

Suffolk Traditional Orchard Group

Our Plum days at HOME FARM, THRANDESTON, ORCHARDS, IP21 4BL in August were well attended. Over 60 plum, gage, and damson cultivars were displayed, also some fruit cultivars that are “bletted” before being edible, e g Rowans, Medlars and Hawthorns et al.

Next is our Apple Weekend

10.00am-4.00pm, Sat 10th & Sun 11th, OCTOBER, 2026

APPLES, PEARS, quince, medlars and others.

Take a walk in our orchards. Light refreshments. Dogs on leads welcome.

AND CONTAINER GROWN FRUIT TREES WILL BE ON SALE. see below.

FINDING the barn at Home Farm, Thrandeston, IP21 4BL using most sat navs should take you *past* HOME FARM on a single-track lane, to an open gate and a sign to PARKING. All parking is on grassland, soft after severe rainfall, and cars can become stuck. **Could you please email me that you are coming, and which day**, so that in the case of heavy rain stopping play, or visitors beyond our capacity, I can email you. From the barn there are walks through and around the farm (half to one kilometre) through orchards with a range of fruit and nut, and sheep grazed wood pasture. Please keep to the paths; dogs are welcome... *but only on a lead*.. our sheep graze adjacent fields.

No visitor charges, Donations for the Thrandeston Church fabric fund welcome.

FRUIT ON DISPLAY comes from our own orchards, and in some cases our members orchards. We expect to display our usual 100+ varieties of fruit and nut cultivars despite the Apple Ermine moth infestation this spring, ***significantly*** reducing the apple crop.

and FRUIT IDENTIFICATION

We will endeavour to identify apple, pear, plum, quince, medlar, & nut varieties, brought in to us, *if we can*. Bring 4/5 samples of each variety, ripe, or near ripe, with intact stalks.

APPLE WEEK, FOOD MUSEUM, STOWMARKET.

Saturday 24 October– Sunday 1 November, 2026

Celebrating apples with a week of apple-pressing, juice-making, baking workshops, delicious tasters and apple-themed activities. **STOG's apple and pear identifiers will be at the Food Museum on Saturday 23rd October, and on Wednesday 28th October, and STOG's display of apples, pears and other autumn fruit will be on display there until Friday 30th October.** For more details see <https://foodmuseum.org.uk/whats-on/>.

OTHER STOG EVENTS IN WINTER 2026-2027

Details of Grafting courses, in late winter 2027, will be circulated later, or email Paul

Fruit Trees Available for Sale from STOG Autumn 2026

SORRY BUT WE CAN ONLY TAKE CASH

TREES ON VIGOROUS ROOTSTOCKS

Grafted March/Apr 2025 or before (2 growth years old)

APPLES £30.00 each

Bramley (Original) MM111 (Cooker) Pick: Early to mid-October Use: November to March. The Bramley apple was raised from a seed planted by Mary Ann Brailsford in Nottinghamshire between 1809 and 1813. However, Mary's cottage was bought by Mathew Bramley and the variety was named after him. It has become the most popular and almost the only commercial cooking apple grown in the UK. A large juicy apple with a good flavour which cooks to a pale cream puree.

Chelmsford Wonder MM111 (Dessert and Cooking) Raised in about 1870 in Chelmsford Essex. Generally considered a cooking apple that cooks to a puree with a good flavour or soft and juicy when cooked. As an eating apple it is crisp, juicy with a certain amount of acidity. **Court Pendu Plat MM111 (Dessert)** An old variety which has been suggested may have been around at the time of the Romans. A rich intensely flavoured apple with a good balance of sweetness and acidity. The flesh is firm and juicy.

D'Arcy Spice M25 (Dessert) Discovered in Essex in 1785. Considered to have a spicy almost nutmeg flavour. Its firm flesh softens and sweetens with keeping but its distinctive flavour remains.

Dunwich Heath MM111 (Dessert) Pick Oct use Oct–Nov. Pearmain shaped rosy apple. Since the recent fire it is not as yet known whether the original tree still exists. It was or is beside a small car park on NT Dunwich Heath on top of the cliff and noticeably salt sprayed and wind blasted. This tree's crop has been picked for years by local people who know it well. Fruits are soft, sweet and juicy.

Dutch Mignonne M25 (Dessert and Cooking) Thought to have originated in either the Netherlands or Germany and introduced to England in about 1771. The tree is vigorous and produces a heavy crop. The apple is not unlike Blenheim Orange. It is firm and fairly juicy with some sweetness and acidity. When cooked it keeps its shape or can produce a thick puree. Later in the season it becomes sweeter and can then be eaten as a dessert

George Cave M25 x2 (Dessert) One of the best early eating apples. It has a good balance of sweetness and acidity and has a good flavour.

Golden Pippin MM111 (Dessert and Cooking) Unknown if this is the same as the Golden Pippin described in 1629. Intense flavour with both sweetness and acidity and keeps shape when cooked.

Golden Russet MM111 x2 (Dessert, Cooking, Cider and Juicing) The origin of this apple is unclear. It is a small to medium sized apple with an intense flavour not dissimilar to Ashmead's Kernel. Keeps well.

Hotchkin Pippin MM111 (Cooking) Found in a hedgerow in Rutland and propagated by William Hotchkin in about 1810. A medium to large apple which turns yellow when ripe.

Howgate Wonder MM111 x2 (Cooking and Dessert) Raised in 1915-16 by Mr Wratten from Bembridge on the Isle of Wight. The result of a cross between Blenheim Orange and Newton Wonder. When eaten fresh the apple is juicy and quite sweet.

Lady Henniker M25 (Cooking and Dessert) Produces strongly flavoured puree that requires little sugar. Named after Lady Henniker from the Thornham Hall Estate in Eye in Suffolk. The apple dates from 1840-50 and was raised from cider pomace on the Thornham Hall estate.

Langton Green M25 (Dessert) Identified in 2007 growing on a large tree in an orchard at Langton Green near Eye in Suffolk. If kept in storage until November it has a very good flavour.

Laxton's Superb M25 (Dessert) Raised in 1897 by the Laxton brothers in Bedford. The result of a cross between Cox's Orange Pippin and Wyken Pippin. The fruit is sweet, soft and juicy. Flavour in a warm summer has been likened to Cox.

May Queen MM111 x2 (Dessert) Raised by Mr Haywood of Worcester and first recorded in 1888. A heavy cropping, crisp apple with an excellent flavour.

Mère de Ménage M25 (Cooking) Has been known in Europe since the late 1700s by various names. It was widely grown in England and particularly East Anglia in the 19th century. A very large apple which has both sweetness and acidity. It cooks to a puree early in the season but later it keeps its shape and is delicious baked.

Newton Wonder M25 (Cooking and Dessert) Discovered in 1870 in Derbyshire. Good flavoured apple that cooks to a froth. Later in the season makes a crisp juicy eating apple.

Norfolk Beauty MM111 (Cooking) Raised by Mr. Allan at Gunton Park in Norwich in 1901. Possibly the result of a cross between Warner's King and Waltham Abbey.

Norfolk Beefing MM111 x3 (Cooking, Cider and Juicing) A Norfolk variety thought to date back to at least 1698. Popular in the 19th century as a Christmas sweetmeat called Biffins. The apples were cooked in cooling bread ovens at a low temperature for 4-5 hours. The apples were then gently pressed before returning them to the oven for a further hour. Then the fruits were pressed again and allowed to cool before rubbing in sugar. Alternatively, the Biffins were weighted down with an iron plate during cooking. The apples keep their shape when cooked with a rich flavour of cinnamon and dried fruit. Although primarily considered a cooking apple they can be used in cider and as a dessert apple by Spring.

Norfolk Dumpling MM111 x3 (Cooking) Thought to be an old Norfolk variety dating from 1822 or before. May have been discovered in 2009. The fruit is thin skinned and the flesh coarse grained but not too acidic.

Orlean's Reinette MM111 x2 M25 x1 (Dessert) First described in 1776 and thought to have originated in France. Aromatic with crisp flesh and a nutty flavour.

Peasgood's Nonsuch M25 (Dessert and Cooking) Raised in 1853 by Mrs Peasgood when she was a child in Grantham in Lincolnshire. When eaten fresh it is brisk and juicy. Satisfies the modern taste for fresh high flavour, with a soft sharp crunch. It cooks to a delicately flavoured, sweet puree also suitable for baking.

Red Ellison M25 x2 (Dessert) A sport of Ellison's Orange that was discovered in 1948 in Walpole St. Peter in Norfolk. It has a sweet, juicy, distinctive flavour and is resistant to scab and frost damage. It is considered very different to Ellison's Orange.

Sandringham MM111 x2 & M25 x1 (Dessert and Cooking) Raised by Mr Perry the head gardener on the Sandringham estate and exhibited in 1883. A large eating apple. Cooked it produces a rich sweet purée.

Scrumptious M25 (Early Dessert) Raised by H. Ermen in Faversham, Kent in 1985. The result of a cross between Starkspur Golden Delicious and Discovery. A rich flavour, crisp and juicy.

"Shingle Street" MM111 (Dessert) A Suffolk seaside apple. The original tree grows on the Shingle Street, a site of Special Scientific Interest. The fruit is similar to a Worcester Pearmain.

St. Edmund's Pippin or Russet MM111 x1 & M25 x1 (Dessert and cider) Raised in about 1870 by Mr Harvey from Bury St. Edmunds, in Suffolk. With a good balance of sweetness and acidity, rich, tender and juicy. Partial tip fruiter.

Suntan (Dessert) M25 Raised in 1956 at the East Malling Research Station in Kent. The result of a cross between Cox's Orange Pippin and Court Pendu Plat. Rich aromatic crisp flesh. Maybe a little acidic in November but by December develops a good balance of sweetness and acidity.

Thorpness M25 (Dessert) Found growing on the shingle beach between Aldeburgh and Thorpness. Due to the salt winds the original tree is approximately 12m in diameter but only about one metre high.

Warner's King MM111 (Cooking and Dessert) (UK) Usually considered a cooking apple but also nice to eat. Produces a sharp strongly flavoured puree but not as sharp as Bramley.

PEARS £30.00 each

Josephine de Malines [Kirchensaller] (Dessert) Raised in Belgium in 1830. Richly scented, very sweet but with a good balance of acidity and a buttery flesh

Grafted March/Apr 2026 (1 growth year)

APPLES £20.00 each

Bardsey MM111 (Dessert) Discovered in 1998 growing on the island of Bardsey off the Welsh coast by an ornithologist. The apple was growing on the side of wall of a house on the island. The house was thought to have been built in the 1870s. It is also known as Merlin's Apple because of the legend that both King Arthur and Merlin were buried on the island. Sweet and juicy with a taste similar to Cox and an aroma of lemons. Partial tip bearer.

Caroline MM111 (Dessert) Also known locally as Patrick's. From Lord Suffield's Estate at Blickling Hall in Norfolk and named after Lady Suffield. Dating from 1822 or before. The apple is crisp and sweet with a certain amount of richness.

Gascoyne's Scarlet MM111 x2 (Dessert and juicing) Introduced in 1871, raised by Mr Gascoyne from Sittingbourne in Kent. Sharp fruity flavour which becomes very sweet as it matures. Firm white flesh often tinged pink, producing pink juice.

Golden Russet MM111 (Dessert, Cooking, Cider and Juicing) The origin of this apple is unclear. It is a small to medium sized apple with an intense flavour not dissimilar to Ashmead's Kernel. Keeps well.

Honey Pippin MM111 (Dessert) Raised by Mr Brooke from Newmarket in Suffolk. Flesh is golden in colour with a crisp, juicy and sweet honeyed flavour. The skin develops an orange flush and red stripe

Maclean's Favourite MM111 (Dessert) Raised by Dr Maclean in 1820 in Colchester, Essex. Golden flesh, a rich, crisp and juicy apple. Has a good balance of sweetness and acidity with a hint of pineapple. A tip bearer.

Suffolk St. Michael MM111 (Dessert and Cooking) Found growing in a very old field hedgerow in St. Michael South Elmham in Suffolk. A large apple that has a good balance between sweetness and acidity and is crisp and juicy.

"Whapple 1" MM111 (Dessert) One of two red-flesh apples grown from pips by a lady in Eye in Suffolk and brought into one of our Apple Days. The original pips came from a red-flesh apple tree growing in Epping Forest. It is anticipated that both red -flesh apple trees will be registered as new varieties and formally named next year.

“Whapple” 2 MM111 (Dessert) One of two red-flesh apples grown from pips by a lady in Eye in Suffolk and brought into one of our Apple Days. The original pips came from a red-flesh apple tree growing in Epping Forest. It is anticipated that both red -flesh apple trees will be registered as new varieties and named next year.

Cider Apple Varieties £20.00 each

Kingston Black MM111 x1 (Bittersharp) Thought to be named from the village of Kingston near Taunton in Somerset. A bittersharp with a good balance of tannin and acidity. Suitable for producing a single variety cider which is full bodied and has a distinctive flavour. However, the cider is better when produced from more mature trees.

Morgan’s Sweet MM111 x2 (Early Sweet) Once mainly grown in Somerset but also Devon and Gloucestershire. Initially it was grown as a cooking apple but then used for cider. The juice ferments rapidly and can produce a fruity flavoured quality cider if perhaps lacking in body.

Yarlington Mill MM111 x2 (Bittersweet) Found growing in tail race wall of Yarlington Mill near North Cadbury in Somerset in the 19th century. The fruit are medium to large and produce medium bittersweet juice which makes a pleasing cider.

PEARS £20.00 each

Beurré Alexandre Lucas (Kirchensaller) (Dessert) Discovered in a wood in Saint-Agil, Loire-et-Cher, France by Alexandre Lucas in 1836. Produces juicy, golden fruit. The fine textured flesh is melting with both sweetness and acidity.

FRUIT TREES GRAFTED ON LESS VIGOROUS ROOTSTOCKS

(These are suitable for a small garden or for training as espaliers or cordons unless specified otherwise)

APPLES £20.00 each

Ashmead’s Kernel MM106 (Dessert and Cider) Raised in about 1700 in Gloucestershire. A russet apple with a good balance of sweetness and acidity. The flesh is fine textured, crisp and juicy. It is often considered a connoisseur’s apple.

Baker’s Delicious MM106 (Dessert) Introduced in 1932 from Wales. A cross between Mother and James Grieve. A rich aromatic apple, juicy with a good balance of sweetness and acidity. Has been described as having a typical Cox’s Orange Pippin flavour.

Ball’s Pippin M116 (Dessert) Introduced in 1923 from a cross between Cox’s Orange Pippin and Sturmer Pippin. Rich aromatic and sweet with crisp flesh.

Bardsey MM106 x2 (Dessert) Discovered in 1998 growing on the island of Bardsey off the Welsh coast by an ornithologist. The apple was growing on the side of wall of a house on the island. The house was thought to have been built in the 1870s. It is also known as Merlin's Apple because of the legend that both King Arthur and Merlin were buried on the island. Sweet and juicy with a taste similar to Cox and an aroma of lemons. Partial tip bearer.

Brownlees' Russet M116 (Dessert and Cooking) Arose in Hertfordshire in about 1848. Intense nutty flavour, the flesh is firm but also juicy. It has both sweetness and acidity. Good disease resistance.

Caroline MM106 (Dessert) Also known locally as Patrick's. From Lord Suffield's Estate at Blickling Hall in Norfolk and named after Lady Suffield. Dating from 1822 or before. The apple is crisp and sweet with a certain amount of richness.

Cornish Pine MM106 (Dessert and Cooking) Thought to have been raised from the variety Cornish Gilliflower in Exminster, Devon. It has an excellent flavour with a hint of pineapple and is both rich and aromatic.

Edith Hopwood MM106 (Dessert) Raised by F. W. Thorrington from Hornchurch in Essex using his wife's maiden name. The apple is thought to be a cross between Cox's Orange Pippin and Potts' Seedling. The flesh is sweet, crisp, juicy and slightly aromatic.

Fiesta Red Pippin MM106 (Dessert) Also known as Red Pippin it was raised in 1972 by Dr. Alston at the East Malling Research Station in Kent. The result of a cross between Cox's Orange Pippin and Ida Red (an American apple). It has a rich aromatic flavour similar to its parent Cox. The flesh is crisp and juicy with a good balance of sweetness and acidity. Although its skin can be a little tough.

Golden Pippin MM106 (Dessert and Cooking) Unknown if this is the same as the Golden Pippin described in 1629. Intense flavour with sweetness, acidity and keeps shape when cooked.

Golden Russet MM106 (Dessert, Cooking, Cider and Juicing) The origin of this apple is unclear. It is a small to medium sized apple with an intense flavour not dissimilar to Ashmead's Kernel. Keeps well.

Herefordshire Russet MM106 (Dessert and Juicing) Bred by Hugh Ermen from Faversham in Kent in 1975 from a cross between Cox's Orange Pippin and Golden Delicious. Crisp and juicy with a good balance of sweetness and acidity and a rich aromatic flavour.

Honey Pippin MM106 (Dessert) Raised by Mr Brooke from Newmarket in Suffolk. Flesh is golden in colour with a crisp, juicy and sweet honeyed flavour. The skin develops an orange flush and red stripe

Jupiter MM106 (Dessert) Raised by DR. Alston at East Malling in Kent in 1966 from a cross between Cox's Orange Pippin and Starking Delicious. The cream-coloured flesh is juicy with a good intense flavour. Produces heavy crops, which should be thinned to avoid biennial bearing.

London Pippin MM106 (Cooking) Thought to be either from Norfolk or Essex, possibly dating from the 16th Century. It is also known as 'Five Crowned Pippin' as it has prominent ribs culminating in a crown. It has a rich, nutty taste with both sweetness and acidity.

Lord Hindlip MM106 (Dessert) A late dessert apple. First described in 1896 as a Worcestershire seedling. It is thought to be named after Lord Hindlip of Hindlip Hall in Worcestershire. The coarse textured flesh is rich, crisp, sweet and aromatic.

Lord Peckover M116 x2 (unsuitable for espalier training) (Early Dessert) From the garden of Lord Peckover from Wisbech in Cambridgeshire. The flesh is firm and crisp with both sweetness and acidity.

Lynn's Pippin MM106 (Dessert) Raised by William Lynn of Wisbech in Cambridgeshire in 1942. The result of a cross between Cox's Orange Pippin and Ellison's Orange. In a good year the fruit is rich aromatic and sweet with soft juicy flesh

Maclean's Favourite MM106 (Dessert) (unsuitable for espalier training) Raised by Dr Maclean in 1820 in Colchester, Essex. Golden flesh, a rich, crisp and juicy apple. Has a good balance of sweetness and acidity with a hint of pineapple. A tip bearer.

Norfolk Dumpling MM106 (Cooking) Thought to be an old Norfolk variety dating from 1822 or before. A tree believed to be the Norfolk Dumpling was discovered in 2009. The fruit is thin skinned and the flesh coarse grained but not too acidic.

Red Falstaff MM106 (Dessert) Raised by Dr. Alston at East Malling Research Station in Kent and introduced in 1986. The flesh is crisp and juicy with a fruity well-balanced flavour.

Red Windsor or aka Red Alkmene. (A red sport of Early Windsor or Alkmene) MM106 (Dessert) Alkmene was raised in Germany in the 1930s from a cross between Cox's Orange Pippin and Duchess of Oldenburg. The fruit ripen earlier than Cox but have a similar rich flavour. The flesh is firm and juicy.

Rosemary Russet MM106 (Dessert) Although its exact origin is unknown, it was first described in 1831. A small to medium sized apple. It is considered one of the best russets and is one of the parents of Cox's Orange Pippin. The apple has firm flesh, is juicy with a good balance of sweetness and acidity.

Scrumptious MM106 (Early Dessert) Raised by H. Ermen in Faversham, Kent in 1985. The result of a cross between Starkspur Golden Delicious and Discovery. A rich flavour, crisp and juicy.

St. Cecilia MM106 (Dessert) A Welsh apple. It is crisp and juicy with a sweet intense, rich and aromatic flavour.

St. Edmund's Pippin or Russet MM106 (unsuitable for espalier training) (Dessert and cider) Raised in about 1870 by Mr Harvey from Bury St. Edmunds, in Suffolk. With a good balance of sweetness and acidity, rich, tender and juicy. Partial tip fruiter.

Suntan MM106 (Dessert) Raised in 1956 at the East Malling Research Station in Kent. The result of a cross between Cox's Orange Pippin and Court Pendu Plat. Rich aromatic crisp flesh. A little acidic in November, by December a good balance of sweetness and acidity.

"Whapple 1" M116 (Dessert) One of two red-flesh apples grown from pips by a lady in Eye in Suffolk and brought into one of our Apple Days. Original pips came from a red-flesh apple tree growing near Epping Forest. It is anticipated that both red-flesh apple trees will be registered as new varieties and named next year (as indicated by " ").

William Crump MM106 (Dessert) Raised by William Crump the head gardener at Madresfield Court near Malvern and exhibited in 1908. The result of a cross between Cox's Orange Pippin and Worcester Pearmain? A good balance of sweetness and acidity and is crisp and juicy. Rather a thick skin; perhaps one reasons that it keeps well from Oct until February.

PEARS £20.00 each

Williams Bon Chrétien (Quince A) x2 (Dessert) Known as Bartlett pear in the US. Dates back to before 1770 where it was growing in a garden in Berkshire. An early pear with tender, smooth golden skin. Its fine textured flesh is both juicy and buttery. It has a rich musky flavour with a good balance of sweetness and acidity.

FRUIT TREES TRAINED AS AN ESPALIER

APPLE £40.00 each

Holstein M116 (Dessert) From Holstein in Germany. rich aromatic. Looks like a large Cox; flavour comparable to Ribston Pippin at its best. May be a seedling of Cox's Orange Pippin