



Sheffield Fruit Trees



Apples

Apple Variety	Description
Addison Pippin	Cox-like eating apple. American origin. Graftwood collected from Bristol on local recommendation!
All Doer	Primarily for juicing and cider making with its delightfully sharp dry flavour, however does have a sweet edge. Can also be eaten raw or cooked with. Stores well. Devonshire origin.
Anne Elizabeth	Good, long storing cooker. Retains shape when cooked unlike Bramley so desirable for various puddings. Delicious sweet flavour when cooked. Disease resistant.
Ashmeads Kernel	Very old English variety with characteristic, almost 'pear drop' flavour. Reliable, late cropper. Eat fresh and store up to 3 months!
Boyland Beauty	From a favourite Sheffield eating apple tree of ours. Small top medium sized rich flavoured apple with attractive blush. Crops heavily. Healthy looking old tree.
Bramley	Ever popular versatile cooking apple. Great full flavour and cooks to smooth puree. Stores well all through winter. Crops early October onwards. Juicable.
Bundy's Ringwood Red	Super colourful, rich red shiny skin and pink/red flesh. Snow white's apple. Even the wood and foliage have dark tinted red staining. Mid season, primarily cooker but can be eaten raw. Stores into November.
Cox Apple	Well-known reliable eater – which rattles! Popular eater as found in shops (but even better grown yourself). Moderate storer.
Cybele Delrouval (TM)	Excellent new French eating apple, self fertile. Crisp sweet, crops September, short storage.
Discovery Apple	Early sweet eater. Classic summer apple. Characteristic pink colouring swirls through flesh. Very attractive mostly red skin. Short storage but well worth growing!
George Cave	Very early eater (August), at least as delicious as discovery. Short storage only – if you can resist eating them all!
Golden Noble	Sweet flavoured green cooking apple. Green. Stores 1-2 months. Harvest end September. Delicious in pies, needing little added sugar. And end of storing can be eaten raw.
Greensleaves	Late September harvest, eater. Attractive yellowy skin. Sweet, slightly sharp. Likened to golden delicious but better suited to this climate. Stores less than 1 month.
Hillwell	Self fertile. Pick October, stores to start of spring! Heaver cropper. Aromatic, juicy. Braeburn-like.
Hunt's Duke Of Gloucester	An excellent little desert apple. Old variety.

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Jupiter	Cox-like late eater, more robust than Cox. Stores up to 2 months. Heavy cropping
Kidds Orange Red	New Zealand variety. Prefers sunny spot. Complex aromatic fragrance. Crops late and store into early winter.
Laxton's Superb	Deservedly popular Victorian eating apple. Hardier and better cropping than its more famous offspring such as the Cox's Orange Pippin. A reliable, tasty apple.
Pig's Nose	An aromatic, sweet/sharp apple, greenish-yellow in appearance with some maroon flush and a small amount of russetting. The 'Pig's Nose' name refers to the flattened crown of the apple. It originates in the south west of England so is well suited for growing in wetter climates and will produce fruit early in the season, generally during September.
Pigs Nose Pippin	Small – medium sweet, late eater. Crisp, sweet. Keeps well into winter.
Pitmaston Pineapple	Very sweet, unusual flavoured small eater. Heavy crop. Amazing juice. Stores 1-2 months. Old traditional English variety.
Ribston Pippin	<i>A favourite of many of us here at Abundance</i> , Ribston Pippin is a fine eating apple, that crops late September early October, and can store till January, with an intense aromatic sweet juicy flavour, with a little sharpness. Can also be used as a cooker. Reliable.
Rosemary Russet	A classic russet apple, more aromatic than the well known commercial Egremont russet, with more “pear drop” flavour. Victorian pomologist Robert Hogg calls it "A most delicious and valuable dessert apple of the very first quality". Pick late Sept/early Oct, will store throughout the winter until March.
Yorkshire Beauty aka Greenup's Pippin	An old traditional cooking and dessert apple, with a season from mid-September to December. Very suitable variety for northern climates. A sweet and acid apple.
Yorkshire Greening	An unpretentious traditional northern cooking apple which is as useful in the modern kitchen as it has been for generations: it is grown solely for the kitchen. Its large size means a few apples go a long way, and the apples keep easily into the new year. Yorkshire greening cooks down to a puree, with a robust tangy acidic flavour. Despite its name, Yorkshire Greening usually develops a distinct dull orange flush. Pick in October.