

An apple a day

but not a braeburn or pink lady

2018 Calendar



A calendar for apple enthusiasts and
seasonal eaters

Featuring: 21 apple varieties that will keep
you in fruit for 11 months of the year
advice and recipes.



This is no ordinary calendar: we hope that it will inspire you to grow your own heritage apple trees.

In the past 100 years traditional orchards have been steadily disappearing resulting in the loss of valuable wildlife habitat and many of the old apple varieties that our ancestors once cherished. The new commercial orchards focus on growing a limited range of apples to meet supermarket demand for uniformly sized and flavoured fruit all year round. These 'supermarket desired varieties' often rely on heavy pesticide use in production and post harvest, the use of chemical applications and waxing to preserve apples and extend their shelf life. These monoculture orchards are more vulnerable to weather challenges, such as late frosts, and changing disease and pest problems. In the UK we currently import twice as many apples from abroad than we grow (despite having one of the best climates for apple production) resulting in environmental pollution from transportation.

We are losing access to interesting heritage apples with unique flavours and other useful traits such as a natural ability to store for long periods (without chemical treatment) and disease resistance. Only a few generations back it was commonly known how to utilise the merits of different apple varieties to ensure a long season of tasty home-grown fruit for all to enjoy.

By growing your own apple trees (in pots, gardens or orchards), you can provide access to environmentally friendly, safe and tasty fruit for your community whilst improving local habitats and biodiversity. So go on: read the calendar and plant a tree!

Ella Sparks, Schumacher college.

(the proceeds from calendar sales will be used to propagate more of the apple varieties displayed inside, so more people can enjoy them)



April

APPLES OF THE MONTH...



ANNIE ELIZABETH (above)

An esteemed cooking and stewing apple with a naturally sweet and light flavour needing very little sugar. Also an attractive apple, large with many short red stripes over a golden yellow base, used by Victorian gardeners for dining and buffet table displays. It was raised in 1857 by Samuel Greatorex in Leicester and named after his baby daughter who died. The original tree was still growing in the 1970s. Trees are hardy and the fruit is best picked mid-October for use November-April.

EDWARD VII (below)

This is a useful cooking apple to grow in frost-prone, wet areas. It has good disease resistance and is a reliable cropper. The apple cooks to a well flavoured translucent cream puree in November-December, but in the new year becomes sweeter, cooking more firmly, even making a pleasant brisk eating apple. Bred in 1902, this apple is believed to be a Golden Noble x Blenheim Orange cross. A medium-large greenish/yellow apple with faint russet dots. Best picked mid-October for use November-April.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5
6	7	Notes				

THIS MONTH IN THE ORCHARD

The trees will now be in leaf and spring will feel like it has sprung. Make sure your trees are mulched and fed to set them up for the season ahead.

TIME TO MULCH AND FEED

Young trees hate competition with grass roots, so apply a thick mulch of cardboard, woodchip, straw or compost. Just be careful to leave a mulch free zone up around the base of the stem to avoid stem rot. Also think about giving trees an organic balanced feed; it can be sprayed (e.g. liquid seaweed) or added to the mulch (e.g. animal manure or compost).

June



APPLE HUNGRY GAP!

To have apple products in June, it's best to preserve some apples in autumn.



DRIED APPLE RINGS

To make apple rings first core apples, then slice apples thinly in cross section forming doughnut rounds about 5mm thick.

Spray/brush with lemon juice if you don't want any brown discolouration.

Place in dehydrator or oven for 7-8 hours at 57°C.

When crisp, let cool fully then store in an air tight container.



APPLE JUICE AND CIDER

To press juice you will need an apple scrapper and an apple press.

To make juice: wash apples, chop them to pulp in the scrapper, layer the pulp in cheese cloths in the press, apply a weight so that the juice flows out, sieve and collect the juice, then bottle and pasteurise.

To make cider: transfer juice to sterilised fermenter with an airlock, add some yeast to the juice and leave to ferment. When the airlock stops bubbling, keep for a few months then decant, bottle and enjoy!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	Notes				

THIS MONTH IN THE ORCHARD

The flowering will have finished and small fruitlets will be forming. Watch out for the "June drop" (i.e. the natural shedding of some fruitlets in early June). Scythe or cut grass in the orchard, it can be utilized as a mulch for the trees. The apple store will be empty so give it a clean ready for next season

TIME TO THIN FRUIT

If your trees are heavily laden with fruitlets after the June drop, think about thinning the fruits. Ideally you want one or two fruits per cluster. This will encourage fewer larger fruit and help tackle the biannual bearing habits of some trees.

"Thought is the blossom; language the bud; action the fruit behind it."

December

APPLES OF THE MONTH...



PITMASTON PINEAPPLE

(above)

If you want an apple with a tropical flavour to brighten a dreary December day, then this is for you. In a good year it has a distinctive pineapple flavour, sweet yet sharp, rich, nutty and honeyed. Raised as a seedling of Golden Pippin by Mr White in the 1780s. The tree can be a heavy bearer of the small, golden coloured fruit covered with many russet dots. Best picked early October and consumed from October through to December.

CHRISTMAS PEARMAIN

(below)

As the name suggests, an apple to save for Christmas festivities. It has been commonly used to make an attractive addition to table displays and wreaths. First raised in Kent in 1893, this apple has a sweet rich flavour. It is best picked early October and can be stored until January.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

THIS MONTH IN THE ORCHARD

The orchard will be happily slumbering; just check for deer and rabbit damage on tree trunks. Check the fruit in storage weekly, removing any fruit starting to rot. It's a good time to repair and sharpen tools and order supplies for the season ahead.