

The trees have been chosen for edible produce, and to introduce some useful but less well-known varieties. We have also aimed for plants that have multiple uses. For example, *Caragana arborescens* produces edible bean-like pods, but it is also a nitrogen-fixing plant which contributes to the fertility of the soil and is fast-growing and useful as a windbreak. *Crataegus arnoldiana*, which is a variety of hawthorn that has larger and sweeter edible fruits than common hawthorn, is also an attractive and hardy tree suitable for the exposed position of the Woodway site. *Crataegus*, in common with other plants grown on the site, can also have medicinal applications.

The trees will form an orchard garden, a lower and less dense version of a forest garden. This is partly to preserve views of the northern escarpment of the North Wessex Downs. Most of the trees are underplanted with shrubs and perennial plants, the aim being that this will eventually develop into a self-sustaining ecosystem.

- **Amelanchier canadensis**, also known as Juneberry or Serviceberry, is a shrub commonly used as an ornamental garden plant. It is not widely known that it produces edible fruit which can be eaten raw or cooked. The fruit contains a few small seeds at the centre and has a sweet flavour with a hint of apple. It can be used in pies, preserves, etc. or dried and used like raisins. When the fruit is thoroughly cooked in puddings or pies the seed imparts an almond flavour to the food. It is rich in iron and copper.
- **Apple 'Bramley's Seedling'** is of course the best-loved and most widely used cooking apple variety in the UK. The variety was created in 1809 and needs two other nearby varieties to be pollinated.
- **Apple 'Ashmeads Kernel'** Ashmeads Kernel is a very old traditional English russet apple, dating back to the early 18th century. It remains popular for its distinctive flavour, which is quite different from most other apple varieties. Its flowers are hermaphrodite (have both male and female organs) and are pollinated by insects. It is noted for attracting wildlife. The wood is hard, compact and fine-grained; it is used for wood-turning, tool handles, canes, etc. and also makes an excellent fuel.
- **Asian pear 'Hosui'** (*Pyrus pyrifolia*) Large and juicy bronze-coloured fruits have a sweet pear flavour with very low acid; they are one of the best Asian pears for flavour. Hosui can fruit very heavily; thin out to get larger fruit. Asian pears (sometimes known as Nashi, Sand, Oriental, Chinese or Sahli pears) have been popular in continental Europe for many years but are virtually unknown in the UK. *Pyrus betulifolia* rootstock.
- **Asian pear 'Shinko'** (*Pyrus pyrifolia*) Medium to large sized bronze-russet fruits have yellow-white flesh. Firm and crisp, the fruit has a rich and sweet flavour. Heavy cropping, vigorous in habit and with excellent disease resistance. Shinko ripens mid-season, later than the early ripening Hosui. An excellent keeper, Shinko stores well into the winter. Shinko is a valuable landscape addition because of its profuse white bloom, grey bark and green shiny leaves and golden fruits. *Pyrus betulifolia* rootstock.
- **Black mulberry** (*Morus nigra*) Black mulberry produces delicious plump, black, juicy, edible fruit with a very distinct sweet-sharp flavour. It can be eaten fresh or used in jams. The

trees are often used for their ornamental value. They develop a spreading head of tangled branches and large vine-like, heart-shaped leaves. They often lean or even recline to one side in old age (300 years or more).

- **Caragana arborescens**, also called Siberian Peashrub or Siberian Pea Tree, is a species of legume which produces edible bean-like fruits. Legumes fix atmospheric nitrogen, thanks to a symbiotic relationship with bacteria found in their root nodules. Caragana is native to parts of Siberia, China, Mongolia and Kazakhstan. It has pod fruits which are edible. They ripen in July and, if left, will fall off the shrub and the many seeds will grow to become new plants.
- **Cherry 'Celeste'** is a sweet cherry with delicious fruits. It is as attractive to birds as to humans, which can make producing a crop difficult. A bee plant, also sometimes used as a fast-growing forestry tree.
- **Cherry 'Morello'** is a sour cherry whose fruits are usually cooked before eating, and is a popular choice for pies and jam. It is more tolerant of shade than the sweet cherry. A bee plant.
- **Cherry 'Napoleon'** is an old fashioned white-heart cherry which produces large juicy, pale yellow fruit with red mottling in late July. It has an exquisite, sweet flavour that makes a nice change from dark red cherries. Pick in late July.
- **Cherry 'Stella'** is a popular, reliable tree producing good crops of sweet, dark red cherries in late July. It is also a good pollinator and has good resistance to bacterial canker. It originated in Canada.
- **Cobnut 'Kentish cob'** is said to be the best flavoured cobnut. Cobnuts are available fresh, not dried like most other nuts such as walnuts and almonds. Consequently they can usually only be bought when in season, typically from about the middle of August through to October, although stored nuts may be kept until Christmas. At the beginning of the season the husks are green and the kernels particularly juicy. Nuts harvested later have brown shells and husks, and the full flavour of the kernel has developed.
- **Crab apple 'John Downie'** The most popular crab apple for making jelly. Produces masses of pretty pink-budded white blossom in the spring followed by bright red and orange fruits in the autumn that are sweet enough to be eaten raw when ripe.
- **Crataegus arnoldiana**, also called Flowering Hawthorn or May Tree, is a beautiful, small rounded tree with dark green leaves which turn shades of yellow and bronze in autumn. It tolerates an exposed position and air pollution. Large fruits like red cherries are ripe in September after attractive white flowers in May. The fruit can be eaten raw or cooked and has a delicious, sweet flavour with a soft juicy flesh. It is excellent cooked in pies, preserves, etc. and can be dried for later use.
- **Damson 'Merryweather'** (*Prunus insititia*) is the most popular damson, suitable for culinary and dessert purposes. The blue-black fruits are very large (plum sized) and juicy and have a good rich damson flavour. Sweet enough to be used as a dessert plum when fully ripe.

- **Gage ‘Cambridge’** is a popular dessert variety, producing small, greenish-yellow fruits with a red flush in late August and early September. The flesh is juicy, firm, rich and sweet; it also makes good jam. Gages don’t keep well, so properly ripe gages are rarely available in greengrocers or supermarkets.
- **Gage ‘Early Transparent’** produces delicious, straw-yellow fruit, often with a red flush. Excellent for dessert, and the thin skin is also ideal for making jam.
- **Gage ‘Oullins Golden’** is an old French variety that produces delicious, golden yellow fruit with faint red spots, large by gage standards. Rated by the Victorian writer Hogg as having ‘exquisite flavour and handsome appearance’. It is actually a gage-like plum rather than a true gage.
- **Medlar ‘Royal’** (*Mespilus germanica*) has flowers that are hermaphrodite (have both male and female organs) and are pollinated by bees. Fruit can be eaten raw or cooked; however the fruit does not always ripen fully in cooler temperate zones such as Britain. It can be harvested in late autumn (preferably after it has had some frost) whilst still hard and then needs to be bletted before it can be eaten raw. This entails storing it in a cool place for a short while until it is on the point of (but not quite) rotting, a state described as incipient decay. At this stage the flesh turns from white to brown, becomes very soft and is quite sweet with a flavour that somewhat resembles a luscious tropical fruit.
- **Pear ‘Beth’** A small compact tree, Beth is a cross between Beurre Superfin and Williams Bon Chretien. The small–medium size yellow fruits ripen fairly early, and are smooth skinned with creamy white, very juicy melting flesh.
- **Pear ‘Concorde’** An excellent pear often grown commercially and suitable for most locations. Raised from a cross between Doyenne du Comice and Conference, it has inherited the best attributes from both its parents. The medium-large pale green fruits have a smooth, juicy flesh with a sweet, pleasant flavour. Suitable for dessert and culinary use.
- **Plum ‘Jubilee’** is a recently developed variety similar to Victoria. Excellent sweet and juicy fruit quality for eating, cooking or bottling. Claims to be larger, more reliable and more uniform in quality than Victoria, and ripens slightly earlier. Excellent disease resistance, high yielding and very hardy. It’s also self fertile.
- **Plum ‘Stanley’** A North American classic that is one of the most reliable and flavourful of the plums. It blooms fairly late, so the flowers are less likely to be ruined by frost. In fact, unlike many other varieties of plums it seems to perform better after a cold and wet spring. The deep violet-blue skinned fruits cover orange-yellow flesh that is satisfyingly firm, very sweet and juicy. Excellent for fresh eating, canning or drying into prunes.
- **Plum ‘Yellow Pershore’** are large, oval-shaped yellow plums, also known as ‘yellow egg’, and mainly used for culinary purposes such as baking, jam and canning. A heavy, reliable cropper, from the mid-19th to early 20th centuries it was the mainstay of the English plum industry in the Vale of Evesham.

- **Quince 'Vranja'** (*Cydonia oblonga*) has flowers that are hermaphrodite (have both male and female organs) and are pollinated by Insects. Both the flowers and fruit are edible and a good source of pectin, which can help other fruits to set when making jam, etc. When grown in warm temperate or tropical climates, the fruit can become soft and juicy and is suitable for eating raw. In cooler climates such as Britain, however, it remains hard and astringent and needs to be cooked before being eaten. It is used in jellies, preserves, etc. including the well-known Spanish 'membrillo paste' that is excellent with cheese. The cooked fruit adds a delicious flavour to cooked apples. Various medicinal uses are reported. For other uses see: www.pfaf.org.
- **Shipova (×*Sorbopyrus auricularis*)**, also called Bollwyller Pear, is a hybrid between the European Pear (*Pyrus communis*) and the Common Whitebeam (*Sorbus aria*). It is a small to medium-sized tree with deciduous oval leaves. The fruit is edible, with a sweet, yellowish flesh, which tastes similar to a Nashi Pear. The hybrid of whitebeam and pear makes it hardier than the usual pear.
- **Small-leaved Lime** (*Tilia cordata*) is a very big tree often used for ornamental purposes. However, its leaves can be used as a good basis for salad. In central and eastern Europe linden tea made from its flowers is often used as an anti-inflammatory for respiratory problems: colds, fever, flu, sore throat, bronchitis, etc. To keep the size down the trees can be pollarded, but then they do not produce flowers. The white, finely grained wood is a classic choice for refined woodcarvings, such as those by Grinling Gibbons and for medieval altars.
- **Sweet almond** (Dwarf Robijn) After a stunning display of delicate pinky-white flowers in the spring, a heavy crop of soft-shelled nuts with a gorgeous sweet flavour are produced, ready for harvesting late August. Being closely related to peaches and nectarines, you can actually eat the outer flesh in exactly the same way. An excellent attractant and nectar source for bees and other beneficial insects.