

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 wind-break. *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 at the western end of the plot have been chosen to extend the shelter belt of the boundary hedge, adding to protection from the prevailing wind.

The trees in the eastern section of the plot will form an orchard garden, a smaller version of a forest garden. 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'** (*Malus domestica*) has flowers that are hermaphrodite (have both male and female organs) and are pollinated by insects. It is noted for attracting wildlife. Some varieties are rich in pectin and can be used in helping other fruits to set when making jam, etc. The wood is hard, compact and fine-grained; it is used for wood-turning, tool handles, canes, etc. and also makes an excellent fuel.
- **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. Picking time 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** (Kent cob) 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 on 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 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 not often available in greengrocers or supermarkets.
- **Gage ‘Early Transparent’** produce 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, stalk end upwards, 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 an absolutely delicious flavour that somewhat resembles a luscious tropical fruit.
- **Mirabelle** (*Mirabelle de Nancy*) Prized on the continent for their superb flavour, Mirabelle plums are excellent eaten fresh or cooked in a pie or tart, and they make superb jam. This prolific variety produces medium-sized golden fruits that are incredibly sweet and tangy, with a taste of honey. The stone detaches from the fruit very easily, which is very handy when you are preparing lots for cooking. The blossom has good frost resistance.
- **Pear ‘Beth’** (*Pyrus communis*) A small compact tree. The small–medium size yellow fruits are smooth skinned with creamy white, very juicy melting flesh.
- **Pear ‘Concorde’** (*Pyrus communis*) 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 ‘Czar’** is so named as the year it first fruited was 1874, the year Czar Alexander II visited Britain. In August, produces heavy and reliable crops of medium-sized dark purple plums with sweet yellow flesh. Pick young for more acidic cooking fruit, or allow to ripen more for sweet dessert plums. Excellent for both purposes. First introduced in 1871, in Hertfordshire. Recommended by the RHS as an excellent attractant and nectar source for bees and other beneficial insects.
- **Plum ‘Marjorie Seedling’** (*Prunus domestica*) A very popular late dessert/culinary plum producing medium-large purple fruits with a very good sweet flavour. The fruit hangs well on the tree until the first autumn frosts. Very resistant to disease.
- **Plum yellow** produces yellow, sweet, honeyed mirabelle-type plums in great quantity. It seeded itself in our garden and produces dozens of ‘children’ each summer.
- **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. Fruit can be eaten raw or cooked. 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. The cooked fruit adds a delicious flavour to cooked apples. Various medicinal uses are reported. For other uses see: [www.pfaf.org](http://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 (which we will do), 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 or 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.