



## JOHN HANCOX -THE APPLE MAN

Tel: 0778 606 3918

[www.scottishfruittrees.com](http://www.scottishfruittrees.com)

[john@scottishfruittrees.com](mailto:john@scottishfruittrees.com)

### 2024 – 2025 STOCKLIST AND ORDER FORM – August update

#### ORDER NOW !

The planting season for bare root trees is late November and end March, so order now to get your trees in during this planting window

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.
- Trees are sent from late November to March during the season when trees are dormant.

#### 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.**

	<b>COST (inc VAT)</b>
Fruit Trees unless otherwise marked	£30.00
Stakes and ties (per tree)	£7.20
Victorian Labels (per tree)	£3.60
Mulch sheets (each)	£3.00
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.

	<b>COST (inc VAT)</b>
<b>SCOTTISH ORCHARD PACK</b> 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 30%
<b>SCOTTISH CIDER ORCHARD PACK</b> Our Apple collection. 8 sweet and sharp apple trees - suitable for eating, cooking and cider making.	£220.00 (inc VAT + postage & packing) Saving 30%
<b>MIXED ORCHARD PACK</b> Our selection of 4 apple trees, plus 3 blackcurrants, 3 redcurrants, 3 gooseberries, 5 raspberry canes, 1 blackberry (thornless) and 1 blueberry.	£220.00 (inc VAT + postage & packing) Saving 30%



## Stocklist

Note stock levels change during the season. Order early

### Heritage apples

Scottish in **RED** – and other ancient heritage varieties in **BLACK**  
Irish and Welsh in **GREEN**

Heritage Apple:	Available	Where they grow.
<b>Alderman</b>	Yes	A 1920's Scottish variety, grafted from John Butterworth's Collection, Cooks to a sharp Puree
Allington Pippin	Yes	Bred by Thomas Laxton in 1884 in Lincolnshire. Very nice eater - which I grow in Glasgow – very clean and scab resistant. Highly recommended as a quality eating apple for Scotland. It is found in many Scottish historic walled gardens.
Anglesey Pig's Snout	Yes	Treborh Botanic Garden advises "A large green cooking apple, long grown on Anglesey. First recorded in the 1600's. It is named because of its unique shape. It cooks to a robustly flavoured, slightly perfumed puree."
Ard Cairn Russet	Yes	From Cork, Ireland c. 1890 as identified orchard tree – growing well Perthshire and in the Borders: creamy yellow, firm. Sweet russet taste.
Bakers Delicious	Yes	A wonderful tasting eating apple of Welsh origin 1932 which is growing well in East Lothian and copes well with wet conditions. Highly recommended. Inevitably we have tried baking with it as well – and its pretty good for that too.
Belle de Boskoop	Yes	Pleasant dual use apple which grows well in Scotland (Dutch origin) – eats and cooks well and is used to make nice ciders on the continent.
<b>Beauty of Moray (dual)</b>	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.

<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
<b>Bloody Ploughman</b> (good eater)	<b>Yes</b>	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..
<b>Cambusnethan Pippin – excellent eater</b>	<b>Yes</b>	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
<b>Cardinal</b>	<b>Yes</b>	A lovely early eater, budded from the collection at National Trust for Scotland Priorwood – said to date from early days at Melrose Abbey
Carlisle Codlin	<b>Yes</b>	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
Cats Head	<b>Yes</b>	An Excellent and ancient cooker (English 1629) with a long history of being grown in Edinburgh and the Lothians – one for cat lovers.
Christmas Pippin (Eater – good keeper)	<b>Yes</b>	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
<b>Clydeside</b>	<b>Yes</b>	<b>Clyde Valley</b> 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.
<b>Coul Blush</b> (Eater)	<b>Yes</b>	<b>An Eater from Ross-shire (Scotland's most north growing variety)</b> raised 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.
<b>Court Pendu Plat</b> (Roman origin)	<b>Sold out</b>	<b>Court Pendu Plat is a very rare, very old apple.</b> The name probably means 'short stalk' in French. Believed to have been introduced to Britain by the Romans, it was widely cultivated in the days of Queen Elizabeth 1st, and known as 'The wise apple' as it blossomed very late and so was not damaged by frost. It is now rather rare, and I'm keen to ensure it survives as a variety.
<b>Cox Cymraeg</b>	<b>Yes</b>	A medium sized eating apple with an excellent balance of sweetness and acidity. It has a distinct Cox-like flavour and aroma, discovered in 1940s.
Cox Pomona	<b>Yes</b>	<b>Slough 1825</b> – a probable seedling of Ribston Pippin, Striking red flush over yellow fruit. Eaten fresh brisk and crisp, and makes a good baked apple. Pomona is the Goddess of apples.
<b>Cutler Grieve</b>	<b>Yes</b>	<b>Edinburgh 1912</b> A fine tasting red skinned Scottish eater, sister of the James Grieve raised by Mr Grieve in Edinburgh.

<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
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.
Devonshire Quarrenden (Known in Ireland as Blood of the Boyne)	Yes	<b>Excellent Eater</b> - Has been grown in Scotland for 200 years plus. Arose Devon or France before 1670. Widely-grown throughout UK in 19 <sup>th</sup> century. Dark crimson flush on yellow background. Eaten early, good, strawberry flavour.
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 increasingly impressed by. It fruits reliably in a wide range of Scottish conditions.
Edward VII	Yes	Worcester 1902 Late flowering cooking apple and has good frost and scab resistance – crops in Oct and keeps well and can be stored until April.
Emneth Early, Early Victoria	<b>Limited stock – check</b>	Does well in Edinburgh – and I also have been testing in Glasgow and it does well here.
Galloway Pippin	Yes	<b>Galloway's finest.</b> 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 clean green apple for eating. Very juicy and good for cider too
George Cave	Yes	One of our best tasty early eating apple, ready mid August. Originating in England in 1923. One of John Butterworth's favourites, and a very steady cropper year after year.
Golden Monday	Yes	A rare apple – mentioned in Hogg's Pomology. " <i>A Very excellent apple of first quality</i> " dates from 1724 - dual use – and can also be used for cider.
Golden Pippin	Yes	Known as the Mother Tree of Scotland – this was recorded in Sussex UK in 1629 – but origins probably older. Its been grown across Scotland and is a very old variety - many other commercial apples are grown from this. Was also planted by George Washington in his garden. It has a pleasant anise taste. Very intense flavour – and is also used in tarts, jelly, and making sweetmeats.

<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
Golden Spire	<b>Yes</b>	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.
Greenup's Pippin	<b>Yes</b>	Lancashire UK 1790 – Old variety from the north of England - Found in the garden of Mr Greenup, shoemaker of Keswick, Cumberland. A dual purpose apple, soft juicy white flesh, quite sharp. Cooks to a well flavoured froth or puree. I have tested it in Glasgow and it is also good eating – and attractive clean fruit.
Hawthornden (dual)	<b>Yes</b>	Originated Stirlingshire 1780s. Nice eating – widely used as a cooker, with especially pretty pink blossom – good for Lothians and Stirling – tends to form a compact tree. Grown commercially in Victorian times.
Holsteiner Cox (Einstein apple) (£60 ea)	<b>Yes – limited - ask</b>	A nice eating apple, budded from scions from Einstein's summer house near Berlin. This was grown for the James Clerk Maxwell society, celebrating Scotland's most famous physicist.
Hoods Supreme	<b>Yes</b>	Perthshire. Raised 1924 by Miss B.Y. Hood, Duriehill, Edzell, Angus. Large and handsome. Sweet, white flesh – one of Scotlands finest eating apples
Irish Peach	<b>Yes</b>	Early desert apple – does well on the west coast of Scotland. I found the budwood in a Walled Garden in Campbelltown, and imagine it was brought over from Ireland which is so close from there (by boat)
Kerry Pippin	<b>Yes</b>	Kerry Irish Pippin is a small, shiny yellow fruit sometimes striped red in the sun. The crisp, crunchy, hard flesh has an intriguing flavour - delicious. It also features in "A jug of Punch" folk song from my childhood!
James Grieve (fine eater)	<b>Yes</b>	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	<b>Yes</b>	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	<b>Yes</b>	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.
Kings Acre Bountiful	<b>Yes</b>	An English cooking apple – also known as Hereford Beefing. Said to have a rich flavour cooked with pork.
Lady of the Wemyss	<b>Yes</b>	Cooking apple from Fife, holds its shape well when cooked
Lady Sudeley – Early Eater	<b>Yes</b>	Raised 1849, Sussex – widely grown in Clyde valley – excellent eating although a bit scab prone. Grows well on the East coast as well.

<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
Laxtons Epicure	<b>Yes</b>	English dessert apple- heavy cropping, early variety- performs well near Inverness (where the budwood was sourced)
<b>Lass O' Gowrie</b>	<b>Yes</b>	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.
<b>Lemon Queen</b>	<b>Nearly sold out</b>	An old Clydeside variety of cooking apple. Medium to Large apples – flavour tart and refreshing, and lemon skinned. This is a rather rare variety and on which we'd love to be planted more to keep the variety going.
<b>Lord Roseberry</b>	<b>Sold Out</b>	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.
<b>Lothian Red</b>	<b>Yes</b>	Nice eating apple first grown at Roslin. Mid season – and very attractive tasty small fruit
<b>Love Beauty</b>	<b>Yes</b>	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.
<b>Lough Key Crab</b>	<b>Yes</b>	Irish apple variety (County Roscommon). A spectacular purple blossom and a deep red crab apple. It's a really lovely tree and the purple fruit make a spectacular jelly.
<b>Maggie Sinclair</b>	<b>Yes</b>	Origin probably Clydeside. Clyde Valley – beautiful and prolific late season cooker – surprisingly nice eater when its fully ripe so could class as dual use.
Mere de Menage	<b>Yes</b>	Denmark, 1750, A spectacular looking apple on the tree and an excellent cooker. Very hardy, and crops well in exposed conditions.
Miller's seedling	<b>Yes</b>	Berkshire, 1848, I budded this from the ancient tree at Priorwood, Melrose. Lovely early eating apple growing well in Melrose – and which has proved itself as excellent across Scotland.
<b>Midlothian Blush</b>	<b>Yes</b>	Roslin, nr Edinburgh 2016, by Tony Dore. An attractive eating apple first shown at our Holyrood Apple Day. We have been propagating and trialing this and it's an attractive and tasty Scottish apple doing well across Scotland
Montys Surprise	<b>Sold Out</b>	Budwood sent to us from New Zealand – these apples grow to a large size, and can be used as cookers or eaters. They are on the slow food 'Ark of Taste', can grow to up to 1 kilo in size in the right conditions, and are reputedly high in flavonoids
Mrs Phillimore	<b>Yes</b>	Dessert apple, stores well, English (Berkshire) 1896

<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
<b>Oslin (Arbroath Pippin)</b>	<b>Yes</b>	It is described in 1815, but thought to be much older, ie medieval and is associated with the founding of the Arbroath Abbey. Angus and East Coast - crisp, aromatic – delicious light aromatic taste, with hints of aniseed.
Orleans Reinette	<b>Yes</b>	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.
Nine Square	<b>Yes</b>	Dual use eating and cooking apple from the west country., performs well in areas of heavier rainfall. Stores well, disease resistant.
Peasgood Nonsuch - nice large eating apple	<b>Yes</b>	Lancashire 1858. Grows well across Scotland - very large apples – which can sometimes grow to weigh 2-3 lb each. Attractive blossom. These are often found in Walled Gardens and I recently found a nice specimen in Cambo House in Fife.
<b>Ribston Pippin</b> (a favourite for taste and also stores well)	<b>Yes</b>	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 Victoria	<b>Yes</b>	From Cambridgeshire, cooker. Heavy cropping early variety – deep red colour and makes a lovely apple puree
Red Millers Seedling	<b>Yes</b>	Sport of Millers Seedling – dessert variety, early season
<b>Reid’s Seedling</b>	<b>Yes</b>	From Northern Ireland - dessert apple, ripens mid season – it is late flowering – so may be a good choice for frost pockets
<b>Ryan’s Seedling</b>	<b>Yes</b>	Irish variety – sent from an enthusiast in Ireland, am trying to research more detail! One for the adventurous.
<b>Sam Young</b> (Irish Pippin)	<b>Yes</b>	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.
<b>Scotch Bridget</b>	<b>Yes</b>	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.
<b>Scotch Dumpling</b>	<b>Yes</b>	One of my personal favorites 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 .
<b>Seaton House</b>	<b>Yes</b>	Raised at Seaton House, Arbroath around 1860. Large, sharp, does not ‘fall’ on cooking.



<b>Heritage Apple:</b>	<b>Available</b>	<b>Where they grow.</b>
Scrog	yes	Old cider variety grafted from the Orchard at Melrose – little known of origins – high tannins and acidity helps to lift the taste of ciders made with garden fruit.
Slack-ma-Girdle	Yes	Slack-ma-Girdle is a late sweet cider apple, commonly found in old Devon orchards. Great name – and seems to be a variety that works in southern Scotland.
Stirling Castle	yes	<b>Stirling and central Scotland</b> - 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
Stobo Castle	Yes	<b>Borders / Clyde Valley</b> deep golden with a scarlet flush, Stobo Castle cooks to a sharp creamy froth. An early apple, named by David Storrie of Glencarse. While I have always considered Stobo to be a cooking apple, I now rate this as a wonderful eating apple as well. It has an intensity of taste, juiciness and acidity.
Tam Montgomery (syn Early Julyan)	Yes	Nice early variety of eating apple – pale skin and characteristic lemon taste. Very clean fruit and compact form makes it perfect for a small garden.
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 Perthshire first described 1831. A small, flat, red fruit with an agreeable refreshing taste.
Tower of Glamis	Yes	Does well across Scotland – large early to midseason cooker – ribbed in form and copes well with the erratic drought/ rain pattern of weather we seem to have been experiencing. Crops very well
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
Wheeler's Russet	Limited stock, please check	A late season russet – which keeps well and lasts into spring. Not sweet eaten from tree but sweetens in store
White Paradise	Yes	Originated in 1831 Clyde Valley – fine cooking apple. Ripens mid season
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.

<b>Widow's Friend</b>	<b>Yes</b>	Crisp juicy eating apple – a really attractive large red apple – grown in Co Armagh – Irish
<b>Yorkshire Aromatic</b>	<b>Yes</b>	Received from Scotland in 1949 by National Fruit Collection – rather nice eating apple – crisp and fresh – no idea why it is called Yorkshire Aromatic!

**Other fine mainstream eating apple varieties  
recommended for taste and reliability in Scotland**

<b>Apple Eating:</b>	<b>Available</b>	<b>Where they grow best</b>
<b>Adams Pearmain</b>	Yes	Currently growing well in Glasgow. A late season dessert apple with distinctive cone shaped fruit. Stores well compared to others
<b>Ashmead's Kernel</b>	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.
<b>Beauty of Bath</b>	Yes	A lovely zingy taste, early eating apple. Found in many walled gardens – forms lovely specimen trees.
<b>Blenheim Orange</b>	Yes	A good dual purpose apple for dessert or cooking. Late season Best for the east coast, needs reasonably favoured conditions to ripen
<b>Charles Ross</b>	<b>Yes</b>	Nice eater – quite reliable and scab resistant. Compact tree and good a good sized fruit
<b>Cox's Orange Pippin</b>	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
<b>Discovery</b>	Yes	Great across Scotland – including west coast. This comes out as a favourite for many people – including children.
<b>Ellison's Orange</b>	Yes	Very fine eating apple that grows well across Scotland – and does well on west coast – related to Cox.
<b>Egremont Russet</b>	Yes	Across Scotland – grows well in Glasgow with me, and is a delicious and good storing eater.
<b>Fiesta</b>	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
<b>Fortune</b>	Yes	English from Laxtons nursesey, Bedford 1904; a cox cross. Grows well across Scotland. Ripens mid season
<b>Golden Delicious</b>	Yes	Currently growing well in Glasgow. Late season
<b>George Cave</b>	Limited stock	One of our best tasty early eating apple, ready Late August. Originating in England in 1923. One of John Butterworth's favourites, and a very steady cropper year after year

<b>Herefordshire Russett</b>	Yes	A hardy variety currently growing well in Dunblane. Cox-like flavour, relatively easy to grow. Ripens mid season
<b>Katy</b>	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.
<b>Liberty</b>	Yes	(New York 1978) Lovely red/purple fruit – excellent in Glasgow – this lovely apple looks great and also keeps well. Ripens mid season
<b>Lord Lambourne</b>	Yes	The RHS says this is a particularly suitable apple for northerly, colder and higher rainfall areas with sweet, juicy fruit. Ripens mid season.
<b>Pixie</b>	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.
<b>Saturn</b>	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
<b>Red Devil</b>	Yes	Widely grown in Scotland – We’ve seen particularly fine ones growing by Oban.
<b>Red Falstaff</b>	Yes	Grows well East Lothian and Edinburgh, and is an excellent garden tree
<b>Red Windsor</b>	Yes	Good for smaller gardens, and in large pots. Lots of red apples. Ripens mid season.
<b>Scrumptious</b>	Yes	Sweet, crisp flavour. Ripens mid season. A Discovery crossed with a Golden Delicious
<b>Spartan</b>	Yes	Small sweet apple – red with white flesh. From Caanda in the 1920s. Late season
<b>Sunset</b>	Yes	Nice Cox type apple – good eating –makes delicious juice.
<b>Stark’s Earliest (syn Scarlett Pimpernel)</b>	Yes	Idaho, US, 1938, Lovely very early eating apple that grows well in Borders – and ready in August. Absolutely beautiful scarlet fruit.
<b>Tickled Pink</b>	Yes	A new variety – we are waiting to see how this goes. Should provide pink fleshed apples with ornamental pink blossom. Ripens midseason.
<b>Tydemans Early Worcester</b>	Yes	Early variety from 1945. Currently growing well in East Lothian
<b>Worcester Pearmain</b>	Yes	Classic hardy eater – with “strawberry” taste

## Classic cooking apples

Classic Cooking Apples:	Available
<b>Arthur Turner</b> – 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.	<b>Yes</b>
<b>Bramley's Seedling</b> – 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.	<b>Yes</b>
<b>Bountiful</b> – an easy to grow mid season apple, dating from 1964. Retains shape when cooked. Sweet	<b>Yes</b>
<b>Grenadier</b> – good cooker – not too vigorous – early season – very juicy and I also really like eating them.	<b>Yes</b>
<b>Howgate Wonder</b> (lovely prolific tree – large fruit) – I would say that this is one of the best cookers in terms of keeping quality.	<b>Yes</b>
<b>Lord Derby</b> – great heavy cropper – not too vigorous suiting a small garden – and for growing as cordons	<b>Yes</b>
<b>Monarch</b> – late season, older (1888) variety. A good alternative to Bramley, a bit sweeter. Scab resistant so will do better in areas of heavier rainfall	<b>Yes</b>
<b>Reverend Wilkes</b> – early season, compact with large fruit. Good for baking. Good for wetter areas.	<b>Yes</b>

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

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

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

## Traditional Scottish pear varieties

These pears are mostly from John Hulbert's Perthshire Collection. Twenty years ago, John realised that pear trees being grubbed up from Threave Castle came from an ancient collection from an older botanic garden near Dundee. He sent genetic material to Cambridge University who propagated them; they now form an important collection which is recognised by the Plant Heritage Society.

<b>Traditional Scottish Pears</b>	<b>Available</b>	<b>Notes</b>
<b>Grey Auchan</b>	Yes	Propagated from the collection at Threave – and interesting early ripening pear
<b>Black Auchan</b>	Yes	Collected by Kevin Reilly in 1990s from Mrs Wilkie of Newburgh. Mrs Wilkie's Grandmother told her it was planted by her Grandfather and was estimated in 1990 to be around 200 years old.
<b>Abernethy</b>	<b>SOLD OUT</b>	Collected by Kevin Reilly from Gardens Road, Newburgh. Abernethy is a Perthshire Village. This is from a large remaining veteran tree with a 17ft Girth, itself hundreds of years old. The Abernethy was probably introduced by Lindores Abbey.
<b>Grey Benvie</b>	Yes	Early ripening – delicate small fruit – very tasty and pleasant – Benvie is a farm area west of Invergowrie.
<b>Chalk</b>	Yes	Fine tasting pear – came from Mary McGilvary, near Threave
<b>Crawford</b>	Yes	Fine tasting pear – came from John Hulbert's collection in Carse of Gowrie
<b>Craig</b>	Yes	Part of the Threave collection
<b>Cuisse Madame</b>	Yes	This came from Threave – though its name is obviously French (meaning Lady's Thigh) but has a long association with Scotland – in France used in Patisserie. These are good sized pears
<b>Drummond /Charnock</b>	<b>SOLD OUT</b>	One of my favorite pears – lovely tasting and looking – originating from Drummond Castle is west of Perth – and was propagated from the Threave collection.
<b>Dr Jules Guyot</b>	<b>Yes (few so check)</b>	Budded this from a collection near Inverness and it's a fine eating pear.. scab and frost resistance make it good for the North.
<b>Flower of Monorgan</b>	Yes	A really nice tasting Scottish pear – Monorgan is a farm / orchard south of Dundee. propagated from the Threave collection.
<b>Galston</b>	<b>SOLD OUT</b>	Ayshire variety. Came from Willie Duncan's collection in Fife.
<b>Glasgow Yellow</b>	Yes	Origin – Kevin Reilly gathered from Shore Rd, Newburgh, An attractive pear and again

<b>Traditional Scottish Pears</b>	<b>Available</b>	<b>Notes</b>
<b>Gouden Knapp / Golden Knap</b>	<b>Yes</b>	Another fine Scottish Pear – named after Knapp – a village near Dundee. propagated from the Threave collection.
<b>Gourdie Hill</b>	<b>Yes</b>	Another local Carse of Gowrie Pear, propagated from the Threave collection. Gourdie is an orchard area in the centre of Carse of Gowrie (between Perth and Dundee)
<b>Grey Honey</b>	<b>SOLD OUT</b>	Good sized tasty pears - propagated from the Threave collection.
<b>Green Pear of Yare</b>	<b>Yes</b>	Really good taste. This is a Borders pear – from the Yarrow Valley – and at one stage these pears were sent to market in London – know as the Jedburgh Pear. Grafted by Willie Duncan
<b>Hessle</b>	<b>Yes</b>	1827 Hull (probably much older) . Another old Scottish grown variety - propagated from the Threave collection. The Slow Food Uk have listed this in their Arc of taste – saying it reigned supreme for discerning palates –an ingredient in jams and a traditional cake – the Spice cake.
<b>Jargonelle</b>	<b>Yes</b>	1629, first mentioned by John Parkinson. Probably much older. Very attractive, a red, bronze colour and one of the hardiest pears – making lovely specimen trees. Early eating pears.
<b>Longueville</b>	<b>Yes</b>	Prolific and good sized fruit which taste good. Now unknown in France – it is thought to have been brought in by The Black Douglas, Lord of LongueVille in the 15 <sup>th</sup> C. Grown in and around Jedburgh and Tweedale. propagated from the Threave collection.
<b>Lindores</b>	<b>Yes</b>	Linked to Lindores Abbey established in 1124. The Lindore Pear we have was from a garden in High Street, Newburgh – built on orchard land originally belonging to the Abbey.
<b>Maggie</b>	<b>Yes</b>	Age unknown – but old Scottish Variety. Prolific fruiting pear - propagated from the Threave collection. Used for juicing – and possible perry pear.
<b>Maggie Duncan</b>	<b>Yes</b>	Grown commercially in the Clyde valley historically – and reported as Rare in Nature Scots Report on Clyde Valley Orchards. propagated from the Threave collection.
<b>Peakins Pear</b>		We propagated these – from a collection by Inverness as they were doing really well and are nice eating fruit- it is obscure in origin though – and if anyone knows details, please let me know!
<b>Seggie Den</b>	<b>Yes</b>	This is an old Scottish Pear from Seggieden, a village near Kinfauns on the banks of the Tay & propagated from the Threave collection.
<b>Seckle</b>	<b>Yes</b>	Lovely small purple pears propagated from the Threave collection. The origins are a bit confusing – there is a Seckel Pear which came from Pennsylvania but it appears different to the small purple pear grafted from the Longforgan Orchard.

<b>Traditional Scottish Pears</b>	<b>Available</b>	<b>Notes</b>
<b>White Christie (or Winter Christie)</b>	<b>Yes</b>	An Old Scottish variety – pretty good tasting – origins and age unclear - propagated from the Threave collection.

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

<b>Beth</b>	<b>Yes</b>	1990's Heavy Cropping, sweet fruit and compact variety makes this an excellent choice for a small garden
<b>Beurre Hardy</b>	<b>Yes</b>	1820s France – widely grown in the UK and seems to grow well in Scotland too. It's a pleasant eating pear.
<b>Concorde</b>	<b>Yes</b>	1965 Kent East Malling. –This is a Conference/ Comice cross and is similar in hardiness to Conference but rather sweeter ..
<b>Conference</b>	<b>Yes</b>	Originated 1880s – from the Rivers Nursery, in Hertfordshire. Very Hardy and self fertile variety, which crops and keeps well. Scab resistant.
<b>Doyenne Du Comice</b>	<b>Yes</b>	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.”
<b>Invincible</b>	<b>Yes</b>	This is a remarkably tasty and hardy variety and suitable for less hospitable parts of Scotland.
<b>Louise Bonne de Jersey</b>	<b>Yes</b>	1780's Normandy – introduced via Jersey, hence the name. Heaving cropping and a really beautiful pear, green with a red flush. Very sweet.
<b>Onward</b>	<b>Yes</b>	1947 Wisley: Tasty eating variety that copes well with frost pockets – recommended for Scotland
<b>Petit Poire</b>	<b>Yes</b>	Small yellow fruit and a compact heavy cropping variety make this is good choice for a smallish garden.
<b>Red Williams</b>	<b>Yes</b>	A red Sport of the Williams below.. Rather an attractive pear for eating.
<b>Sensation</b>	<b>Yes</b>	Another sport of Williams – a red skinned attractive pear
<b>Williams Bon Chretien</b>	<b>Yes</b>	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



## Heritage Plums

<b>Finest Plum:</b>	<b>Available</b>
Plum Denbigh – Welsh – good hardy variety	Yes
Gordon Castle - Moray North East Scotland	Yes

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

Bluetit	Yes
Cambridge Gage	Yes
Czar	Yes
Imperial Gage (also known as Dennistons Superb)- the most reliably cropping Gage	Yes
Jubilee	Yes
Herman	No
Marjories Seedling	Yes
Mirabelle de Nancy	Yes
Mirabelle Golden Sphere	Yes
Oullins Golden Gage	Yes
Old Greengage	Yes
Opal	Yes
Rivers Early Prolific Plum/ Damson (fantastic taste!)	Yes
Victoria (excellent)	Yes

### Delicious heritage varieties of damsons

Abergwynnregyn (Welsh)	Yes
Longforgan Scottish Damson.	Yes

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

Farleigh	Yes
Island Blue	Yes
Merryweather	Yes
Shropshire Prune	Yes

## Heritage Cherry trees

Cherries on top	Available
Cherry Cariad – a Welsh heritage variety, good for the west coast of Scotland	Yes

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

Cherry Colney	Yes
Cherry Lapin (cherokee)	Yes
Cherry Morello	Yes
Cherry Stella	Yes
Cherry Summer Sun	Yes
Cherry Sunburst	Yes
Cherry Sweetheart	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

## Nut trees and soft fruit

We can supply various nut trees, and a wide variety of soft fruit as well.  
Please ring to discuss your requirements for soft fruit. (John – 0778 606 3918)

### Nut trees

Get thee a nuttery	Available
Filbert Kentish Cob	Yes
Cobnut Webb's Prize Cob	Yes
Filbert Pearson's Prolific / Nottingham Early	Yes
Filbert Purpurea / Purple filbert	Yes
Filbert Rote Zellernuss / Red filbert	Yes
Walnut Broadview (cost £70)	Yes
Walnut Buccaneer (cost £70)	yes
Sweet chestnut seedling 3 litres (£35 ea)	Yes
Sweet Almond. (£45 ea)	Yes
Almond Robyn (sweet)(£45)	Yes
Almond Sultane	Yes

### Other rarities

Mulberry Wellington (£40)ea	Yes
Medlar Nottingham (£35) ea	Yes
Quince Leskovac	Yes
Quince Meech's Prolific	Yes
Quince Vranja	Yes
Fig Brown Turkey (various size pots)	Yes
Apricot Flavorcot (greenhouse) £40 ea	Yes
Apricot Tomcot (greenhouse) £40 ea	Yes
Peach Duke of York. £45 ea	Yes

## Soft fruit

Price varies - please call or email to confirm your soft fruit order and we will price

Soft Fruit	
Strawberry Albion, Everbearer (in 10s)	Yes
Strawberry Cambridge Favourite	Yes
Strawberry Sonata (in 10s)	Yes
Raspberry All Gold (5 canes)	Yes
Raspberry Autumn Bliss (5 canes )	Yes
Raspberry Glen Ample (5 canes )	Yes
Raspberry Glen Lyon (5 canes )	Yes
Raspberry Glen Prosen (5 canes)	Yes
Raspberry Joan J (5 canes)	Yes
Raspberry Malling Jewel (5canes )	Yes
Raspberry Polka (5 canes )	Yes
Raspberry Tulameen	Yes
Blackcurrant Ben Alder	Yes
Blackcurrant Ben Connan	Yes
Blackcurrant Ben Lomond	Yes
Redcurrant J. van Tets	Yes
Whitecurrant White Versaille	Yes
Jostaberry	Yes
Gooseberry Captivator	Yes
Gooseberry Hinnonmaki Red	Yes
Gooseberry Hinnonmaki Yellow	Yes
Gooseberry Invicta	Yes
Thorned blackberry P9	Yes
Blackberry Loch Tay (in 2 litre pots)	Yes
Blackberry Thornfree	Yes

<b>Soft Fruit</b>	
Blackberry Waldo	Yes
Tayberry Medana	Yes
Blueberry Bluecrop (in 2 litre pots)	Yes
Blueberry Brigitta Blue (in 2 litre pots)	Yes
Blueberry Duke	Yes
Blueberry Goldtraube	Yes
Cranberry (in 2 litre pots)	Yes
Lingonberry, Vaccinium vitis-idaea Red Pearl P9	Yes
Loganberry	Yes
Goji berry	Yes
Honey berry	Yes
Kamtschatica honey berry (in 3 litre pot)	Yes
Rhubarb Victoria	Yes
Rhubarb Champagne	Yes
Rhubarb Timperley Early	Yes
Chokeberry / Eronia Viking	Yes
Grape Boskoop Glory (in a 2 litre pot)	Yes
Grape Crimson Seedless	Yes

**Rootstock – if you want to give grafting or budding a try, we can supply rootstock at £5 each**

Plum rootstocks St. Julian A Bare Root	Yes
Plum rootstock Myrobalan Bare Root	Yes
Pear rootstocks Quince A Bare Root	Yes
Apple rootstocks MM106 Bare Root	Yes
Apple rootstocks M26 Bare Root	Yes

## Hedging

Please contact us to discuss and to get costs. Hedging is planted quite densely at about 3 to 4 plants per m. There is nothing to stop you including some soft fruit or indeed fruit trees in the hedge. Prices vary on quantity.

Malus Sylvestris – wild apple Bare Root	Yes
Field maple, Acer campestre Bare Root	Yes
Willow Salus Alba	Yes
Dogwood, Cornus sanguinea Bare Root	Yes
Hazel / Corylus avellana Bare Root§	Yes
Hawthorn, Crataegus monogyna Bare Root	Yes
Beech Hedging, Fagus sylvatica 40-60cm Bare Root	Yes
Beech Hedging, Fagus sylvatica 125-150cm Bare Root	Yes
Sea buckthorn, Hippophae rhamnoides Bare Root	Yes
Laurel, Prunus laurocerasus 40 -60cm Bare Root	Yes
Sloe, Blackthorn, Prunus spinosa Bare Root	Yes
Rosa canina / Dog rose Bare Root	Yes
Guelder rose / Viburnum opulus Bare Root	Yes
Elderberry, Sambucus Nigra Bare Root	Yes

## Sundries

<b>Sundries</b> Stakes ties and accessories (we recommend that you stake trees) Price per item, VAT inclusive
Stakes and ties (£7.20)
“Victorian” label (£3.60)
Mulch sheets (£4.00)
Rabbit guards (£1.80)
Rootgrow (for 8 trees) (£18.00)

**Note: We can also provide training, consultancy, and advice on fruit growing. We also can 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

<b>Your Name:</b>	
<b>Please deliver to:</b>	<i>Address</i> <i>Postcode</i>
<b>Email address:</b>	
<b>Special instructions to courier</b> ( <i>eg. leave behind greenhouse.</i> ):	
<b>Telephone/mobile number:</b>	

## Order Details

<b>Total Quantity of Trees required:</b> <i>Please list varieties required here</i> <i>Indicate if substitutions for similar trees will be ok if sold out.</i>	
<b>Post and Packing - £24 (for up to 8 trees)</b> ( <i>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.</i> )	

<b>Scottish Orchard Pack - Offer</b> (£220.00)	
<b>Cider orchard pack – Offer</b> (£220.00)	
<b>Mixed orchard pack Offer</b> (£220.00)	
<b>Stakes and Ties at £7.2 per tree</b>	
<b>Victorian Labels - £3.60 per tree</b>	
<b>Mulch Sheets £3.60 each</b>	
<b>Rabbit Guards £1.80 each</b>	
<b>Rootgrow £18.00 (for 8 trees)</b>	
<b>Carriage @ £24.00 per 8 trees</b>	
<b>TOTAL ORDER VALUE</b>	

**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