**Thornhill Community Orchard and Wildflower Meadow**

**Fruit Information List**

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| Number on map | NAME | Use | Colour | Ripening Time |
| 1 | Apple GALLOWAY PIPPIN | Eater/Cooker | Yellow/green | Late Sept/Early Oct |
| Thought to come from Wigtown, Galloway. Firm, crisp, juicy flesh. Cooks well. | | | | |
| 2 | Apple KIDD’s ORANGE RED | Eater | Orange/red | Mid-October |
| First introduced to the UK in 1932, from New Zealand. Firm, crisp, juicy sweet flesh. | | | | |
| 3 | Apple LORD DERBY | Cooker | Green | September |
| First recorded in 1862. From Cheshire. Dry flavour, cooks well. | | | | |
| 4, 22 & 26 | Plum VICTORIA | Eater | Red/yellow | September |
| Prunus Domestica. Introduced in about 1840, in Sussex. Medium firm, juicy flesh. Sweet. | | | | |
| 5 | Apple JUPITER | Eater | Red/orange/yellow | Early October |
| Developed at East Malling Research Centre in Kent in 1966. Sweet and juicy. Cox like flavour. | | | | |
| 6 | Damson SHROPSHIRE PRUNE | Cooker | Dark purple | Mid-September |
| Hardy, self fertile. Excellent flavour. | | | | |
| 7 | Apple CRAB APPLE | Cooker | Dark red | September/October |
| Wine red flowers and dark red fruits. | | | | |
| 8 & 23 | Apple STIRLING CASTLE | Cooker | Pale green/red | Mid-September |
| Introduced by Drummond of Stirling in 1831. Soft, juicy flesh cooks to white puree. | | | | |
| 9-13 | Apple CRAB APPLE | Cooker | Green/yellow | September/October |
| Malus Sylvestris. Known as the Common Crab Apple. Showy Spring flowers and gnarly growth. Very hardy but slow growth rate. | | | | |
| 14 & 15 | Apple SCOTCH DUMPLING | Eater/Cooker | Green/red | Late Aug/ September |
| A large apple, first developed in the Scottish Fruit Trials in 1949. Creamy white flesh with an acid flavour. | | | | |
| 16 | Apple ARD CAIRN RUSSET | Eater | Golden/red | Late September |
| Discovered in Cork, Ireland around 1890. Apples are firm and sweet. Tastes of banana. | | | | |
| 17 & 24 | Apple GOLDEN NOBLE | Cooker | Green/gold | Early October |
| First discovered in Norfolk in 1823. Soft fine textured and very juicy. Cooks well. | | | | |
| 18 | Apple JAMES GRIEVE | Eater/Cooker/  Juicer | Red/yellow | Early Aug/Mid Sept |
| Raised in Edinburgh by James Grieve and first recorded in 1893 at the height of the Victorian apple development in the UK. | | | | |
| 19 | Apple RED DEVIL | Eater/Cooker/Juicer | Bright red | Late September |
| Raised in Kent in 1985. Fruits are crisp and juicy with pink, stained flesh. Very good for making apple juice. A very useful pollinator for other apple trees. | | | | |
| 20, 25 & 27 | Plum CZAR | Cooker | Purple | August |
| First fruited in England in 1874. Named in honour of the Russian Emperor who was visiting at the time. Tender flesh, cooks well. | | | | |
| 21 | Apple THOMAS JEFFREY | Eater/Juicer | Red /green | Late August |
| Raised in Edinburgh in the early 1920s. Greenish white flesh and a mild, bitter flavour. | | | | |
| 28 | Apple MONARCH | Cooker | Red/green | Early October |
| Introduced in 1918 in Essex. Soft, juicy flesh. Bruises easily. | | | | |
| 29 | Apple SCOTCH BRIDGET | Cooker | Green/red | End Sept/Early Oct |
| Originated in Scotland and first described in 1851. A popular, Scottish cooking apple, well suited to damp, wet conditions. | | | | |
| 30 | Apple EXETER CROSS | Eater | Red/green | Late August |
| Raised in Bristol and named in 1953. Juicy flesh with a sweet flavour. | | | | |
| 31 | Apple WHITE MELROSE | Cooker/Eater | Yellow/green/orange | Start October |
| An American apple with a pleasant, sweet flavour. Also known as Anton’s Hill. | | | | |
| 31 | Apple LEMON QUEEN | Cooker | Green Flushed | Middle September |
| A large to very large apple. Raised in Scotland in the 1940s. Cream flesh. Dry to medium juiciness. | | | | |