Yes**  | 1707 – very old apples, esteemed by Victorians. Grows well across Scotland. Keeps well and is one of the best dessert apples for Scotland. It’s a parent of Cox – but grows much better here. It’s a great commercial variety and keeps well. Fairly late season ripening. John Butterworth commented that he couldn’t see why you’d grow anything else – maybe a bit overdoing it, but it is excellent.  |
| Pear Concorde  | **Yes**  | Has the reliability of Conference, with the rather better taste of Williams Pear. Self Fertile and a good choice if you are just planting one tree.  |
| Victoria Plum  | **Yes**  | Delicious Purple / yellow plum – which crops consistently.  |
| Damson Merryweather  | **Yes**  | Delicious sweet damson – and makes wonderful jam and desserts..  |

| **Heritage Apple:**  | **Available** | **Where they grow.**  |
| --- | --- | --- |
| Beauty of Moray (dual)  |  **Yes**  | Moray – a fine hardy cooking apple – keeps its shape well on cooking. It also is a pleasant tart green apple – good in salads  |
| Bardsey Apple  | **Yes** | One of the rarer apples – being found in 1999 on the windswept Bardsey Island in North Wales. It was found near the medieval Abbey and was likely introduced by monks. Surviving in harsh west coast conditions, it’s a good choice for west coast island or other exposed locations in Scotland. A clean green apple.  |
| Bloody Ploughman (good eater) | **Yes**  | Due to the popularity of these we have budded loads of these. Delicious, and a spectacular deep red colour. From Perthshire - and said to have sprung from the bloodied heart of a ploughman shot for scrumping. Seems very disease resistant and copes well with erratic watering/ rainfall without splitting. Also seems to be scab resistant..  |
| Cambusnethan Pippin – excellent eater  | **Yes**  | Dates from 1750.This is one of Scotland’s best eating apples. It is a firm crisp Cox type apple with a slightly nutty taste. Also, it keeps well. Origins Cambusnethan House in the Clyde Valley. Ripens mid season  |
| Carlisle Codlin  | **Yes** | Carlisle Codlin is a great cooker from the North and grown extensively around the Lake District. Copes well with high rainfall without disease or splitting |
| Christmas Pippin (Eater – good keeper)  | **Yes**  | 2011 This is an excellent sweet and heavy cropping variety, discovered as a seedling in Somerset. Grows well in Central Belt and further south – I wouldn’t be confident it would ripen further North. The Edible Christmas tree – and perfect for keeping over the winter  |
| Clydeside  | **Yes**  | **Clyde Valley** a reliable cooker, with good-sized, clean fruit. Makes a good quality, juicy puree. It seems to really suit west coast conditions. It’s a very good local substitute for Bramley.  |
| Coul Blush (Eater) | **No** | **An Eater from Ross-shire (Scotland’s most north growing variety) r**aised at Coul, Ross-shire in 1827. Gold with faint flush. Sweet, soft cream flesh. Also makes good sauce. It’s also an ingredient in Caorunn gin. |
| Cutler Grieve  | **Yes** | **Edinburgh 1912** A fine tasting red skinned Scottish eater, sister of the James Grieve raised by Mr Grieve in Edinburgh. |
| Diamond  | **Yes** | Named after the Diamond which in the 1920s was the fastest ship on the Atlantic. On the night of 2nd January 1825, Captain Macey misjudged his approach to Liverpool and the ship was wrecked on Sarn Padrig, an undersea reef in Cardigan Bay.The cargo of premium apples was washed ashore. Seedlings from these fruit eventually gave rise to the famous Diamond Orchard of Dyffryn Ardudwy. Diamond apples were especially popular in Barmouth Market in the 1850’s.  |
| Early Julyan/ Tam Montgomery Eater  | **Yes**  | Delicious - I really like this as early eater with an interesting vibrant lemon taste. Grows well across Scotland and works well in West coast conditions. Oddly popular with my dog Max. Was grown historically in the Clyde Valley.  |
| East Lothian Pippin | **Yes** | East Lothian of course, but is a good doer. Dual use – it’s a green crisp eater. Compact form, prolific and clean fruit which grows across Scotland including on west Coast too. This is a variety that I am increasing impressed by. It fruits reliably in a wide range of Scottish conditions.  |
| Emneth Early, Early Victoria | **Yes**  | Does well in Edinburgh – and I also have been testing in Glasgow and it does well here.  |
| Galloway Pippin | **Yes** | **Galloway’s finest.** This dual-purpose variety is believed to have originated in Wigtownshire, perhaps at Wigtown Abbey, 1871 when it was first recorded. Keeps shape on cooking – crisp and and clean green apple for eating. Very juicy and good for cider too |
| Golden Spire  | **Yes** | Lancashire, 1850, this is widely grown and appears in many walled gardens across Scotland. It’s cidery taste, and juiciness makes it an interesting variety to use in cider.  |
| Hoods Supreme | **Yes**  | Perthshire.Raised 1924 by Miss B.Y. Hood, Duriehill, Edzell, Angus. Large and handsome. Sweet, white flesh – one of Scotlands finest eating apples  |
| James Grieve (fine eater) | **Yes**  | 1893 Edinburgh grown by Nurseryman James Grieve. Delicious Edinburgh eater apple - grows very well across East Coast**.** It can be used as a culinary apple too, reducing to a delicate stew**.** Widely grown in Europe commercially, though oddly not known quite so well in the UK.  |
| Keswick Codlin | **Yes** | Grows very well in West Scotland – excellent cooker from North of England. Very prolific fruiter and forms a compact tree so good for smaller garden.  |
| King of the Pippins  | **Yes**  | Consistently an excellent cropper of nice disease resistant fruit.. A good choice for juicing and cider making and also I always seem to end up humming that Jungle book tune.  |
| Lady of the Wemyss | **Yes** | Cooking apple from Fife, holds its shape well when cooked  |
| Lady Sudeley – Early Eater  | **Yes**  | Raised 1849, Sussex – widely grown in Clyde valley – excellent eating although a bit scab prone. Grows well on the East coast as well.  |
| Lass O’ Gowrie | **Yes** | Delicious and pretty early season eater first described in 1883. An old Perthshire variety originating at Gowrie farm. It has a delicate flavour –like many early varieties doesn’t keep well. |
| Lord Roseberry  | **Yes** | Good early season eating variety. Originated in Glencarse, Perthshire, 1934, and named after the Liberal Prime Minister. Very attractive and tasty. A pleasure to have in any fruit bowl.  |
| Liberty | **Yes**  | (New York 1978) Lovely red/purple fruit – excellent in Glasgow – this lovely apple looks great and also keeps well. Ripens mid season |
| Love Beauty  | **Yes** | Mid season eating apple. Does well in Glasgow – Sent to the National Fruit Collection, 1967. Perthshire origins but very obscure. (if anyone knows any more about this, please let me know!) Its an attractive green apple that flushes red. Very disease resistant.  |
| Orleans Reinette |  **Yes** | 1776 France, One of Pomologist, Edward Bunyard’s favourites. Reliable and tasty later season eater, but is also used in France as a cooker, as it holds its shape on cooking. Keeps well. Grows very well in Scotland. They also form nice specimen trees of good size.  |
| Ribston Pippin (a favourite for taste and also stores well) | **Yes**  | 1707 – very old apples, esteemed by Victorians. Grows well across Scotland. Keeps well and is one of the best dessert apples for Scotland. It’s a parent of Cox – but grows much better here. I’ve budded up lots of these as it’s a great commercial variety and keeps well. Fairly late season ripening. John Butterworth commented that he couldn’t see why you’d grow anything else – maybe a bit overdoing it, but it is excellent.  |
| Red Millers Seedling | **Yes** | Sport of Millers Seedling – dessert variety, early season  |
| Sam Young (Irish Pippin)  | **Yes**  | 1818 Kilkenny, Ireland. Old Irish intensely flavoured eating variety, Disease resistant and able to cope with wet conditions make it a good choice for the west.  |
| Scotch Bridget | **Yes**  | Arose Scotland, 1851. Much grown here and in Cumbria in the past. Conical, ribbed fruit with rich cream crisp flesh. I have found it a good eater here - late ripening – and also can be cooked and juiced.  |
| Scotch Dumpling  | **Yes**  | One of my personal favourites grown across Scotland **-** Probably originating from Clydesdale, date unknown. Large, distinctly red and green fruit, cooking to a brisk froth. Very attractive in flower – intense pink blossom and worth growing for the blossom alone . |
| Seaton House  | Yes  | Raised at Seaton House, Arbroath around 1860. Large, sharp, does not ‘fall’ on cooking. |
| Stirling Castle | Yes | Stirling and central Scotland - Raised by John Christie, Stirling in 1820s. Widely planted in the 19th Century and a still valued garden variety in Scotland and elsewhere. Well flavoured green-yellow fruit. Compact growth |

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| Thomas Jeffrey | **Yes** | An Edinburgh variety – striped – a dessert apple. Ripens mid season |
| Tom Putt | **Yes** | From Devon, cooking apple often used for cider. Ripens mid season |
| Thorle Pippin | **Yes** | Scottish eating apple Perthshirefirst described 1831. A small, flat, red fruit with an agreeable refreshing taste. |
| White Melrose | **Yes**  | Originally from Melrose before 1831, but grows well in East coast, ribbed, clean green apple, becoming pale yellow and sweeter on keeping |
| White Joaneting (very Early - ready from mid July) | Yes  | First described 1600, as “June Eating” as it was the first apple to ripen, and people used to race to get these to market. Grown in Clyde Valley – ultra early apple - was the traditional start to apple harvest. Delicious and a great start to the season – it’s easy to miss them as they are so early starting to fall in July.  |

**Other fine mainstream eating apple varieties**

**recommended for taste and reliability in Scotland**

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| --- | --- | --- |
| **Apple Eating:** | **Available**  | **Where they grow best**  |
| **Adams Pearmain** | Yes  | Currently growing well in Glasgow. A late season dessert apple with distinctive cone shaped fruit. Stores well compared to others |
| **Ashmead’s Kernel** | Yes  | Valued by connoisseurs but requiring a good site in the North of the UK to properly mature. Scab resistant. A russeted yellowish-green fruit, sometimes flushed orange, with a sweet-sharp 'acid drop' flavour. |
| **Beauty of Bath**  | Yes  | A lovely zingy taste, early eating apple. Found in many walled gardens – forms lovely specimen trees.  |
| **Cevaal / Red Windsor**  | Yes  | Good for smaller gardens, and in large pots. Lots of red apples. Ripens mid season. |
| **Charles Ross** | **Yes**  | Nice eater – quite reliable and scab resistant. Compact tree and good a good sized fruit  |
| **Cox’s Orange Pippin**  | Yes | Best for the east coast, needs favoured conditions to ripen (sheltered, warm and less rain so not ideal for Scotland but can work in some locations). Ribston Pippin tends to work better for Scotland |
| **Discovery** | Yes  | Great across Scotland – including west coast. This comes out as a favourite for many people – including children.  |
| **Egremont Russet** | Yes | Across Scotland – grows well in Glasgow with me, and is a delicious and good storing eater. |
| **Falstaff** | Yes  | Grows well East Lothian and Edinburgh, and is an excellent garden tree  |
| **Fiesta** | Yes  | Cox type apple which does well in Scotland. I’ve planted these at the community orchard at Dunkeld and they have done well there  |
| **Fortune** | Yes | A hardy variety currently growing well on west coast and elsewhere . aromatic flavour, relatively easy to grow. English from Laxtons nursey, Bedford 1904; a cox cross. Grows well across Scotland. Ripens mid season  |
| **Golden Delicious**  | Yes | Currently growing well in Glasgow. Late season |
| **Greensleeves** | Yes | A popular mid season apple. Grows successfully across Soctland; a James Grieve/Golden delicious Cross |
| **Katy** | Yes  | Originally from Sweden (though is a James Grieve cross – so has Scottish ancestry)– and very hardy and a lovely looking, productive scab resistant variety. Used for juice and cider making. Grows on western Isles and very far north. |
| **Lord Lambourne**  | Yes  | The RHS says this is a particularly suitable apple for northerly, colder and higher rainfall areas with sweet, juicy fruit. Ripens mid season. |
| **Pixie** | Yes | Another apple the RHS says is particularly suitable for northerly, colder and higher rainfall areas – sharp firm flesh with aromatic flavour. Ripens late season. |
| **Saturn**  | Yes | Consistently good clean, and disease free: 1997 East Malling, Kent. Very good modern variety – easy to grow. Grows well in Glasgow and has proved reliable and scab free. Late to ripen  |
| **Red Devil** | Yes  | Widely grown in Scotland – We’ve seen particularly fine ones growing by Oban. |
| **Scrumptious** | No | Sweet, crisp flavour. Ripens mid season. A Discovery crossed with a Golden Delicious |
| **Spartan** | Yes | Small sweet apple – red with white flesh. From Canada in the 1920s. Late season |
| **Sunset** | Yes | Nice Cox type apple – good eating –makes delicious juice. |
| **Worcester Pearmain** | Yes | Classic hardy eater – with “strawberry” taste |

**Classic cooking apples**

|  |  |
| --- | --- |
| **Classic Cooking Apples:**  | **Available**  |
| **Arthur Turner** – one of the best for the West coast – lovely to eat too. We did a project in Kintyre and Arthur Turner emerged as the clear winner. Ripens mid season. | **Yes**  |
| **Bramley’s Seedling** – excellent across Scotland – commonly grown for good reason. Very prolific and keeps well. Fairly late season We have Bramley Clone 20 which is a smaller growing variation, suitable for smaller gardens. | **Yes** |
| **Bountiful –** an easy to growmid season apple, dating from 1964. Retains shape when cooked. Sweet | **Yes** |
| **Grenadier –** good cooker – not too vigorous – early season – very juicy and I also really like eating them.  | **Yes**  |
| **Howgate Wonder** (lovely prolific tree – large fruit) – I would say that this is one of the best cookers in terms of keeping quality.  | **Yes**  |
| **Lord Derby** – great heavy cropper – not too vigorous suiting a small garden – and for growing as cordons  | **Yes** |
| **Monarch –** late season, older (1888) variety. A good alternative to Bramley, a bit sweeter. Scab resistant so will do better in areas of heavier rainfall | **Yes** |
| **Reverend Wilkes** – early season, compact with large fruit. Good for baking. Good for wetter areas. | **Yes** |

**Crab Apples – great for pollination, and making jelly too**

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| --- | --- | --- |
| **Name**  | **Available** | **Notes**  |
| **Crab apple Butterball** | **Yes** | Small spreading crab apple with yellow fruit – and lovely pink blossom in Spring  |
| **Crab apple Golden Hornet** | **Yes** | Profuse yellow fruit that is held into the winter and is valuable feed for birds. Also a strong pollinator in orchards  |
| **Crab apple Gorgeous** | **Yes** | Striking white blossom followed by intense scarlet fruit.. High pectin levels make them useful for jam making  |
| **Crab apple Jelly King** | **Yes** | Large orange fruit and spring has a fine show of white flowers – very good for jelly making.  |
| **Crab apple John Downie** | **Yes** | Pink blossom and glossy red fruit that makes excellent Jelly.. Also excellent for wildlife  |
| **Crab apple Red Sentinel** | **Yes** | Pick blossom and cherry like clusters of red fruit – which again are excellent for wildlife and for jelly making.  |

**Our collection of** **cider apples (heritage and newer apple varieties) recommended for taste and reliability in Scotland**

These varieties are from the collection of Max and Penny at Steilhead Cider and also recommended by William Ferguson of Novar Cider as being successful in Scotland (thanks also to John Worle for Advice).

This year they are  available as good sized 2 year trees). It isn’t necessary to use the cider varieties to make cider – but it does open up a variety of tastes sensations. I make cider using a mix of eating and cooking apples to make my own Clydecider.

| **Cider Varieties** | **Available** | **Notes / origin** |
| --- | --- | --- |
| **Angela:** | Yes | 21st century West Country variety |
| **Betty:** | Yes | 21st century West Country variety |
| **Browns:** | Yes | Devon |
| **Dabinett:** | Yes | Somerset  |
| **Debbie:** | Yes | 21st century West Country variety |
| **Ellis Bitter:** | Yes | East Devon |
| **Golden Bittersweet** | Yes | Devon |
| **Harry Masters Jersey:** | Yes | Mid season, aka Port Wine, raised by Mr. Harry Masters in Yarlington, Somerset |
| **Helen’s Apple:** | Yes | 21st century West Country variety |
| **Kingston Black (Syn Black Taunton)** | Yes  | Somerset The Champagne of cider varieties – sought after by cider makers |
| **Knotted Kernel:** | Yes | Somerset, 1842 or earlier |
| **Major:** | Yes | 21st century Long Ashton variety |
| **Michelin:** | Yes | France – reliable juicy variety |
| **Morgan Sweet:** | Yes | Somerset, early |
| **Porter's Perfection:** | Yes | 19th century, East Lambrook, Somerset |
| **Red Fox Whelp** | Yes | Also known as Herefordshire Red Streak |
| **Somerset Redstreak** | Yes | Somerset |
| **Stoke Red** | Yes | Somerset |
| **Sweet Alford** | Yes | Somerset |
| **Three Counties** | Yes | 21st century West Country variety |
| **Tremletts Bitter** | Yes | Devon |
| **Vilberie** | Yes | 19th Century from Brittany |
| **Yarlington Mill** | Yes | Somerset |

**Pears: Selected for taste and reliability for Scotland**

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| --- | --- | --- |
| **Beth**  | **Yes**  | 1990’s Heavy Cropping, sweet fruit and compact variety makes this an excellent choice for a small garden  |
| **Beurre Hardy**  | **Yes** | 1820s France – widely grown in the UK and seems to grow well in Scotland too. It’s a pleasant eating pear.  |
| **Concorde** | **Yes**  | 1965 Kent East Malling. –This is a Conference/ Comice cross and is similar in hardyiness to Conference but rather sweeter ..  |
| **Conference**  | **Yes** | Originated 1880s – from the Rivers Nursery, in Hertfordshire. Very Hardy and self fertile variety, which crops and keeps well. Scab resistant.  |
| **Doyenne Du Comice**  | **Yes**  | 1840s Angers, France Large Yellow/ green pear, very juicy and sweet. Praise by Bunyard, as having “the perfect Combination of flavour, aroma, and Texture of which man had long dreamed.”  |
| **Invincible**  | **No** | This is a remarkably tasty and hardy variety and suitable for less hospitable parts of Scotland.  |
| **Louise Bonne de Jersey** | **Yes**  | 1780’s Normandy – introduced via Jersey, hence the name. Heaving cropping and a really beautiful pear, green with a red flush. Very sweet.  |
| **Onward**  | **Yes**  | 1947 Wisley: Tasty eating variety that copes well with frost pockets – recommended for Scotland  |
| **Williams Bon Chretien**  | **Yes**  | 1765 UK – possibly 1500’s in France. An eating pear but keeps its shape on cooking as well. Not as hardy as some but well worth growing in more favoured spots. In the US known as Bartlett Pear and widely used for canning  |

**Mainstream Plums: Selected for taste and reliability for Scotland**

|  |  |
| --- | --- |
| Cambridge Gage | Yes  |
| Czar  |  Yes  |
| Imperial Gage (also known as Dennistons Superb)- the most reliably cropping Gage for Scottish conditions  | Yes  |
| Jubilee | Yes  |
| Herman | Yes  |
| Marjories Seedling | Yes  |
| Mirabelle de Nancy  | Yes  |
| Mirabelle Golden Sphere | Yes |
| Old Greengage  | Yes  |
| Opal | Yes |
| Rivers Early Prolific Plum/ Damson (fantastic taste!)  | Yes  |
| Victoria (excellent)  | Yes |

**Delicious heritage varieties of damsons**

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| --- | --- |
| Longforgan Scottish Damson. | Yes |

**Mainstream Damsons: Selected for taste and reliability for Scotland**

|  |  |
| --- | --- |
| Farleigh | Yes  |
| Merryweather | Yes |
| Shropshire Prune | Yes  |

**Mainstream Cherries: Selected for taste and reliability for Scotland**

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| --- | --- |
| Cherry Sweetheart  | Yes |
| Cherry Morello | Yes  |
| Cherry Stella  | Yes  |
| Cherry Summer Sun | Yes |
| Cherry Sunburst | Yes |

**Flowering Cherry – we can supply these lovely flowering cherries – beautiful in Spring and help with pollination**

|  |  |
| --- | --- |
| Accolade | Yes |
| Fragrant Cloud / Shizuka Cherry | Yes |
| Kanzan | Yes |
| Royal Burgundy | Yes |
| Shogetsu / Shimidsu Sakura | Yes |
| Snow Showers - weeping cherry | Yes |

**Other rarities**

|  |  |
| --- | --- |
| Medlar Nottingham ea  | yes |
| Quince Leskovac | Yes  |
| Quince Meech's Prolific | Yes  |
| Quince Vranja | Yes  |
| Apricot Tomcot £40 ea  | Yes  |

**Note: We can provide training, consultancy, and advice on fruit growing. We also provide a service to prune, plant and maintain orchards. We do a lot of talks, events and apple days and fruit festivals which are an enjoyable and popular community activity.**



**Customer Order Form**

| **Your Name:**  |  |
| --- | --- |
| **Please deliver to:** | *Address* *Postcode* |
| **Email address:**  |  |
| **Special instructions to courier** *(eg. leave behind greenhouse.):*  |  |
| **Telephone/mobile number:**  |  |

**Order Details**

| **Total Quantity of Trees required:** *Please list varieties required here* *Indicate if substitutions for similar trees will be ok if sold out.*  |  |
| --- | --- |
| **Post and Packing - £24 (for up to 8 trees)** (*Please contact us about larger quantities, if a remote postcode is likely to apply or you are having stakes included – this may raise carriage costs.*  |  |

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| **Scottish Orchard Pack - Offer** (£220.00) |  |
| **Cider orchard pack – Offer** (£220.00) |  |
|  |  |

|  **Stakes and Ties at £7.2 per tree**  |  |
| --- | --- |
|  **Victorian Labels - £3.60 per tree**  |  |
|  **Mulch Sheets £3.60 each** |  |
|  **Rabbit Guards £1.80 each** |  |
|  **Rootgrow £18.00 (for 8 trees)**  |  |
|  **Carriage @ £24.00 per 8 trees**  |  |

|  |  |
| --- | --- |
|  **TOTAL ORDER VALUE**   |  |

**Please send order and payment prior to dispatch of goods.**

Email us your order and we will generate an invoice which provides BACS details.

Cheques can be sent payable to “Heritage Fruit Trees Ltd” at 2 Kelvinside Terrace West, Glasgow G20 6DA.

Contact John Hancox 0778 606 3918